

Chez Paule

HÉRITAGE DU LANGUEDOC


Starters

Tirabuixo cured ham platter	50 cm - €15 1 m - €25	Sobrassada and Armoricaine squid	€15
		A spicy and gourmet recipe to be enjoyed with Château Hospitalet white Wine pairing 9€	
Combebelle goat cheese and asparagus quiche	€16	Paule's Elixir marinated rabbit pâté en croute	€17
Ceyleran Farm turnip carpaccio, citrus vinaigrette	€11	Chicken oysters and roasted beetroot	€16
Paule's eggs mimosa with smoked salmon	€10		

Paule Bertrand casseroles

Lamb stew with rosemary, vegetables from the biodynamic farm of Celeyran	€25
Dentex fish, leeks, baby potatoes & watercress cream	€27

From our wood-fired grill

 Tirabuixo spit-roasted pork tenderloin	€24
The smoky and spicy notes of Château L'Hospitalet Grand Vin Red 2020 highlight this delicious dish - Wine pairing 9€	
Beef joint - Aubrac beef sirloin	€26
Catalan black pudding stuffed sausage	€23
Wood-fired spatchcock spring chicken approx. 700g	€24
Catch of the day	€13/100g

Our selection of sides and sauces

Pan-fried seasonal vegetables or mashed potatoes
Meat stock reduction sauce with pepper or bearnaise sauce



Our recommended food and wine pairings

*All our meat is of French origin
List of allergens available on request*