



## DAILY SPECIAL

DISH OF THE DAY  Monday to Friday lunchtime only	11,50€
STARTER + DISH OF THE DAY or DISH OF THE DAY + DESSERT	14,50€
STARTER + DISH OF THE DAY + DESSERT	17,50€

#### HOMEMADE · FRESH & SEASONAL PRODUCTS · LOCAL

#### SUSTAINABLE AND RESPONSIBLE CATERING

We favor local products from the region. The meats come from France. We collect bio-waste which is converted into compost by Les Alchimistes.

### STARTERS 6€ Cream of the moment V 6€ Smoked pork rillettes DISHES 16€ Caesar salad 16€ Burger of the moment homemade fries 16€ Speatzels cream of spinach hazelnut and Comté cheese 17€ Butcher's cut, homemade fries, salad Sea food suggestion Price according to arrival EXTRAS 4€ Homemade fries 4€ Vegetables of the moment 3€ Green salad DESSERTS 5€ Gourmet coffee 4£ Tartlet of the moment

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Sweet cream of the moment	6€
Cheese plate	7,5€

kid's menu · DISH + DESSERT + DRINK · 10€ (from 3 to 12 yo

Dish of your choice Crispy chicken

or Spaetzel with pesto

Dessert of your choice

Chocolate brownie

Chocolate brownie or a pot of ice cream or fresh fruit









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# STARTERS

To enjoy solo or to share

Seasonal vegetable dip, Romesco sauce	6€
Bethmale smoked mayo sticks	7€
Cheese plate	7,5€
Roast chicken croquettes with garlic cream	8€
Tasting board Assortment of snacks	14€

## DISHES

Duck parmentier	15€
Caesar salad	16€

## TOASTED CROQ'

<b>Croq'occitan</b> Homemade country bread, Bethmal Ariégeois ham confit with onion	12€
<b>Croq'végé ♥</b> Homemade Bethmale Ariégeois country bread, grilled local vegetables	12€

## DESSERT

5€ Assorted homemade sweets



