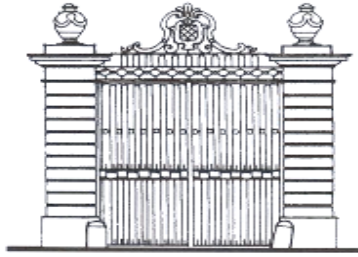


Château de Cavanac



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 with mushrooms
Suckling pig coated with honey in its own jus
Cassoulet, a traditional dish of the area
Fish of the day
Roast pigeon
Kidney of veal grilled on a metal plate

Regional Goat's cheese served with honey or dessert

Coffee or Verviene infusion
Wine from our vineyards are included