

La Carte

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Hors d'œuvres (Starter Dishes)

Salade chèvre chaud – 9 €

Melted Goats Cheese on Toast served with salad

Gambas géante grillées à la provençale – 18 €

King size Gambas cooked in a Provençale tomato sauce

Tartare de Saumon Frais Parfumé à l'aneth – 14 €

Fresh salmon sprinkled with dill herbs

Terrine de foie gras maison – 15 €

Sliced Duck, Liver Pate with toast

Escalope de foie gras poêlée aux pommes flambées au calvados - 18 €

Fried Sliced Liver Pate cooked in a flambee apple sauce

Omelette aux truffes – 16 €

Mushroom truffes Omlette

Velouté de legumes – 11€

Soup of the Day

Assiette du jardinier – 9 €

Chef's Salad

Viandes et Volailles (Meat Dishes)

Magret de canard entier aux champignons – 16 €

Grilled Breast of Duck with Mushrooms

Tournedos aux morilles – 19 €

Beef Fillet Steak served with seasonal mushroom sauce

Confit de canard maison – 12 €

Leg of Duck accompanied with seasonal vegetables

Filet au poivre vert – 17 €

Traditional Beef Fillet Steak with peppercorn sauce

Tournedos de Magret Rossini – 19 €

Breast of Duck accompanied with truffles, liver paté and port juice

Cassoulet au confit de canard – 14 €

Traditional Regional Duck & Pork Casserole cooked with white broad beans

Poissons (Fish Dishes)

Filet de loup à l'aneth – 18 €

Seabass Fillet cooked with a Dill Sauce

Pavé de saumon au Crémant de Limoux – 15 €

Fillet of Salmon with a sparkling white wine sauce of Limoux

Gambas flambées au cognac – 18 €

Gambas flambéed in cognac

Penne Rigate alla Gambas et noix de St Jacques – 16 €

Pasta dish with Gambas and St Jacques in a white wine creamy sauce

Desserts

Assiette de fromages des Pyrénées – 4 €

Plate of Pyrénée Mountain cheeses

Coupe de la Gentilhommière (glace vanille, crème anglaise, crème chantilly) – 5 €

La Gentilhommière Delight (vanilla icecream, english custard and squirty cream)

Profiteroles au chocolat – 7 €

Chocolate Profiteroles

Mousse au chocolat maison – 5 €

Home Made Chocolate Mousse

Crème renversée maison au caramel – 4 €

Crème Caramel

Feuilleté aux pommes – 4 €
Home Made Apple Tart

Glace 2 boules – 3 €
2 balls of Icecream

Glace 3 boules – 4 €
3 balls of Icecream

Sorbet 2 boules – 4 €
2 balls of Sorbet

Nougat glacé sur son coulis de framboise – 6 €
Slices of Nougat Icecream with raspberry puree

Coupe Colonel – 6 €
Vodka & Lemon Ice-cream

Suspense – 6 €
Mystery Dessert

Vacherin – 5 €
A Slice of Strawberry & Vanilla Icecream with Meringe

Omelette norvégienne (à commander au début du repas) – 10 €
Homemade Icecream Cake topped with Flambee Meringe (Please order at the beginning of your meal)