

OUR MENUS

Menu Auberge 67€

4-course menu

Wine pairing : 30 €

Starter

Royal langoustine dish, with tandoori-fried tails, stir-fried vegetables, and herb vinaigrette

Fish

Mediterranean bluefin tuna, fresh green beans in hazelnut oil, foam of lemony broth, tomato vinaigrette

Meat

Savoury crépinette with Foie gras du Gers, served with a fricassee of Paimpol white beans

Menu Découverte 55€

3-course menu

Wine pairing : 25 €

Starter

Sun-dried tomatoes, ricotta from La Laiterie Blanca de St Félix, tomato water & balsamic vinegar

Main course

Pan-fried seabream, onion and courgette tartlet, Kalamata olive sauce

_ Or _

Farm-raised guinea fowl from Lauragais, stuffed with herbs, served with a chorizo gravy and a corn emulsion

Dessert

to choose from at the start of the meal

Chocolate & raspberry cookie
milk ganache and red berry sorbet

_ Or _

Fig and fromage blanc delicacy
fig compote, soft biscuit and nougat ice cream

Our bread and our ice creams/ sorbets are homemade

Menu Cassoulet 47€

Green salad and homemade cured duck breast

Cassoulet with duck confit

Apple tarte Tatin,
fromage blanc sorbet

Menu du Jour 30€

Starter - Main course - Dessert

Tuesday to Friday at lunchtime
excluding public holidays

Net prices, inclusive of all taxes and service charge

A carafe of water may be served free of charge with a purchase.

Allergens: please inform the maître d'hôtel of any food allergies you may have;
a list of allergens per dish is available on request

LA CARTE

Starters

Duck foie gras from La Ferme du Roc in Cambiac pickles and fig chutney from Claude's garden	34€
Pig's trotters boneless, breaded and golden-brown, served with a mustard sauce	25€

The starters on the set menus
can be ordered à la Carte - 28 €

Main Courses

The suckling lamb leg from the Pyrénées roast, confit garlic, vegetable stew for 2 people	40€/pers
The squab from Mont Royal in Tarn seared on the hob, reduced sauce, roasted vegetables	40€
Cassoulet with duck confit homemade sausage, duck confit, pork loin and pork ribs, baked in a traditional "cassole"	29€
Fillet of meagre saffron risotto, squid fritto misto and rouille dip	35€
French beef fillet pepper sauce, seasonal vegetables	40€
Blue lobster cooked in semi salted butter "Armoricaïne" sauce, seasonal vegetables	48€

Net prices, inclusive of all taxes and service charge
A carafe of water may be served free of charge with a purchase.
Allergens: please inform the maître d'hôtel of any food allergies you may have;
a list of allergens per dish is available on request

LA CARTE

Cheese platter 15€

Our suppliers: la Ferme de Cabriole, Saint Félix Lauragais,
From D'Aqui, Assac (81) &



Desserts

Lemon 15€
iced, sorbet and lemon liqueur ice soufflé

Le vacherin 15€
vanilla, pear and Tonka bean

Red berries 15€
in tartlet, as a confit, with a light cream and sorbet

Chocolate 16€
puffed rice crisp, Joconde sponge cake & light chocolate mousse

**The desserts on the set menus
can be ordered à la Carte - 14 €**

Net prices, inclusive of all taxes and service charge
A carafe of water may be served free of charge with a purchase.
Allergens: please inform the maître d'hôtel of any food allergies you may have;
a list of allergens per dish is available on request

THE TEAM

All this is only possible thanks to them

In the Kitchen

Chef Philippe Jeansing
Céline Taffarello - Alexis - Harsh - Arnaud - Aylin & Nicolas

In Pastry

Chef Mikaël Altmann
& Héloïse

In the Washing up area

Alexandre

In the Dining room

Maître d'Hôtel Jean-Pierre Pialoux
Eric - Olivier - Simona

At the Hotel

Cyrille - Sihem

At the Front desk

Anne

Management

Céline Taffarello & Mikaël Altmann

Our suppliers



La Ferme du Roc



Ceramics (single-flower vase & bread plate) by Catherine Beaudry, based in Les Cassés (11)

Our bread is made on the premises:

Stone-ground flour from the Moulin de Perrine in Auriac-sur-Vendinelle
and organic flour from Pimparelle in Cahuzac

Net prices, inclusive of all taxes and service charge

A carafe of water may be served free of charge with a purchase.

Allergens: please inform the maître d'hôtel of any food allergies you may have;
a list of allergens per dish is available on request