

*La Ripaille*

• BRASSERIE DE LA GARE •



GRAND  
HÔTEL  
D'ORLÉANS

# MENUS GROUPS

## 2024



Grand Hôtel d'Orléans et La Ripaille  
72, rue Bayard 31000 TOULOUSE  
05.61.62.98.47 - [contact@grand-hotel-orleans.fr](mailto:contact@grand-hotel-orleans.fr)

# MENU RIPAILLE

## 34€



### Starters

Our homemade duck foie gras

Salmon gravlax

Perfect egg meurette with white wine

### Main course

Roast duck breast with seasonal vegetables

Cod steak braised in white wine with creamy parmesan risotto

7 o'clock leg of lamb with Olt beer and grilled potatoes

Cassoulet with duck confit

### Cheese

Cheese platter: +€2.50 per person

Farigola cheese platter: +€5.00 per person



### Dessert

Brigitte's tiramisu

Céline's rum baba with whipped cream

Seasonal fruit tartlet

### Drinks

Glass of champagne + wine + coffee: + €13.00 per person

Drinks package with Esprit de Villemarin local wine + coffee: +€2.00 per person

Aperitif from €3 per person



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# MENU SUD-OUEST

## 28€



### Starters

Gascon salad

Perfect egg and its seasonal accompaniment

Maison Garcia" pâté en croûte

Warm Rocamadour salad

### Main course

South-West duck confit, roast potatoes and duck jus

Basquaise fish with Espelette chilli and rice

Beef parmentier

Cassoulet with duck breast

### Cheese

Cheese platter: +€2.50 per person

Farigola cheese platter: +€5.00 per person



### Dessert

Seasonal fruit crumble

Chocolate Moelleux

Lemon meringue tartlet

### Drinks



Drinks package with Esprit de Villemarin local wine + coffee: +€2.00 per person

Drinks package with à la carte wines and coffee from €5.00 per person

Aperitif from €3 per person

# MENU TOULOUSE

## 25€



### Starters

Shredded duck cake with baby greens and mushroom salad

Market salad

Oeuf cocotte, ricotta and salmon

Market garden soup (hot or cold, depending on the season)

Maison Garcia" country pâté with grape mustard

### Main course

Genuine Toulouse sausage from Maison Garcia with home-made mashed potatoes

Roast chicken leg with spices, hearty jus and seasonal accompaniments

Beef stew with potatoes

Fish of the day with seasonal vegetables

### Cheese

Cheese platter: +€2.50 per person

Farigola cheese platter: +€5.00 per person



### Dessert

Fresh fruit salad

Homemade panna cotta with red fruit coulis

La coupe Ripaille (Armagnac prune ice cream)

Chef's dessert

### Drinks



Drinks package with Esprit de Villemarin local wine + coffee: +€2.00 per person

Drinks package with à la carte wines and coffee from €5.00 per person

Aperitif from €3 per person

# MENU VIOLETTE

## 30€



*La Ripaille in partnership with the Maison de la Violette*

Sparkling Kir with Violet

### Starters

Ripaille-style south-western salad with violets

Gravlax of salmon with violets

### Main course

Magret deglazed with violet honey

Roast cod steak in a violet crust

Cassoulet with duck breast

### Cheese

Cheese platter: +€2.50 per person

Farigola cheese platter: +€5.00 per person



### Dessert

Panna cotta and violet coulis

Cup of violet ice cream

### Drinks



Drinks package with Esprit de Villemarin local wine + coffee: +€2.00 per person

Drinks package with à la carte wines and coffee from €5.00 per person

Aperitif from €3 per person

# Supplements



## Drinks package (wine and coffee) with à la carte wines

### *Red Wines*

- Domaine de Ribonnet, Comté Tolosan : **4,00€ per person**

### *White Wines*

- Domaine de la Pointe, Les Pieds dans le sable blanc : **4,00€ per person**
- Sweet wine : **4,00€ per person**



### *Rosé Wine*

- Côte de Provence : **3,00€ per person**

## Appetizers

- Floc de Gascogne, Kir white wine, Blanquette de Limoux : **3,00€ per person**
- Homemade Punch : **6,00€ per person**
- Glass of champagne : **8,00€ per person**



## Mineral water

- Still mineral water: **1.25€ per person** (1 bottle for 4)
- Sparkling water: **1.25€ per person** (1 bottle for 4)