

Menu Spring 2026

Single dish : 24€ Starter/Main or Main/Dessert : 31€ 3-course menu : 38€

Our chef and his team offer you a menu created with fresh, seasonal and local products.

Starters

Smoked salmon roll

Creamy dill and horseradish filling, beetroot coulis

Or

Chilled zucchini cappuccino

Light garlic foam and toasted hazelnuts

Or

Vol-au-vent with mushrooms and green asparagus

Fresh goat cheese with a hint of lemon

Or

Perfect egg

Red wine meurette sauce, mushrooms and crispy bacon

Mains

Grilled Aubrac beef

Shallot reduction, mashed potatoes and seasonal vegetables

Or

Aveyron pork

Rich rosemary jus, melting baby potatoes and seasonal vegetables

Or

Fish of the day with parmesan crumble

Mashed potatoes and seasonal vegetables

Or

Pan-fried gnocchi, roasted beetroot in different forms

Fresh goat cheese, pesto and toasted hazelnuts

Desserts

Signature millefeuille

Madagascar vanilla and salted butter caramel

Or

Poached pear with mild spices

Hazelnut praline and light cream

Or

Lemon meringue tart

Or

Frozen nougat with honey and dried fruits

Served with red fruit coulis

Or

Selection of three cheeses, walnuts and dried fruits

CHILDREN MENU 13€

Beef or fish fillet,

Served with potatoes and seasonal vegetables

Scoop of ice cream (choice of flavour) or soft chocolate cake

Les Softs

Les jus bio Les Vergers de Thau (25cl)	4.50€
Abricot, tomate, pomme, poire, raisin	
Sirops	2.50€
Grenadine, fraise, menthe, pêche, citron, orgeat	
Limonade Aubert nature, mandarine (25cl).....	5.00€
Schweppes tonic (25 cl)	4.00€
Coca-cola, coca-cola zéro (33cl)	4.00€
Ice tea (25cl)	4.00€
Purezza eau plate ou gazeuse (37,5cl)	3.00€
Purezza eau plate ou gazeuse (75cl)	4.50€

Les Apéritifs (4 cl)

Suze	6.00€
Picon	6.00€
Campari	6.00€
Pastis	6.00€
Ricard	6.00€
Martini (blanc, rouge).....	7.00€
Noilly Prat	6.50€
Porto	7.00€

Les Whiskies (4 cl)

Jack Daniel's	9.00€
J&B	9.00€
Glenfiddich 12 ans	14.00€
Black Mountain N°2	14.00€
Aberlour	14.00€

Les Rhums (4 cl)

Rhum Havana club 7 ans	11.00€
Rhum Diplomatico	13.00€
Rhum Don Papa	13.00€
Rhum La Hechicera « Solera 21 ».....	16.00€

Les Vodkas (4 cl)

Poliakov	10.00€
Grey Goose	13.00€

Les Gins (4 cl)

Gordon's	9.50€
Hendricks	10.00€
Bombay Sapphire	11.00€

Les Cocktails

<i>Spritz Parisien</i>	12.00€
St Germain, Limoux, eau pétillante	
<i>Spritz Italien</i>	12.00€
Apérol, Limoux, eau pétillante	
<i>Marseillanais</i>	12.00€
Noilly Prat rouge, Dry et ambré, grenadine	
<i>Méditerranéo</i>	12.00€
Gin, Curaçao, citron vert, eau pétillante	
<i>Coucher de Soleil</i>	12.00€
Tequila, jus d'orange, sirop de fraise	
<i>Cocktail de saison sans alcool</i> ..	10.00€
<i>Cocktail G SPA (sans alcool)</i>	10.00€
Sirop de vin maison, cranberry, hibiscus	

Les Bières

<i>Blondes</i>	
Gorge fraîche Artisanal <i>Bio</i>	8.00€
1664	6.00€
Leffe	6.00€
Desperados	6.00€
Boogie-Woogie I.P.A. Artisanal <i>Bio</i>	8.00€
Garrigae	8.00€
<i>Blanche</i> - Gorge fraîche Artisanal <i>Bio</i>	8.00€
<i>Ambrée</i> - Foxtrot Artisanal <i>Bio</i>	8.00€
<i>Sans alcool</i> Goxoa	8.50€

Les Liqueurs (4 cl)

Pulpeuse, mentheuse	7.00€
Kahlua	
(café)	7.00€
Bailey's	8.00€
Get 27, Get 31	8.00€
Cointreau	8.00€
Grand Marnier	8.00€
Saint Germain (fleur de sureau)	8.00€
Manzana	8.00€

Les Digestifs (4 cl)

Armagnac	10.00€
Cognac Prestignac	10.00€
Cognac ABK6 VSO	12.00€
Calvados Busnel VSOP	10.00€
Eau de vie de poire William	10.00€
Tequila.....	10.00€