

La Peyrecout Menu Order Form

Gite : circle as appropriate

Name :

Day (please give us at least 48 hours notice) :

Time :

Any special dietary requirements :

Please circle the price of what you would like to order :

La Grange	Le Cottage Fleuri	Les Soleils

Notes / Comments

Appetizers

Crumbly cheese biscuits
Small puff pastry cakes with Roquefort
Garlic bread

For 2	For 4	For 6	Notes / Comments
3	4.5	6	
4	6	8	
2	3	4	

Soups

Broccoli with Roquefort
Melon with cucumber
Peas with mint
Onion soup with Gaillac wine
Leeks, onions, potatoes with chives

For 2	For 4	For 6	Notes / Comments
6	9	12	
4	6	8	
3	4.5	6	
6	9	12	
3	4.5	6	

Starters & Salads

Scallops marinated in lime & coriander
Puy lentils with red onions, sundried tomatoes and goats' cheese
Wild rice with aubergines, peppers, mushrooms, courgettes & balsamic vinegar
Mixed leaf salad with mozzarella, mint, peach and prosciutto ham
Melon, tomato, goat's milk cheese and cucumber salad
Barbecued peppers with tomatoes and anchovies with garlic and pine nuts
Green salad with french dressing
Couscous, cucumber, tomatoes, red onion and mint with dressing
Layered cake of red mullet and potatoes
Tomato stuffed with lightly curried crab and mayonnaise with salad

For 2	For 4	For 6	Notes / Comments
10	15	20	
4	6	8	
10	15	20	
10	15	20	
5	7.5	10	
4	6	8	
2	3	4	
4	6	8	
10	15	20	
10	15	20	

Tarts & pies

Onion tart with anchovies
Pastry case with crispy lardons, onions, mushroom, cheese set with eggs
Pastry case with smoked salmon, broccolis, single cream and tomatoes
Tomato and pesto tart with basil leaves

For 2	For 4	For 6	Notes / Comments
3	4.5	6	
6	9	12	
6	9	12	
3	4.5	6	

Main courses

Meat

Stew with chicken, bacon, carrots, mushrooms, parsley, Armagnac and red wine
Lamb stew with rosé wine, tomatoes and flageolet beans
Duck legs cooked in onion, garlic and parsley with mash potatoes
Braising steak with Gaillac red wine, bacon, mushrooms and shallots
Pork marinated in sage and garlic roasted with parma ham and rhubarb
Rabbit cooked in creamy mustard sauce
Cassoulet

For 2	For 4	For 6	Notes / Comments
10	15	20	
15	22.5	30	
20	30	40	
11	16.5	22	
17	25.5	34	
15	22.5	30	
14	21	28	

Fish

Lemon-scented seafood pie with scallops, squid, prawns and mussels
Monkfish flambé with Armagnac brandy with Paris mushroom and lobster sauce
Whole fish (sea bass, salmon), potatoes, mayonnaise and dressed herbs
Risotto with tiger prawns, lobster sauce, onion, dry sherry and cream
Runner beans with garlic topped with cod steak, pancetta, pine nuts and lemon
Freshly cooked tuna with green beans, tomatoes, peppers, olives and lemon

For 2	For 4	For 6	Notes / Comments
18	27	36	
20	30	40	
20	30	40	
14	21	28	
10	15	20	
17	25.5	34	

Side dishes

Roasted carrots with orange, garlic and persil
Sliced potatoes baked in single cream with garlic
White beans with bacon and cream
Green beans with mild garlic butter
Fresh egg pasta with a knob of butter
Peas à la française with bacon and onions
Roasted potatoes with garlic and basil
Potato and celeriac mash
Wild rice
Tomatoes stuffed with anchovies, garlic and breadcrumbs

For 2	For 4	For 6	Notes / Comments
3	4.5	6	
4	6	8	
2	3	4	
2	3	4	
2	3	4	
4	6	8	
2	3	4	
2	3	4	
1	1.5	2	
2	3	4	

Cheese

Comté cheese
Home made marmelade with red onions, raisins, cassis liqueur and red wine

For 2	For 4	For 6	Notes / Comments
5	7.5	10	
5	7.5	10	

Breads

Baguette (200g)
Home-baked multi-cereals loaf (750 g)
Home-baked farmhouse loaf (750g)
Home-baked white loaf (750g)

For 2	For 4	For 6	Notes / Comments
1	2	3	
3	4.5	6	
3	4.5	6	
2.5	4	5	

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Desserts

Crème caramel with cinnamon and vanilla pod
Apple puff pastry cake with Armagnac
Custard flan with peaches and Armagnac
Fig gratin with almond
Raspberry & vanilla parfait ice-cream with meringue
Puff pastry filled with cherries and almond
Pears with mulled wine
Fresh fruit salad
Chocolate and Laguérie chestnut tart
Prune and almond tart with Armagnac
Lemon tart
Raspberry and pine-kernel tart
Caramelised apple tart with cinamon

2	3	4	
		9	
6	9	12	
6	9	12	
6	9	12	
6	9	12	
6	9	12	
4	6	8	
4	6	8	
3	4.5	6	
5	7.5	10	
6	9	12	
4	6	8	

Extras :

Serving of crème fraîche
Serving of double cream
Vanilla ice cream scoop

1	2	3	
1	2	3	
1	2	3	

BBQ

Meat

Lamb cutlet marinated in yogurt, garlic, mint and goat's cheese
Beef steak, bacon, onion, mushrooms marinated in red wine & garlic on skewers
Chicken marinated in lime and coriander on skewers with roasted peanut pesto
Turkey marinated in lemon & basil, courgettes, peppers & aubergines on skewers
Toulouse sausage with sweet and sour tomato sauce

13	19.5	26	
20	30	40	
11	16.5	22	
10	15	20	
9	13.5	18	

Fish

Salmon with red onion marmelade
Sardines marinated in lime

7	10.5	14	
6	9	12	

Side dishes

Char-roasted new potato skewers with basil
Stuffed courgette with goat's cheese and mint
Peppers stuffed with rice, raisins and mint

4	6	8	
5	7.5	10	
5	7.5	10	

Desserts (in foil)

Oranges in maple and cointreau syrup
Pineapple wedges with rum butter glaze
Fired strawberries with cinnamon

4	6	8	
4	6	8	
5	7.5	10	

Children selection

Fresh minced meat steak
Fillet of Cod
Pasta with tomato sauce
Green beans
Mashed potatoes with grated cheese
Home made strawberry ice cream (4 lollies)
Chocolate mousse
Apple compote

For 1	
3	
3	
1	
1	
1	
6	
1.5	
1.5	

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Drinks

Gaillac Wines (75cl) :

Gaillac Full Bodied Red Wine
Gaillac Rosé Wine
Gaillac Sweet White Wine
Gaillac Dry White Wine
Slightly Sparkling Gaillac White Wine
Sparkling Gaillac Wine

7	
7	
12	
7	
7	
11	

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Soft Drinks

Sparkling Water (75cl)
Pure Orange juice (1l)
Pure Apple juice (1l)
Coke (1.5l)
Diet Coke (1.5l)
Orangina (1.5l)
Mineral water Evian (1.5l)

2	
2.5	
2.5	
3	
3	
3	
1	

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Breakfast

Farmhouse

Health

French

Brunch

	For 2	For 4	For 6	
12	18	24		
14	21	28		
10	15	20		
20	30	40		