La Maison

AUBERT & MATHIEU

TO SHARE

HOMEMADE FRIES 6€
Served with our signature Zaza sauce

OEUFS MAYO 7€
Fresh eggs & hand-whisked mayonnaise

LEEKS VINAIGRETTE 7€
Flame-grilled leeks, vinaigrette dressing

MEDITERRANEAN SPREAD 10€
Hummus, tzatziki, toasted pita bread

MARROW BONE 10€
Oven-roasted, anchovy mustard and pickles

ROASTED CAULIFLOWER 12€
Butternut squash purée, yoghurt sauce

ROARING TIGER 14€
Burgundy-style marinated beef, pickles, mushrooms

IBERIAN HAM & TOMATO BREAD 10€ / 19€
Small or large portion

OEUFS MEURETTE 12€
Slow-cooked eggs in red wine sauce, bacon lardons, mushrooms

STUFFED MUSHROOMS 12€
Stuffed with pork charcuterie, oven-baked with a golden crust

DESSERTS

LEMON MERINGUE PIE 8€
Tangy lemon filling, fluffy meringue, out of self-indulgence

CHOCOLATE MOUSSE 6€
Dark chocolate, airy

THE FLIPPING GOOD TATIN 8€
Served warm, with caramelized apples and a scoop of vanilla ice cream

GOURMET COFFEE OR TEA 8€
Coffee or tea served with a selection of mini desserts for those who "aren't having dessert"

LITTLE ONES' MENU

SAUSAGE, CHICKEN or BEEF PATTY, SIDE OF YOUR CHOICE, 1 SCOOP OF ICE CREAM & FRUIT SYRUP WITH WATER 10€
Up to 12 years old

LUNCH MENU

MAIN COURSE 16€

STARTER + MAIN OR MAIN + DESSERT 19€

STARTER + MAIN + DESSERT 22€

A glass of Palooza wine is included in every lunch menu.

Lunch menu Wednesday to Friday lunchtime only (excluding public holidays). ***SEE SPECIAL BOARD FOR TODAY'S SELECTON***

MAIN COURSES

SAUSAGE AND MASHED POTATOES 16€
Traditional Toulouse sausage, rich gravy, buttery mashed potatoes

CAESAR SALAD 16€
Crispy breaded chicken, Parmesan, crunchy lettuce

CHICKEN SUPREME 18€
Golden skin, side dish of your choice

BISTRO BURGER 18€
Beef burger, homemade fries

CASTELNAUDARY CASSOULET 20€
Traditional cassoulet by Maison Escudier, duck confit, sausage

IBERIAN PORK PLUMA 22€
An exceptionally tender cut of pork, side dish of your choice

TODAY'S FRESH FISH 22€
See specials board, subject to availability

OCCITAN RIB-EYE STEAK 29€
Flame-grilled, homemade fries, approx. 300g

1 KG OF SAUSAGE 65€
From Toulouse, served with two side dishes of your choice

OCCITAN CÔTE DE BOEUF 79€
Flame-grilled, served with two side dishes of your choice, approx. 1.2kg

CHOICE OF SIDES
Homemade fries, mashed potatoes or seasonal vegetables
Extra side dish: €4

SIGNATURE ZAZA SAUCE

OUR HOMEMADE BÉARNAISE SAUCE, MADE WITH PALOOZA BLANC WINE REDUCTION AND FRESH HERBS.
The perfect match for all our dishes!

Made in-house by Bastien and his team. Sourced directly from producers and locally whenever possible. Allergen information available upon request.
Taxes and service included. All prices in euros. No cheques accepted. Meat origin: France & EU.

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