

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 & groups : +33 5.61.62.98.47 / +33 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€
- Farigola* (local cheese shop) cheese plate +5€

Desserts

- Tiramisu
- Chocolate fondant with salted butter caramel heart
- Seasonal fruit tartlet

DRINKS

Drinks package wine & coffee

- Wine *Esprit de Villemarin* + coffee +3€ per person
- Wine on the menu + coffee +7€ per person
 - Red*
Domaine de Ribonnet, Comté Tolosan
 - White*
Domaine de la Pointe,
Les pieds dans le sable blanc
 - Rosé*
Côte de Provence AOP,
Domaine Grandpré

Appetizers

- White wine kir +3€
- Floc de Gascogne,
Blanquette de Limoux +4€
- Homemade punch +5€
- Champagne glass +8€

Mineral Water

- Still water +1,25€
- Sparkling water +1,25€

*Prices are per person.
1 bottle (wine and water) for 4.*

SOUTH-WEST MENU

30€

Starters

- Gascon salad
- Perfect egg and seasonal side
- Pâté en croute from "Maison Garcia"
- 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 chili and sweet pepper sauce

Cheese

- Cheese plate +2,50€
- Farigola* (local cheese shop) cheese plate +5€

Desserts

- Seasonal fruit crumble
- Chocolate fondant
- Walnut tartlet
- Crème brûlée

DRINKS

Drinks package wine & coffee

- Wine *Esprit de Villemarin* + coffee +3€ per person
- Wine on the menu + coffee +7€ per person

Red

Domaine de Ribonnet, Comté Tolosan

White

Domaine de la Pointe,
Les pieds dans le sable blanc

Rosé

Côte de Provence AOP,
Domaine Grandpré

Appetizers

- White wine kir +3€
- Floc de Gascogne, Blanquette de Limoux +4€
- Homemade punch +5€
- Champagne glass +8€

Mineral Water

- Still water +1,25€
- Sparkling water +1,25€

*Prices are per person.
1 bottle (wine and water) for 4.*

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 paté 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€
- Farigola* (local cheese shop) cheese plate +5€

Desserts

- Fresh fruit salad
- Homemade panna cotta with red fruit coulis
- Ripaille ice cream (prunes & Armagnac)
- Chef's dessert

DRINKS

Drinks package wine & coffee

- Wine *Esprit de Villemarin* + coffee +3€ per person
- Wine on the menu + coffee +7€ per person
 - Red*
Domaine de Ribonnet, Comté Tolosan
 - White*
Domaine de la Pointe,
Les pieds dans le sable blanc
 - Rosé*
Côte de Provence AOP,
Domaine Grandpré

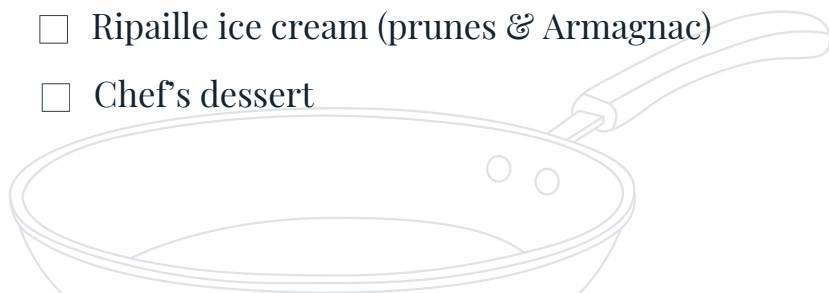
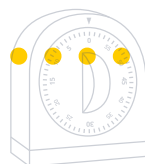
Appetizers

- White wine kir +3€
- Floc de Gascogne,
Blanquette de Limoux +4€
- Homemade punch +5€
- Champagne glass +8€

Mineral Water

- Still water +1,25€
- Sparkling water +1,25€

*Prices are per person.
1 bottle (wine and water) for 4.*



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*



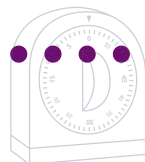
Cheese

- Cheese plate +2,50€
- Farigola* (local cheese shop) cheese plate +5€

Desserts

- Violet crème brûlée
- Violet ice cream cup

DRINKS



Drinks package wine & coffee

- Wine *Esprit de Villemarin* + coffee +3€ per person
- Wine on the menu + coffee +7€ per person

Red

Domaine de Ribonnet, Comté Tolosan

White

Domaine de la Pointe,
Les pieds dans le sable blanc

Rosé

Côte de Provence AOP,
Domaine Grandpré

Appetizers

- White wine kir +3€
- Floc de Gascogne, Blanquette de Limoux +4€
- Homemade punch +5€
- Champagne glass +8€

Mineral Water

- Still water +1,25€
- Sparkling water +1,25€

*Prices are per person.
1 bottle (wine and water) for 4.*



