Le Patio



Service from Friday to Sunday
7.30 pm - 9 pm, upon reservation

Savoury food

Starters

Mini appetizer jar & grissini - Artichoke with truffle	*6,80€*
Mini appetizer jar & grissini - Black olives, figs and nuts	*6,80€*
Mini appetizer jar & grissini - Red lentils, pinenuts & curry	*6,80€*
Mini appetizer jar & grissini - Roasted tomatoes, carrots & celery	*6,80€*
Eggplan caviar with basil	*6,50€*
Salad of the day	*7€*
Duck rillette terrine	*6,50€*
Pâté au foie gras terrine	*8€*
Jambonneau "à l'ancienne" terrine	*9,50€*
Beetroot soup with tarragon	*9€*
Carrot soup with goat's milk	*9€*

Cooked dishes

Sea bass cheek with fennel	*12€*
Cod brandade	*15€*
Millefeuille of foie gras *(potato and foie gras gratin)*	*15€*
Pork curry with coconut milk and spicy semolina	*18€*
Chicken tagine with lemon confit and spicy semolina	*18€*
Sautéed duck with prunes & carrots	*19,50€*
Fluffy beer-cooked pork cheeks	*19,50€*
Beef cheek in Gaillac wine and mushrooms	*19,50€*
Albigensian soup *(stew with duck confit, beef brisket, broad beans, cabbage and vegetables)*	*14€*
Duck confit cassoulet - *780 gr / 1-2 persons*	*20€*
Duck confit cassoulet - *1 kg / 2 persons*	*29€*
Duck confit cassoulet - *1.4 kg / 3 persons*	*36€*
Creamy risotto with mushrooms	*12€*
Vegetable Parmentier	*12€*

FOR KIDS :

Hachis Parmentier	*12€*
Chicken thigh fillet with mousseline of carrots and sweet potatoes	*14€*

For a sweet tooth

Fruit salad of the day	6€
Crispy biscuit from Cordes	*6€*
Mesturet rum raisin *(a speciality from the Tarn made from pumpkin)*	*7€*
Apple compote with candied chestnuts	*7,50€*
Coffee & hazelnut Financier	*7,50€*
Griottine sundae *(vanilla ice cream, meringue, pine nuts, cherries w. Kisrch)*	*10€*
Scoop of ice cream or sorbet *(chocolate, vanilla, coffee, strawberry, lemon, chocolate, salted butter, caramel or red fruits coulis topping)*	*3€*

Savoury & Sweet Suggestions

See the slate

vegan

Wine from the Tarn

	Bottle	Glass
White		
Au commencement - Domaine Gayrard - IGP Côtes du Tarn (75 cl) *Freshness, sharp attack with citrus, apricot and peach aromas, lightness, spicy finish that awakens the taste buds (100% Sauvignon)*	20€	4€
Cuvée Héritage - Domaine de Labarthe - Gaillac AOC Bio (75 cl) *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)*	24€	5€
Vin Blanc Vendanges Tardives - Domaine Rotier - Gaillac AOC Bio (50 cl) *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)*	34€	7€
Loin de l'œil - Domaine Gayrard - Gaillac AOC Bio (75 cl) *Rich, wide, scents of black truffle, pear and undergrowth, light tannins, well-rounded, mineral, structured body, good intensity and strength (100% Loin de l'oeil)*	28€	6€
Rosé		
Les Gravels - Domaine Rotier - Gaillac AOC Bio (75 cl) *A wine with aromas of red fruit (strawberry, raspberry), complemented by a hint of black fruit and spices, easy to drink and well-balanced with a long, fruity finish (85% Duras, 15% Syrah)*	19€	4€
Red		
Sortilèges - Domaine Duffau - Gaillac AOC Bio (75 cl) *Fruity and spicy wine with aromas of pepper, black fruits and liquorice, full-bodied with a nice freshness in the finish. Coup de cœur 2026 Hachette Guide (70% Syrah, 30% Braucol)*	19€	4€
Cuvée Guillaume - Domaine de Labarthe - Gaillac AOC Bio (75 cl) *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)*	28€	6€
Renaissance - Domaine Rotier - Gaillac AOC Bio (75 cl) *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)*	28€	6€
L'Âme - Domaine Rotier - Gaillac AOC Bio (75 cl) *A superb, dense, intense wine with a dark purple color, offering aromas of red and black fruits, peppery notes, a fleshy, fresh, silky mouthfeel and a very long finish (80% Duras, 20% Braucol)*	44€	-
Les Seigneurines - Domaine de Larroque - Gaillac AOP Bio (75 cl) *Deep robe of an intense purple, full-bodied nose, aromas of black fruits, redcurrant and cherry. A wine with fine tannins aged one year in barrel with a good length on the palate. Two stars in the 2025 Hachette Guide (60% Braucol, 30% Syrah, 10% Prunelart)*	28€	6€
Bubbles		
La Bulle en Rose Extra Dry - Terroir de Lagrave (75 cl) *A tangy, very slightly sweet rosé with fine, lively bubbles. This Duras has fresh aromas of flowers and fruits, a delicate colour and a vibrant palate (100% Duras)*	22€	-
Champagne Brut - Cuvée Abigaël - Domaine Minard & Filles (75 cl) *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*	49€	-

Drinks

Spritz	-	8€
Blonde organic craft beer - *33 cl La Berlue*	6€	-
White organic craft beer - *33 cl La Berlue*	6€	-
Softs - *33 cl Coca-Cola, Ice Tea, San Pellegrino Limonata*	3€	
Craft fruit juice (apple, grape, pear) - *1l*	6€	2€
Still water - *1l Evian*	3€	-
Sparkling water - *1l San Pellegrino*	4€	-
Coffee, tea, herbal tea	2€	

6€

Snack assortment

olives, artisanal chips, curried almonds