

Chez Paule

HERITAGE DU LANGUEDOC

OUR STARTERS

Salvetat trout and Celeyran carrot roll, lemon cream - 17€

Paule's tuna mimosa egg - 12€

Beef, artichokes and goats cheese terrine - 16€

St André de Roquelongue asparagus , lemon crust and hollandaise sauce - 15€



Château L'Hospilatet Grand Vin Blanc 2022 – AOP La Clape - *Nuances of lemon and noble bitters, in harmony with this spring vegetable*
Food and wine pairing (12cl) + 12€

PAULE'S DELICIOUS RECIPES

Slow baked lamb shoulder with a pastry crust,
green asparagus from Saint André de Roquelongue, Celeyran farm carottes, reduced jus - 29€

Roasted Half chicken "têtes plates blanche bio", reduced beer jus, Sarladaise potatoes - 23€

OUR WOOD-FIRED COOKINGS

Grilled Bellota pork pluma, carrot coulis - 27€



Château L'Hospilatet Grand Vin Rouge 2021 – AOP La Clape –
This Grand Vin reveals notes of pepper , rosemary and black fruit, perfect company to this dish
Food and wine pairing (12cl) + 14€

Garlic stuffed Mediterreanean snappe and Celeyran carrot - 29€

Seared Pyrenean veal chop, anchovy and sage (around 550g) - 49€

Aubrac ribeye steak and its marrow bone (approximately 1,2kg) – 120€



Cuvée 101 – *Aubrac beef is known for its tenderness, and the Cuvée 101 is the perfect match with its smooth tannins and cocoa notes reminiscent of a wood fire.*
Food and wine pairing (12cl) +12€

Our selection of sides

Celeyran Vegetables and Sarladaise Potatoes

*All our meats and poultry are of French or Spain origin. Allergen information available upon request.
Net Prices, service included.*

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CHEESES

Every month, our team introduces you to a selection of Occitanie cheeses in partnership with Master Cheese Artisan Betty.

Cheese plate, selection of the moment – 15€

Villa Soleilla 2021 - A new experience, a way to rediscover cheeses and the pairing with orange wine. for all wine enthusiasts,



Cheese and wine pairing (6cl)+ 15€

Briola farm faisselle – 12€

2 choices :

Salty: Banyuls vinegar, chives, shallot, fleur de sel

Sweet: honey, coulis, dried fruits,

DESSERTS

The Fraisier– 12€

Strawberries from William Saury farm, olive oil biscuit and pistachio cream

The Saint-André-Bizanet – 13€

A true signature dessert of our restaurant

The Rhubarb tart – 12€

Slow cooked rhubarb, goat milk yoghurt ice cream and kafir lime

Legend Vintage Rivesaltes 1977 - One of our wine cave secrets.

Notes of candied ginger and caramelized pear, will match perfectly this dessert

Food and wine pairing (12cl) + 15€

KID'S MENU

– 22 € –

Starter

Main dish

Gourmet chocolate fondant