



HOME DELIVERY MENU

NOM / NAME : _____

N° DE MAISON / HOUSE N° : _____

DATE : _____

HEURE DE LIVRAISON / DELIVERY TIME : AVANT / BEFORE _____ HEURE / O'CLOCK _____

Veillez écrire le nombre de bouteilles dans le carré, ainsi que le prix total (N^{BRE} de bouteilles x prix)
Please write the number bottles in the box, as well as total price (N° bottles x price)

VIN | WINE

PRIX	N ^{BRE}	TOTAL	ST PIERRE DE SERJAC
10€	<input type="text"/>	<input type="text"/>	Chardonnay White/blanc
10€	<input type="text"/>	<input type="text"/>	Syrah Red/rouge
10€	<input type="text"/>	<input type="text"/>	Pinot Rosé

PRIX	N ^{BRE}	TOTAL	LES CARRASSES
25€	<input type="text"/>	<input type="text"/>	La Serre white/blanc
25€	<input type="text"/>	<input type="text"/>	La Serre red/rouge

PRIX	N ^{BRE}	TOTAL	CAPITOUL
12€	<input type="text"/>	<input type="text"/>	Rosé
12€	<input type="text"/>	<input type="text"/>	Rocaille white/blanc
12€	<input type="text"/>	<input type="text"/>	Rocaille red/rouge
15€	<input type="text"/>	<input type="text"/>	Oros rosé
15€	<input type="text"/>	<input type="text"/>	Oros white/blanc
15€	<input type="text"/>	<input type="text"/>	Oros red/rouge
38€	<input type="text"/>	<input type="text"/>	Maelma red/rouge

PRIX	N ^{BRE}	TOTAL	CIBADIÈS
16€	<input type="text"/>	<input type="text"/>	Jardin white/blanc
16€	<input type="text"/>	<input type="text"/>	Bellevue red/rouge

PRIX	N ^{BRE}	TOTAL	AUBARET
8€	<input type="text"/>	<input type="text"/>	Sauvignon Blanc
12€	<input type="text"/>	<input type="text"/>	Red/rouge
TOTAL 1		<input type="text"/>	

PRIX	N ^{BRE}	TOTAL	L'ESPAROU
16€	<input type="text"/>	<input type="text"/>	Cuvée Léone red/rouge
14€	<input type="text"/>	<input type="text"/>	Nature red/rouge
18€	<input type="text"/>	<input type="text"/>	Mas Grand red/rouge
39€	<input type="text"/>	<input type="text"/>	Excellence red/rouge
15€	<input type="text"/>	<input type="text"/>	Sweet Muscat
17€	<input type="text"/>	<input type="text"/>	Sweet Ambré

PRIX	N ^{BRE}	TOTAL	MILLEGRAND
20€	<input type="text"/>	<input type="text"/>	Cuvée Aurore red/rouge

PRIX	N ^{BRE}	TOTAL	VAUGELAS
10€	<input type="text"/>	<input type="text"/>	Cuvée Les Falaises white/blanc
10€	<input type="text"/>	<input type="text"/>	Cuvée Physis red/rouge
14€	<input type="text"/>	<input type="text"/>	Cuvée V red/rouge
18€	<input type="text"/>	<input type="text"/>	Cuvée 140 red/rouge
40€	<input type="text"/>	<input type="text"/>	Excellence red/rouge

PRIX	N ^{BRE}	TOTAL	VILLERAMBERT
10€	<input type="text"/>	<input type="text"/>	Opéra red/rouge
18€	<input type="text"/>	<input type="text"/>	Incarnat red/rouge
38€	<input type="text"/>	<input type="text"/>	Excellence red/rouge

PRIX	N ^{BRE}	TOTAL	BEAUSOLEIL
15€	<input type="text"/>	<input type="text"/>	AOP Crémant de Limoux
TOTAL 2		<input type="text"/>	

TOTAL À PAYER (1+2)



HOME DELIVERY MENU

Carefully selected regional meats and accompaniments, prepared ready for a barbecue in your accommodation. Please note that orders should be placed at least 24h in advance. If you are not in your property at the requested time, your package will be placed in the refrigerator or on the kitchen table as appropriate. The reception team will be happy to help with any questions or special requirements. Please write the number of portions of each item in the box, as well as total price (N° Portions x portion price)

PRICE	N°	TOTAL	ROAST CHICKEN
23€	<input type="text"/>	<input type="text"/>	Roast free range chicken, Maison Coste (~1.5kg)

SELECTION OF MEAT & FISH READY TO GRILL

30€	<input type="text"/>	<input type="text"/>	Prime rib of Aubrac beef (~900g)
11€	<input type="text"/>	<input type="text"/>	Aubrac sirloin steak (300g)
6€	<input type="text"/>	<input type="text"/>	Aveyron Aubrac beef skewers marinated in Provençal herbs (2 pièces ~180g)
4€	<input type="text"/>	<input type="text"/>	Fresh Aveyron Aubrac beef burger (pièce ~180g)
11€	<input type="text"/>	<input type="text"/>	Partially cooked, Gers duck breast, to finish on the grill, sous-vide (pièce)
11€	<input type="text"/>	<input type="text"/>	Slow cooked mountain pork ribs, marinated in rosemary (~250 g)
10€	<input type="text"/>	<input type="text"/>	Aveyron lamb cutlets (4 pièces)
7€	<input type="text"/>	<input type="text"/>	Fresh Monts Lagast sausage, additive free (pièce ~250 g)
5€	<input type="text"/>	<input type="text"/>	Lemon marinated free range chicken skewers, Maison Coste (2 pièces ~200g)
12€	<input type="text"/>	<input type="text"/>	King prawns (7-8 pcs)
12€	<input type="text"/>	<input type="text"/>	Squid legs marinated in lemon and olive oil (~500 g)
10€	<input type="text"/>	<input type="text"/>	Mediterranean tuna steak (~250 g)
13€	<input type="text"/>	<input type="text"/>	Whole sea bass, gutted and descaled, ready to grill (~500 g)
35€	<input type="text"/>	<input type="text"/>	Whole Mediterranean Sea bream, gutted and descaled, ready to grill (~600 g)

ACCOMPANIMENTS (for two)

12€	<input type="text"/>	<input type="text"/>	Fresh tomato and basil salad, creamy mascarpone (V) (SG)
12€	<input type="text"/>	<input type="text"/>	Valencienne rice salad of peas, tomatoes, grapes, cucumber, curry and parsley (V) (VG) (SG) (SL)
15€	<input type="text"/>	<input type="text"/>	Grilled Maison Coste chicken salad (Romaine lettuce, cherry tomatoes, artichokes, peas, herbs, olive oil) (SL)
16€	<input type="text"/>	<input type="text"/>	Fresh Charente melon & sliced cured Serrano ham (SG) (SL)
7€	<input type="text"/>	<input type="text"/>	Ratte du Touquet potato skewers with thyme, rosemary, olive oil and fleur de sel (V) (VG) (SG)
11€	<input type="text"/>	<input type="text"/>	Slow cooked confit tomatoes, garlic, thyme, rosemary, olive oil, Camargue fleur de sel (V) (VG) (SG) (SL)
12€	<input type="text"/>	<input type="text"/>	Roasted seasonal vegetable ratatouille – tomato, aubergine, courgette, red pepper and onions subject to availability served with garlic, thyme, and fresh garden basil (V) (VG) (SG) (SL)
6€	<input type="text"/>	<input type="text"/>	Grilled sweetcorn on the cob (V) (VG) (SG) (SL)
9€	<input type="text"/>	<input type="text"/>	Potato wedges (to reheat) (V) (VG) (SL)

DESSERTS

6€	<input type="text"/>	<input type="text"/>	Vanilla crème renversée (V) (SG)
7€	<input type="text"/>	<input type="text"/>	Vanilla crème renversée, fresh fruit (V) (SG)
7€	<input type="text"/>	<input type="text"/>	Dark chocolate, creamy mascarpone and red berries (V) (SG)
6€	<input type="text"/>	<input type="text"/>	Small pot of icecream, Maison Antolin, Béziers (V) (SG) vanilla <input type="radio"/> chocolate <input type="radio"/> salted caramel <input type="radio"/> strawberry <input type="radio"/> peach <input type="radio"/> lemon <input type="radio"/>

COLD MEATS & CHEESE

13€	<input type="text"/>	<input type="text"/>	Plate of selected regional charcuterie: <i>Matured dried ham, rosette chorizo, butter & cornichons</i>
10€	<input type="text"/>	<input type="text"/>	½ mountain Reblochon, Savoie. <i>Soft washed-rind cow's milk cheese with a rich and creamy texture, lightly nutty flavor.</i>
10€	<input type="text"/>	<input type="text"/>	¼ St Nectaire AOP, Maison Livradois, Auvergne. <i>Unpasteurized pressed cow's milk cheese, creamy and fruity (~450g)</i>
10€	<input type="text"/>	<input type="text"/>	Laguiole AOP, matured 6 months. <i>Pressed cheese from unpasteurized cow's milk, with a rich and creamy texture & pronounced flavour. (~300g)</i>
10€	<input type="text"/>	<input type="text"/>	Tomme de brebis fermière, Sarrette en Aveyron. <i>Pressed cheese from unpasteurized sheep's milk with a mild milky flavour, hint of acidity and salt. (~300 g)</i>
6€	<input type="text"/>	<input type="text"/>	Tomme de vache fermière de l'Aveyron. <i>Pressed cow's milk cheese with a natural crust, gentle & balanced (~300 g)</i>

BREAD

2€	<input type="text"/>	<input type="text"/>	Traditional French baguette
4€	<input type="text"/>	<input type="text"/>	Country loaf

TOTAL AMOUNT