

La Ripaille

• BRASSERIE DE LA GARE •



GRAND
HÔTEL
D'ORLÉANS

GROUP MENUS

2025



Grand Hôtel d'Orléans et La Ripaille
72, rue Bayard 31000 TOULOUSE

Sales department y groups : +33(0)5.61.62.98.47 / +33(0)6.68.14.78.19
commercial@grand-hotel-orleans.fr

RIPAILLE MENU

35€

Starters

Our homemade duck foie gras
Salmon gravlax, according to season
Perfect egg meurette style & bacon chips

Main dishes

Half roasted duck breast fillet with seasonal vegetables
Cod fillet braised in white wine & creamy parmesan risotto
7-hour leg of lamb with beer & baby new potatoes
Cassoulet with duck confit from *Maison Samaran*

Cheese

Cheese plate : **+2,50€ per person**
Farigola (local cheese shop) cheese plate : **+5,00€ per person**



Desserts

Tiramisu
Chocolate fondant with salted butter caramel heart
Seasonal fruit tarlet

Drinks



Drinks package with *Esprit de Villemarin* local wine & coffee : **+3,00€ per person**
Drinks package with wine on the menu & coffee starting from **5,00€ per person**
Aperitif starting from **3€ per person**

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SOUTH-WEST MENU

30€

Starters

Gascon salad

Perfect egg and seasonal side

Maison Garcia pâté en croute

Warm Rocamadour salad

Main dishes

Local duck confit, roasted potatoes & duck sauce

Beef shepherd's pie

Cassoulet with duck manchons from *Maison Samaran*

Grilled salmon fillet with Espelette chilli and sweet pepper sauce

Cheese

Cheese plate : +2,50€ per person

Farigola (local cheese shop) cheese plate : +5,00€ per person



Desserts

Seasonal fruit crumble

Chocolate fondant

Walnut tartlet

Crème brûlée

Drinks



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TOULOUSE MENU

25€

valid for lunch from Monday to Friday

Starters

Shredded duck cake with salad

Candied gizzard salad

Perfect egg with chorizo cream

Soup of the day (hot or cold, depending on the season)

Country-style pâté with grape mustard

Main dishes

Toulouse sausage from *Maison Garcia*, with homemade mashed potatoes

Roasted chicken leg with spices, strong juice and seasonal accompaniment

Beef stew with fresh tagliatelle

Fish of the day with seasonal vegetables

Cheese

Cheese plate : **+2,50€ per person**

Farigola (local cheese shop) cheese plate : **+5,00€ per person**



Desserts

Fresh fruit salad

Homemade panna cotta with red fruit coulis

Ripaille ice cream cup (prunes & armagnac)

Chef's dessert

Drinks



Drinks package with *Esprit de Villemarin* local wine & coffee : **+3,00€ per person**

Drinks package with wine on the menu & coffee starting from **5,00€ per person**

Aperitif starting from **3€ per person**

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VIOLET MENU

32€

La Ripaille in partnership with the Maison de la Violette

Sparkling Kir with Violet

Starters

Ripaille-style south-western salad with violets

Salmon gravlax with violets

Main dishes

Half duck breast fillet deglazed with violet honey

Roasted cod fillet in a violet crust

Cassoulet with duck manchons from Maison Samaran

Cheese

Cheese plate : +2,50€ per person

Farigola (local cheese shop) cheese plate : +5,00€ per person



Desserts

Violet crème brûlée

Violet ice cream cup

Drinks



Drinks package with *Esprit de Villemarin* local wine & coffee : +3,00€ per person

Drinks package with wine on the menu & coffee starting from 5,00€ per person

Aperitif starting from 3€ per person

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Drinks package with wines on the menu (wine and coffee)

Red wine

- Domaine de Ribonnet, Comté Tolosan : **7,00€ per person**

White wine

- Domaine de la Pointe, Les Pieds dans le sable blanc : **7,00€ per person**
- Vin moelleux : **5,00€ per person**



Rosé wine

- Domaine Grandpré, Côte de Provence : **5,00€ per person**

Aperitifs

- White wine kir : **3,00€ per person**
- Floc de Gascogne, Blanquette de Limoux : **4,00€ per person**
- Homemade punch : **5,00€ per person**
- Champagne glass : **8,00€ per person**



Mineral water

- Still water : **1,25€ per person** (*1 bottle for 4 people*)
- Sparkling water : **1,25€ per person** (*1 bottle for 4 people*)

