



Les Menus

Menu: 13.50 €

SALAD LANGUEDOCIENNE

Salad, gizzards, pine nuts, croutons, tomatoes

or

MIXTE SALAD

Green salad, tomatoes, onions, egg

or

FARMHOUSE PATE

CASSOULET WITH DUCK

or

LASAGNA

or

CHICKEN AND CHIPS

or

FRESH GRILLED SAUSAGE AND CHIPS

PANCAKE WITH SUGAR

or

ICE CREAM (1 SCOOP)

or

PIE OF THE DAY

Menu occitan: 22.50 €

DELICATESSEN

or

SALAD OF FOIE GRAS***

or

WATER MELON WITH PORTO (in season)

RIB STEAK**

or

CASSOULET WITH POTTED DUCK

or

POTTED DUCK

All our meats are served with chips or green beans

GOAT'S CHEESE WITH HONEY

or

PIE OF THE DAY

or

ICE CREAM (2 SCOOPS)

Child menu: 8.90 €

(until 12 years)

GREEN SALAD AND TOMATOES

CHICKEN NUGGETS AND CHIPS

or

BOILED HAM AND CHIPS

or

MINCED BEEF* (100 GR) AND CHIPS

ICE CREAM

or

PANCAKE

* Minced beef : meat bred and killed in France

** Rib steak : Look at the blackboard

*** Block of Foie Gras

The menus are served between 12 to 2,3pm and 7pm to 9.30pm.

Net prices, service including 0% - Credit Cards minimum 15,00€

Origin meats UE - Meal Ticket and holidays checks accepted

Extra plate 1.50€

BANK CHECKS REJECTED



Le menestrel restaurant brasserie

Starters

ONION SOUP	7,50 €
CHIPS PORTION	4,50 €
QUICHE LORRAINE	8,50 €
CROQUE MONSIEUR	8,50 €
CROQUE MADAME	9,00 €
WATER MELON WITH RAW HAM (in season)	8,50 €
WATER MELON WITH PORTO (in season)	8,50 €

Salads

GREEN SALAD	7,00 €
TOMATOES	8,00 €
MIXTE	9,50 €
Green salad, tomatoes, onions, eggs	
NIÇOISE	10,00 €
Green salad, tuna, green beans, anchovies, black olives, tomatoes, eggs	
LANGUEDOCIENNE	10,00 €
Green salad, gizzards, pine nuts, croutons, tomatoes	
ROQUEFORT	10,00 €
Green salad, Roquefort, walnut, tomatoes	
BERGERE	10,00 €
Green salad, tomatoes, croutons, goat's cheese, grilled almonds	
SALADE AU FOIE GRAS*** DE CANARD	12,50 €
Green salad, tomatoes, duck's foie gras, pine nuts, grilled almonds	
SALAD WITH SMOKED SALMON	12,50 €
SALAD FRAÎCHEUR	16,50 €
Green salad, tomatoes, water melon, raw ham, cheese, seasonal fruits	

Main courses

MUSSELS AND CHIPS	11,50 €
BEEF TARTARE / CHIPS	15,00 €
MINCED BEEF* (150 gr)	9,50 €
MINCED BEEF* EGG AND CHIPS (150 gr)	10,00 €
CHICKEN AND CHIPS	9,50 €
LASAGNA with green salad	10,00 €
FRANCFURTER AND CHIPS	9,00 €
EGGS (2) AND CHIPS	9,00 €
SALMON STEAK AND RICE	15,00 €
RIB STEAK** AND CHIPS	16,00 €

Omelettes (3 eggs + green salad)

PLAIN	7,00 €
HAM, MUSHROOMS, CHEESE, HERBS OR ONIONS	7,50 €
MIXTE : ham and cheese ...	8,50 €

Régional Plates

FRESH GRILLED SAUSAGES AND CHIPS	10,00 €
CASSOULET WITH DUCK	13,00 €
CASSOULET ROYAL WITH POTTED DUCK	14,50 €
POTTED DUCK AND CHIPS	14,00 €
DUCK' S FILLET WITH HONEY AND CHIPS	16,00 €



Snack PLates

12.50€	OMELETTE PLATE ham or plane or cheese... 1 choice Served with green salad, tomatoes, chips, omelette, cheese
18.00€	SALMON PLATE Served with green salad, tomatoes, rice, salmon, cheese
13.00€	CHICKEN PLATE Served with green salad, tomatoes, chips, chicken leg, cheese
14.00€	TOULOUSE SAUSAGE PLATE Served with green salad, tomatoes, chips, fresh Sausage, cheese
13.00€	MINCED BEEF* PLATE Served with green salad, tomatoes, chips, minced beef *150g, cheese
19.00€	RIB STEAK** PLATE Served with green salad, tomatoes, chips, rib steak**, cheese
19.00€	DUCK' S FILLET PLATE Served with green salad, tomatoes, chips, duck's fillet, cheese
17.50€	POTTED DUCK PLATE Served with green salad, tomatoes, chips, potted duck, cheese
14.00€	DELICATESSEN PLATE Served with green salad, gherkins, crisp sausage, garlic sausage, raw ham, olive, chorizo, Toulouse onions, butter
17.50€	FRAICHEUR PLATE Served with green salad, tomatoes, water melon, raw ham, seasonal fruits, cheese
18.00€	CASSOULET PLATE

Salted Pancakes

7.00€	HAM or CHEESE
8.00€	MUSHROOM / CHEESE or EGG / HAM or HAM / CHEESE.
9.00€	LA COMPLETE : Ham, cheese, egg.
9.00€	LA FORESTIERE : Ham, cheese, mushrooms, onions.
9.50€	LA SUPER : Minced beef*, cheese, onions, egg.
1.00€	EXTRA (1 choice)

Pizzas

9.50€	PIZZA MARGARITA Tomatoes, cheese, olives.
10.00€	PIZZA REGINA Ham, Mushrooms, cheese, olives.
10.50€	PIZZA 3 CHEESE Cheese, Goat's cheese, Roquefort cheese, olives.
10.50€	PIZZA SALMON Cheese, salmon, onions, fresh cream, olives.
10.50€	PIZZA TUNA cheese, Tuna, onions, tomatoes, olives.
10.00€	PIZZA FARMER Cheese, oinons, bacon, fresh cream, olives.
10.00€	PIZZA VEGETARIAN Cheese, tomatoes, onions, Mushrooms, red and green peper, olives.
10.00€	PIZZA MEXICAN Cheese, chorizo, tomatoes, olives.
10.50€	PIZZA MENESTREL Minced beef*, tomatoes, mushrooms, cheese, olives.

Sandwiches

5.00€	HAM WITH BUTTER - FARMHOUSE PATE - CHEESE
6.00€	MIXTE (ham / cheese)
5.00€	HOT DOG
5.00€	HAMBURGER*
5.50€	CHEESE BURGER*
7.00€	SUPER BURGER* Double Burger*, Green Salad, Tomatoes, Cheese.
5.50€	RAW HAM
4.50€	CHIPS



Bar

APERITIVES

- 4.00€ MEDIEVAL APERITIF
- 3.30€ PASTIS 51 - RICARD - CASANIS - PERNOD 2 CL
- 4.00€ MARTINI (White, Red) - CINZANO - BYRRH
AMBASSADEUR - PORTO - CAMPARI 5 CL
- 7.00€ AMERICANO 10 CL
- 4.00€ SANGRIA 12 CL
- 3.30€ GLASS OF WINE 12 CL
- 3.80€ KIR WITH LOCAL WHITE WINE 12 CL
(Blackberry, Black-currant, Raspberry, Peach)

REGIONAL APERITIVES

- 4.00€ MUSCAT 4 CL
- 4.00€ BANYULS 4 CL
- 4.00€ BLANQUETTE DE LIMOUX 8 CL

SPECIAL BEERS

- 5.50€  CATHARE BEER TOLOSA 33 CL
- 6.00€ HEINEKEN / PELFORTH 33 CL
DESPERADOS / LEFFE 33 CL

DRAFT BEER

- 4.00€ BLANCHE DE BRUGES / GRIMBERGEN 25 CL
- 7.50€ BLANCHE DE BRUGES / GRIMBERGEN 50 CL
- 3.80€ 1664 25 CL 6.00€ 1664 40 CL
- 7.00€ 1664 50 CL 13.00€ 1664 1L
- 6.00€ GUINNESS 33 CL 4.00€ PICON BIÈRE 25 CL

DIGESTIVES

- 4.00€ BABY WHISKY 2,5 CL
- 7.50€ VODKA / TEQUILA / MALIBU / RHUM
GIN / WHISKY / GRAND MARNIER / GET 27 5 CL
- 8.00€ COGNAC / ARMAGNAC / CALVADOS
EAU DE VIE (pear, mirabelle, raspberry)
JACK DANIEL'S / BOURBON 5 CL
- 9.00€ CHIVAS 5 CL 11.00€ CHIVAS 18 years 5 CL
- 10.00€ GLENLIVET 15 years 5 CL

LIQUORS

- 7.50€ BAILEY'S 5 CL
- 7.50€ FRAISES DES BOIS 5 CL
- 7.50€ MARIE BRIZARD 5 CL
- 7.50€ COINTREAU 5 CL
- 7.50€ MICHELINE (local speciality) 5 CL

HOT DRINKS

- 3.50€ FLAVOURED TEAS - TEA
- 3.50€ HOT CHOCOLATE
- 4.50€ CAPPUCCINO
- 4.50€ CHOCOLATE VIENNOIS
- 2.00€ EXPRESSO
- 2.00€ DECAFFEINATED, EXPRESSO WITH MILK
- 3.50€ LARGE COFFEE
- 4.50€ HOT WINE
- 3.50€ WHITE COFFEE
- 7.50€ IRISH COFFEE



Le menestrel restaurant brasserie

WINE LIST

VIN DE PAYS DE L'AUDE (house's wine)

Red, Rosé, White	25 cl	50 cl	75 cl
	5.50€	8.50€	10.50€

AOC CORBIÈRES

CHARDONNAY - SAINT AURIOL White	37.5 cl	50 cl	75 cl
	-----	-----	16.00€
ROCBÈRE Red, Rosé, White	37.5 cl	50 cl	75 cl
	8.50€	-----	14.50€
	8.50€	-----	14.50€
	8.50€	-----	14.50€
ÉTANG DES COLOMBES Red, Rosé	-----	50 cl	75 cl
	-----	10.50€	16.00€

AOC MINERVOIS

PIQUE-PERLOU Red, Rosé	-----	-----	75 cl
	-----	-----	16.00€

CHAMPAGNE

BOTTLE	-----	-----	55.00€
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BLANQUETTE DE LIMOUX

BOTTLE	-----	-----	28.00€
Glass 8 cl : 4.00€			

COCKTAILS

- 7.00€ TI-PUNCH - Rhum, Sugar-Cane, Green lemon.
- 8.00€ MICHEFIP - Micheline (Alcohol of the Cité of Carcassonne).
Gin, Squeezed lemon, Black - currant syrup.
- 8.50€ PINA COLADA - Rhum, Pineapple juice, Coconut cream.
- 8.50€ PLANTEUR - Rhum, Orange juice, Pineapple juice,
Grapefruit juice, Grenadine syrup.
- 8.50€ TEQUILA SUNRISE - Téquila, Orange juice,
Grenadine syrup.
- 8.50€ GIN FIZZ - Gin, Squeezed lemon, Soda.
- 8.50€ BLOODY MARY - Vodka, Tomato juice.
- 8.50€ MARGARITA - Téquila, Cointreau, Squeezed lemon.
- 7.00€ MENESTREL - Free alcohol, with fruits juices and syrup.

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Le Bar

SOFT DRINKS

- 3.50€ SODA
Coca, Orangina, Limonade 33cl, Schweppes, Gini 25 cl
- 3.50€ FRUIT JUICE 25 CL
- 5.00€ SWEET CIDER 33 CL
- 10.00€ DRY CIDER 75 CL *supérieur*
- 5.00€ FRESHLY SQUEEZED FRUIT (Orange, Lemon)
- 3.30€ VITTEL, VICHY 25 CL
- 5.00€ VITTEL, SANPELLEGRINO 50 CL
- 6.50€ VITTEL, SANPELLEGRINO 1L
- 3.50€ PERRIER 33 CL
- 0.20€ EXTRA FOR SYRUP

Desserts

ICE CREAMS AND SORBETS

- 5.50€ **A CUP** 2 scoops, whipped cream
Vanilla, coffee, chocolate, strawberry, pistachio, coconut, rhum
grap, mint, blackcurrant, pear, raspberry, passion fruit, lemon.

A CUP WITH ALCOHOL

- 8.50€ COLONEL 3 Scoops (Lemon Sorbet, vodka)
- 8.50€ PIRATE 3 Scoops (Coconut ice cream, rhum)

ASSORTED FILLINGS

- 8.00€ PEACH MELBA - PEAR BELLE HÉLÈNE
COFFEE LIÉGEOIS - CHOCOLATE LIÉGEOIS) 3 Scoops
- 8.00€ LA PYRENEENNE 3 Scoops
Vanilla ice cream, chestnut cream, whipped cream.
- 8.00€ DAME BLANCHE 3 Scoops
Vanilla ice cream, melted chocolate, whipped cream.
- 8.00€ AFTEREIGHT 3 Scoops
Chocomint ice cream, melted chocolate, whipped cream.
- 8.50€ BANANA SPLIT 3 Scoops
Banane, melted chocolate, whipped cream.
- 8.50€ COUPE CHOCOMINT 4 Scoops
Vanilla, chocolate, pistachio, mint ice cream, melted chocolate,
whipped cream
- 8.50€ COUPE MENESTREL 4 Scoops
Strawberry, blackcurrant, vanilla, raspberry, ice cream, strawberry
topping, whipped cream
- 8.50€ COUPE CREOLE 4 Scoops
Rhum-raisins, coconut ice cream, melted chocolate, whipped cream.
- 8.00€ PROFITEROLES

DESSERT PANCAKES

- 3.00€ SUGAR
- 3.50€ LEMON or JAM or HONEY apricot or strawberry
- 4.00€ GRAND MARNIER, RHUM, CHESTNUT CREAM,
WHIPPED CREAM, BLACK CHOCOLATE, NUTELLA
- 5.00€ BLACK CHOCOLATE-WHIPPED CREAM, HONEY-
ALMONDS, NUTELLA-WHIPPED CREAM
- 8.00€ LA CRÉOLE
Rhum raisins, ice cream, Black Chocolate, whipped cream.
- 8.00€ L'EXOTIQUE
Black Chocolate, Rhum, Grated Coconut.
- 8.00€ L'IRLANDAISE
Vanilla ice cream, honey, Whisky
- 8.00€ LA BELLE HÉLÈNE
Pear ice cream, Black Chocolate, Pear brandy.
- 8.00€ LE MENESTREL
Banana, Black Chocolate, whipped cream.
- 1.50€ EXTRA : whipped cream or Chocolate or Brandy.
- 7.00€ PIE OF THE DAY
- 7.00€ CHEESE PLATE