

# LE CRENEAU

RESTAURANT • BAR • TAPAS

## MENU 19.90€

French onion soup  
or  
Occitan terrina  
or  
Starter of the day



Main dish of the day  
or  
Homemade cassoulet  
or  
Fish of the day



Chocolate mousse  
or  
Candied apples & salted caramel  
or  
Desert of the day  
or  
Ice cream

## MENU 26.90€

Foie gras creme brulee  
or  
Fish rillette  
or  
Beef tartare with asia flavours



Chef suggestion  
or  
Duo of the sea  
or  
Homemade cassoulet



Daim tiramisu  
or  
Candied apples & salted caramel  
or  
Pineapple tartare  
or  
Ice cream

## CHIL MENU 12.50€ - 11 years old

Squash and welcoming surprise



Toulouse sausage  
or  
Chicken emince  
or  
Fish of the day



Chocolate mousse  
or  
Candied apples & salted caramel  
or  
Ice cream

## A LA CARTE

### STARTERS

|                                  |     |
|----------------------------------|-----|
| Burrata, sundried tomato & pesto | 15€ |
| Beef tartare with asian flavours | 16€ |
| Freshness salad                  | 15€ |
| Trout tartare                    | 18€ |
| Capuccino of shrimp's bisque     | 16€ |
| French onion soup                | 12€ |
| Occitan salad                    | 17€ |

### PLATOS

|                             |     |
|-----------------------------|-----|
| Homemade cassoulet          | 21€ |
| Lamb shanks                 | 26€ |
| Vegetables gratin           | 16€ |
| Fisherman's plate           | 24€ |
| Butcher cuts                | 24€ |
| Plate of king prawns        | 24€ |
| Fish soup bouillabaisse way | 29€ |

### POSTRES

|   |     |
|---|-----|
| Chocolate mousse, whipped cream & Oreo ©      | 10€ |
| Candied apples, salted caramel, whipped cream | 12€ |
| Profiterole                                   | 14€ |
| Pineapple tartare                             | 10€ |
| Daim tiramisu ©                               | 12€ |
| Desert of the day                             | 10€ |
| Ice cream                                     |     |

AMAZING VIEW OF THE CASTLE



## TO SHARE

|   |         |
|---|---------|
| Cold cuts (small / tall)                | 10€/18€ |
| Cheese plate (small / tall)             | 10€/18€ |
| Cold cuts & cheese plate (small / tall) | 12€/24€ |
| Snails cooked in the Carcassonne style  | 14€     |
| Pili pili king prawns                   | 16€     |
| 6 Oysters                               | 12€     |
| Homemade chicken nuggets                | 10€     |
| Baby potatoes                           | 6€      |

## PIZZAS

|   |     |
|---|-----|
| The classical   | 11€ |
| Tomato sauce & cheese                                     |     |
| The sheperdess  | 17€ |
| Crème fraiche, goat cheese & cheese                       |     |
| The Viking  | 17€ |
| Crème fraiche, trout, persillade & cheese                 |     |
| The Carcasse  | 17€ |
| Tomato sauce, dried duck, breast fillet, gizzard & cheese |     |

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 **Gault & Millau**  
OCCITANIE  
« Fait Maison » 2023/2024