OUR MENUS

Menu Cassoulet — 47€

Green salad, melsat, homemade
cured duck breast and foie gras

Cassoulet with duck confit

Traditionnal “Mesturet d’Aqui”
& fromage blanc sorbet

Menu du Jour — 30€

Starter - Main course - Dessert

Tuesday to Friday at lunchtime
excluding public holidays

Child Menu — 25€

Fresh tagliatelle
with fish or meat

Vanilla and chocolate
ice cream

Menu Découverte — 55€

3 -course menu

Wine pairing : 25 €

Chanterelle fricassee,
creamy Parmesan &
a slow cooked egg from the Tarn

Wild hake, gently steamed
mushroom flan, tangy sauce
with fresh herbs

Or

Pyrenean milk-fed lamb rack from
Axuria, Lauragais bean hummus,
caramelised carrot
and reduced jus

Dark chocolate tartlet (67%)
with caramelised banana compote
shortbread & sorbet

_ Or _

“Pear meets redcurrant”
a refreshing dessert, with a moist
sponge and red berry sorbet

To choose from at the start of the meal

Our bread and our ice creams/ sorbets are homemade

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

NOS MENUS

Menu Auberge — 67€

4-course menu
Wine pairing : 30 €

Foie gras from the Gers
and beef chuck pressed,
fruit chutney, crispy bread

Scallops, celery risotto,
beetroot crisps, tangy vinaigrette

Mont Royal squab from Tarn,
organic pumpkin purée,
crispy polenta,
seasonal vegetables

Dark chocolate tartlet (67%)
with caramelised banana
compote, shortbread & sorbet

_ Or _

"Pear meets redcurrant"
a refreshing dessert, with a moist
sponge cake and red berry sorbet

To choose from at the start of the meal

Menu Dégustation — 87€

6-course menu - served to the whole table - wine-pairing : 40 €

Foie gras from the Gers
and beef chuck pressed,
fruit chutney, crispy bread

Scallops, celery risotto,
beetroot crisps, tangy vinaigrette

Sea bream cooked in butter
½ salt, fennel braised with orange

Mont Royal squab from Tarn,
organic pumpkin purée,
crispy polenta, seasonal vegetables

Cow's milk cheese
from la Ferme de Cabriole

Lemon
iced, sorbet and lemon ice soufflé

A little Zuccotto
to round off the meal

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LA CARTE

Starters

Foie gras from the Gers and beef chuck pressed — 34€
fruit chutney, crispy bread

Chanterelle fricassee, creamy Parmesan — 28€
and a slow-cooked egg from the Tarn

Main courses

Cassoulet with duck confit, — 29€
homemade sausage, duck confit, pork loin and pork ribs,
baked in a traditional “cassole”

Pyrenean milk-fed lamb rack from Axuria — 35€
sLauragais bean hummus, caramelised carrot and reduced jus

Scallops, — 38€
celery risotto, beetroot crisps, tangy vinaigrette

Wild hake, gently steamed — 35€
mushroom flan, tangy sauce with fresh herbs

Sea bream cooked in butter ½ salt, — 35€
fennel braised with orange

Mont Royal squab from Tarn — 40€
organic pumpkin purée, crispy polenta, seasonal vegetables

Cheese platter — 15€

Our suppliers: la Ferme de Cabriole, Saint Félix Lauragais (31), From D'Aqui, Assac (81)
and Xavier Meilleur Ouvrier de France

Desserts

Lemon — 15€
iced, sorbet and lemon liqueur ice soufflé

67% dark chocolate tartlet with caramelised banana compote, — 15€
shortbread & sorbet

“Pear meets redcurrant” — 15€
a refreshing dessert, with a moist sponge cake and red berry sorbet

Zuccotto: a delicious little cake! — 15€
almond and hazelnut dacquoise, caramel and milk chocolate cream,
velvety coffee mousse, dark chocolate velouté & ice cream

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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 Ananya, Vasoundhara & Héloïse
In the Washing up area	Alexandre - Mariam
In the Dining room	Maître d'Hôtel Jean-Pierre Pialoux Eric - Olivier - Simona - Noah
At the Hotel	Cyrille - Sihem
At the Front desk	Anne
Management	Céline Taffarello & Mikaël Altmann

Our suppliers

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

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