

La Garrigue au printemps

Spring at La Garrigue

Le Pousse Rapière

£6.50

To sharpen your appetite, a rare cocktail of

Armagnac liqueur with sparkling white wine – unique to La Garrigue. "santé !"

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### **Les asperges de saison, sauce mimosa**

*Steamed asparagus with egg and parsley dressing.*

### **Le suprême de pigeon sur rémoulade de céleri-rave et Boudin, vinaigrette aux noisettes**

*Tender pigeon breast on a celeriac and black pudding salad with hazelnut dressing.*

### **Les petits patés ,(presque) comme á Pézenas**

*Spicy and minty lamb pies, with sultanas and harrissa, one of my favourit.*

### **La terrine de chèvre, pommes de terre rattes et betteraves**

*Goat cheese, ratte potatoes and beetroot terrine*

### **La brandade de morue salée, sauce tapenade**

*Salted cod puree with olive sauce served in a baked tomato*

### **La soupe de poisson mediterraneene**

*Traditional fish soup with rouille, grated cheese and garlic croutons*

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Courgette potiron au soufflé de roquefort

Roquefort souffle served in a round courgette with spring vegetable ratatouille

Le cabillaud rôti, casserole de flageolets au pistou

Roast cod filet with creamed haricot beans and basil sauce

Carré d'agneau rôti, artichaut farci au caviar d'aubergines

Roast rack of lamb and artichoke filled with aubergine caviar

L'estouffade de boeuf aux carottes glacées

Braised beef with glazed carrots in a rich red wine sauce

Le rabble de lapereau farci au boudin noir et aux pommes

Saddle of rabbit with sauteed apple, black pudding and potatoes

All main courses are served with a salad of mixed leaves in olive oil dressing

***Cheese lovers, you want us to serve our products at the right temperature;
assist us to do so by ordering your cheese with your main meal.***

Please inform us of any food allergies you may be suffering from.

***two courses £21.50 including VAT at 17.5%
(a discretionary 10% service charge will be added to your total bill
)***