



au Gascon

Menu 29€

Starters:

- Gasconne salad (green salad with foie gras, duck breast ham and nuts)Or
- Fried duck liver with green pepper sauce,Or
- 6 Snails parsley-garlic butter sauce,

Main Courses:

- Cassoulet of chef (Famous Sausage of Toulouse and bean hotpot with duck confit),Or
- Home-made duck confit,Or
- Home-made duck civet with red wine sauce,Or
- Duck confit with orange sauce,Or
- Sirloin of beef steak grilled ,Or
- 1/2 duck breast grilled,Or
- Famous Sausage of Toulouse,Or
- Strips of duck grilled,Or
- Lamb shank with honey sauce,Or
- Filet of salmon fish,Or

Desserts:

- Croustade (Apple & prune crisp and vanilla ice cream),Or
- Chocolate fondant with vanilla ice cream,Or
- Coupe gasconne(prunes with armagnac),Or
- Ice cream cup or sorbets,Or
- Baba Gascon,Or

-Cheesecake

Fait Maison



Au Gascon
Menu 21€

Staters:

- Goat's cheese salad (green salad, bacon strip, toast , goat cheese), Or
- Duck rillettes, Or
- Salade du Gascon (green salad, gizzard confit)

Main Courses:

- Duck confit home made, Or
- Duck confit with orange sauce, Or
- Beef back steak grilled, Or
- Sirloin of beef steak grilled

Desserts:

- Pana cotta, Or -Ice cream cup or sorbets, Or
- Dessert of the day

Menu -40€

Starters:

- Duck liver homemade mi-cuit, Or
- Fried duck liver with green pepper sauce, Or
- Plate gasconne (duck ham, duck liver, duck gizzards), Or
- 12 Snails parsley-garlic butter sauce

Main Courses:

- Cassoulet of chef (Famous Sausage of Toulouse and bean hotpot with duck confit), Or
- Duck breast full grilled , Potato gratin, Or
- Rib steak grilled , Potato gratin, Or
- Dorade royale  fish, Potato gratin



Nos Desserts:

Croustade des mousquetaires :

(Apple & prune crisp and vanilla ice cream et verre d'Armagnac).... 7,00€

Coupe gasconne(prunes with armagnac)..... 5,50€

Baba Gascon 6,00€

Cheesecake 6,00€

Chocolate fondant with vanilla ice cream,..... 6,00€

Panna cotta 4,50€

Ice cream cup or sorbets..... 5,00€

Soufflé glacé au Grand Marnier.....6,00€

Dessert of the day..... 3,50€

Café gourmand 7,00€



Staters:

Duck liver homemade mi-cuit	16,50€
Fried duck liver with green pepper sauce.....	15,50€
Plate gasconne(duck ham, duck liver, duck gizzards).....	13,50€
Salad gasconne :green salad ,duck liver, duck ham, nuts.....	10,50€
Home-made duck ham	9,50€
Salad of Gascon :green salad , confit gizzard	7,50€
Salade of terroir :green salad , confit gizzard , nuts, dry grapes.....	8,00€
Goat's cheese salad (green salad, bacon strip, toast , goat cheese)...	8,50€
Salade gersoise :green salad, duck gizzards, duck confit.....	7,50€
12 Snails parsley-garlic butter sauce.....	12,00€

Nos Hamburgers:

Accompagnement : Home-made frite and green salad.

Hambur'gers:(green salad, tomate, onion, sauce burger, pickles, beef chopped steak, slices of duck, white beans).....18.50€

Classique:(green salad, tomate, onion, sauce burger, beef chopped steak, pickles, emmenthal).....18.50€

Végétarien : (green salad, tomate, onion, sauce burger, cornichon, steak végétarien, pickles, emmenthal).....
17.50€

Menu Children-10€

Beef chopped steak, frites ou Hamburger frites

Dessert of the day





Main course:

Cassoulet of chef (Famous Sausage of Toulouse and bean hotpot with duck confit).....	21,50€
Rib steak grilled 300g.....	24,00€
Duck breast full grilled.....	25,00€
1/2 duck breast grilled	17,50€
Sirloin of beef grilled 250g	18,50€
Lamb shank with honey sauce.....	18,50€
Home-made duck confit	15,50€
Home-made duck civet with red wine sauce.....	15,50€
Duck confit with orange sauce,	15,50€
Strips of duck grilled	17,50€
Famous Sausage of Toulouse.....	16,50€
Beef back steak Grilled.....	17,50€
Cuttlefish à la plancha en persillade	18,50€
Filet of salmon fish	17,50€
Dorade royale full fish.....	24,00€

Our Accompaniments Home-made:

- Potato gratin Home-made
- Fries Home-made

Menu Végétarien -15.5€:

Vegetables, Rice, Potato gratin, Fries et salade verte.

Our Sauce:

- Honey and thyme
- Green pepper
- Sauce Bleu

