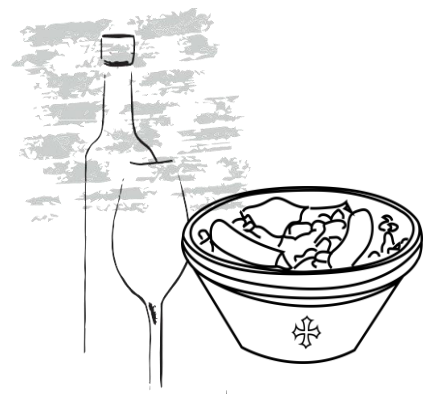


Le Patio



Service from Wednesday to Sunday
from 7.30 pm to 9 pm, upon reservation only

Savoury food

starters

- ✓ Mini appetizer jar & grissini - Red lentils, pinenuts & curry - 110 gr Maison Bigand 6,50€
- ✓ Mini appetizer jar & grissini - Artichoke with truffle - 110 gr Maison Bigand 6,50€
- ✓ Mini appetizer jar & grissini - Chickpeas & lemon confit - 110 gr Maison Bigand 6,50€
- ✓ Mini appetizer jar & grissini - Roasted tomatoes, carrots & celery - 110 gr Maison Bigand 6,50€
- ✓ Mini appetizer jar & grissini - Asparagus, beans & aragula - 110 gr Maison Bigand 6,50€
- ✓ Eggplan caviar with basil - 120 gr Marc Sandevair 6,50€
- Salad of the day 7€
- ✓ Spelt salad, red beetroot and mustardy mashed carrot - 250g Marc Sandevair 7€
- Duck rilette terrine - 180 gr Maison Escudier 6€
- Pâté au foie gras terrine - 180 gr Maison Escudier 8€
- Jambonneau "à l'ancienne" terrine - 350 gr Maison Escudier 9€

cooked dishes

- Cod brandade - 250 gr Marc Sandevair 14€
- Sea bass cheek with fennel - 200 gr Marc Sandevair 12€
- Millefeuille of foie gras - 200 gr Marc Sandevair 12€
- Parmentier beef & pork hash - 250 gr Marc Sandevair 12€
- Pork curry with apple sauce - 200 gr Marc Sandevair 18€
- Sautéed duck with prunes & carrots - 450 gr Marc Sandevair 18€
- Fluffy beer-cooked pork cheeks - 450 gr Marc Sandevair 18€
- Duck confit cassoulet - 780 gr / 1-2 parts Maison Escudier 20€
- Duck confit cassoulet - 1 kg / 2-3 parts Maison Escudier 28€
- Duck confit cassoulet - 1450 gr / 4-5 parts Maison Escudier 34€
- Vegetable Parmentier - 200 gr Marc Sandevair 9€
- Vegetable Millefeuille - 200 gr Marc Sandevair 9€
- Creamy risotto with mushrooms - 200 gr Marc Sandevair 10€

For a sweet tooth

- ✓ Fruit salad of the day 5€
- Crispy biscuit from Cordes - Etui 90 gr Maison Bruyère 6€
- ✓ Apple compote with candied chestnuts - 100 gr 6€
- Rice pudding with apple compote - 100 gr 6€
- Coffee & hazelnut Financier- 100 gr 7€
- Scoop of ice cream or sorbet - Chocolate, vanilla, coffee, strawberry, lemon and chocolate, salted butter, caramel or red fruits coulis topping 3€

Savoury &
Sweet Suggestions

See the slate

Wine from the Tarn

bottle glass

white

AB	Sauvignon - Domaine Gayrard - IGP Côtes du Tarn (75 cl) <i>Freshness, sharp attack with citrus, apricot and peach aromas, lightness, spicy finish that awakens the taste buds, long finish</i>	14€	4€
AB	Cuvée Héritage - Domaine de Labarthe - Gaillac AOC Bio (75 cl) <i>Dry white wine aged in oak barrels 9 months, stylish and intense nose of white peach and vanilla, the attack is full and fleshy, expresses itself without aggressiveness under melted and tasty tannins, long in the mouth (Loin de l'œil, Mauzac, Muscadelle)</i>	19€	5€
AB	Vin Blanc vendange tardive - Domaine Rotier - Gaillac AOC (50 cl) <i>A great sweet white wine that is highly concentrated, opulent and complex. Very well-balanced, it offers aromas of apricot, figs and quince (100% Loin de l'œil)</i>	28€	7€
AB	Loin de l'œil - Domaine Gayrard - Gaillac AOC Bio (75 cl) <i>Rich, wide, scents of black truffle, pear and undergrowth, light tannins, well-rounded, mineral, structured body, good intensity and strength</i>	24€	5€

rosé

AB	Esquisse - Domaine Rotier (75cl) <i>Natural wine with aromas of red fruits (strawberry, raspberry), with a hint of black fruits and spices. It is lush and well balanced on the palate and its finish continues on the fruit</i>	16€	4€
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red

AB	Anthocyanes - Domaine de Brin - Gaillac AOC Bio (75cl) <i>Juicy wine, floral and elegant, nose of ripe berries and spice, mineral touch of graphite (Braucol, Syrah)</i>	24€	5€
AB	Cuvée Guillaume - Domaine de Labarthe - Gaillac AOC Bio (75 cl) <i>The Braucol at its best in this wine of high expression, perfumes of red fruit and vanilla, frank and spicy attack, great tannic finesse, wide, long and silky (100% Braucol)</i>	24€	5€
AB	Renaissance - Domaine Rotier - Gaillac AOC Bio (75 cl) <i>Aged in oak barrels 12 months, powerful, nose of red fruits (cherry, blackcurrant fruit), enhanced with a touch of liquorice, pepper and spice, mouth structured, tannins well present, fruity finish (Duras, Syrah, Cabernet Sauvignon)</i>	26€	6€

bubbles

Bulle gaillacoise - Domaine Vaysette - Gaillac AOC (75 cl) <i>Pleasant and aromatic nose, dominant pear and apple, long and fine bubbles leaving a feeling of softness in the finish (100% Mauzac)</i>	20€	-
Champagne Brut - Cuvée Abigaël - Domaine Minard & Filles (75 cl) <i>Fruity nose with aromas of strawberry, blackcurrant and orange zest, delicate attack, aromas of wild strawberry and red currant, tinged with honey notes, surprising finish with its freshness and lemon notes</i>	45€	-

Drinks

Spritz	-	8€
Blonde organic craft beer - 75 cl La Berlue	5€	-
White organic craft beer - 75 cl La Berlue	5€	-
Softs - 33 cl Coca-Cola, Ice Tea, San Pellegrino Limoneta	2,50€	-
Craft fruit juice - 1l	6€	2€
Still water - 1l Evian	3€	-
Sparkling water - 1l San Pellegrino	3€	-
Coffee, tea, herbal tea	2€	-
Cappuccino, Latte Macchiato	3€	-

6€

Snack assortment
olives, artisanal chips,
curried almonds