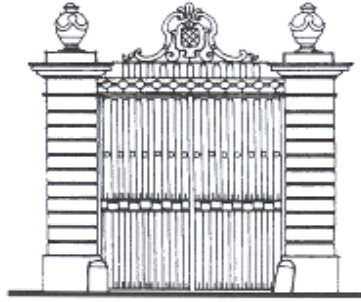


Château de Cavanac



45 EUROS MENU ALL INCLUSIVE

Peach kir

*Pan fried foie gras in a fig sauce
Terrine of foie gras with Muscat jelly
Duck foie gras on a bed of mixed leaves
Foie gras marinated with Armagnac and truffles on ice
Half a lobster served with salad
House smoked salmon flavoured with dill
Grilled black tiger prawns on mixed leaves
Pan fried scallops seasoned with Gruissan rock salt
Local oysters with shallot vinegar*

*Seafood and Vegetable Gratin
Snails cooked in a typical Carcassonne sauce
Crayfish prepared with spicy crustacean sauce*

*Char grilled duck breast
Leg of lamb roasted in a wood oven
Filet of beef cooked on an open fire with red wine sauce
Suckling pig coated with honey in its own jus
Confit duck leg in a wild mushroom sauce
Cassoulet, a traditional dish of the area
Fish of the day
Roast pigeon
Kidney of veal grilled on a metal plate
Confit duck breast in a raspberry sauce
Spit-roasted beef*

Regional Goat's cheese served with honey

*Home made Pastries, ice creams and sorbets
Coffee or verviene infusion.*

Wine from our vineyards