



Entries

A welcome entry	8,00 euros
Toast with local cheese and nut salad (A slice of toasted bread, confit onions, local cow cheese and country ham)	11,00 euros
Cheese omelette and its green salad	8,00 euros
Thinly sliced country ham from « Cazaux » with a nut salad	9,00 euros
Gizzard croustadine with a nut salad (Puff pastry filled with gizzard and bacon with a creamy sauce)	12,00 euros
Home made fresh cooked Foie gras served with a compote (2 slices)	23,00 euros
Salade de la Bergère (Country ham from « Cazaux » + Tartine de la Calabasse + gizzard croustadine + nut salad)	17,00 euros
Salade de l'Auberge (Gizzard croustadine + ham from « Cazaux » + Home made fresh cooked Foie Gras served cold)	23,00 euros
Mini delights (served hot) with green salad (Steamed potatoes, onions, country ham from « Cazaux » and cows cheese from the village)	13,00 euros

Meat (with accompaniment of vegetables)

Confit of duck	14,00 euros
Head of veal with a ravigote sauce	17,00 euros
Black piglet "Gascon"	17,00 euros
Local lamb	17,00 euros
Local veal from a local farm	18,00 euros



Fish (with accompaniment of vegetables)

Filets of trout with ham and hypocras cream	18,00 euros
Filets of trout with almonds	18,00 euros
Red mullet filet	18,00 euros
Saint-Peter with the cream of basilic	18,00 euros
Saint-Jacques has the orange and his risotto	18,00 euros

Desserts

Ice cream (2 scoops) (variety of flavours to chose from)	6,00 euros
Duo of crèmes caramel	8,00 euros
Crème brûlée	8,00 euros
House tart with ice cream	8,00 euros
Three Pana Cotta	9,00 euros
Home made Fondant Sweet chestnut and ice-cream	9,00 euros
Gourmand coffee (4 desserts with coffee) (if added to a menu then only 5.00 euros)	9,00 euros