The La Maison menu

1 rue des Naïades · 34340 Marseillan-Plage · 07 82 24 52 85

Specialities from south-western France and the Dauphiné.

Starters

Semi-cooked foie gras from south-western France (PGI), with Armagnac — 14,50 €
Available to take away for the festive season. Place your orders by 14 December

French onion soup with smoked bacon, topped with melted AOP Comté cheese 6 months matured — 9,50 €
French onions from Puissalicon (34)

Main courses

Gers-style cassoulet — 24,00 €
Allow around 25 minutes.

Grilled duck confit leg — 19,50 €
Sarladaise potatoes and green salad. Extra foie gras: +€2.

Roasted Saint-Marcellin cheese with duck gizzards and smoked duck breast — 19,50 €
Sautéed potatoes and green salad.

Gascon burger — 25,00 €
Sautéed potatoes and green salad.

Duck stew 16h — 19,50 €
South-West PGI house confit duck leg. Linguine.

PGI duck stew — 22,00 €
16h slow-cooked

Desserts

Pastis gascon pastry — 10,00 €
When apple meets Armagnac. The Chef's signature dessert.

Frozen nougat with pieces of Montélimar nougat — 6,50 €
Artisanal ice cream maker

Bowl of ice cream with Armagnac or Green Chartreuse — 12,00 €
Artisanal ice cream maker

Lunch set menu Main + Dessert for 19€50

All our dishes are homemade using fresh ingredients. Limited quantities.

All prices include service and taxes.