



“ORION LUNCH”

Important: your menu choice (one per group) must be submitted with your signed contract.
Otherwise, our chef will make the choice.

Duck terrine, prunes in Gaillac wine

or

Mussel casserole

or

Crisp vegetable crumble in a small glass

—————

Duck confit, Gers green lentils

or

Toulouse sausage, mashed potatoes

or

Dieppe-style pollock filet and Basmati rice

—————

Apple pie with a scoop of vanilla ice cream

or

Pineapple carpaccio with a scoop of lime sorbet

or

Pana cotta with mixed berries

—————

Mineral water

Red and white wine:

Domaine de la Croix des Marchands AOC Gaillac

—————

Coffee

Optional pre-lunch drink:

“Autumn chill”

(sweet wine from Gascogne, Domaine Guillaman):

€3 (including tax)

Optional cheese:

€2.50 (including tax)