

The menu



*les jardins
le Restaurant*

● **Menu Comme à la Maison** 18€
Only at noon

Entry

Roquefort and walnut salad
Plate of charcuterie

Dish

Aubrac ham with forest sauce
Salmon ravioli with tarragon

Dessert

Apple pie
Lemon pie

● **Menu les Jardins** 28€

Entry

Tomato basil gazpacho
Clafoutis with Saint Marcelin (leeks, mushrooms, bacon, herbs)

Dish

Shrimp skewer with aioli sauce
Veal side of Ségala red label Gorgonzola sauce

dessert

Strawberry mint basil soup and vanilla ice cream
Tarte Tatin and caramel ice cream

● **Discovery Menu** *signature* 38€

Entry

Plate of homemade foie gras

Dish

Crispy chicken with foie gras with forest sauce

dessert

Soft Chestnut

● Plats

Cassoulet house Albigensian <i>spécialité locale</i>	22 €
Whole duck breast thyme and honey (<i>environ 300g</i>)	25 €
Lamb sweetbreads with parsley	23 €
Warm Camembert, country ham and honey	18 €
Aubrac fillet fillet, Roquefort sauce (<i>environ 180g</i>)	21 €
Confit lamb mouse, Aioli with homemade sauce	23 €
Mushroom and herb omelet	16 €
Crispy chicken with foie gras, forest sauce <i>signature</i>	22 €
Salmon fillet with garlic sauce	20 €
Prawn skewer, aioli sauce	26€
Goat and honey ravioli, roquefort sauce and walnuts	18€
Aligot sausage <i>spécialité Aveyronnaise</i>	23€

● The Children's Choice

Roasted Chicken Breast or Minced Steak, Fries and Salad	12€
Aligot sausage	12€

● Supplements

Plate of fries	7€
Aligot's plate	9€
Sauce supplement	2€
<i>Roquefort sauce, gorgonzola, aioli, forest</i>	

● Salads

Crispy warm goat cheese with honey 19€

Salad, red onion, cherry tomato, bacon, egg, parmesan, homemade fries

Italian Salad 19€

Salad, cherry tomato, melon, watermelon, country ham, buffalo mozzarella,

Old Rodez cheese

Caesar salad 19€

Salad, roasted chicken, red onion, bread croutons, boiled egg, old Rodez cheese

● Burgers

● Double

Aubrac **Classic** beef burger 16€ 20€

Aubrac **Bacon** beef burger 18€ 21€

Aubrac **Roquefort** beef burger 18€ 21€

Aubrac **Goat** beef burger 18€ 21€

Aubrac **Chorizo** beef burger 18€ 21€

Aubrac beef burger **3 cheeses** 20€ 24€

● Appetiser plate to share or not!

Charcutery board 9€

For two 15€

Charcuterie and cheese board 11€

For two 17€

Creative plate of the moment 14€

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Soft

Coca-cola ou sans sucre (33cl)	3€70
Jus de fruits : Pomme, orange, ACE, tomates, abricot (25cl)	3€70
Ice-tea (25cl)	3€70
Schweppes Tonic ou agrumes (33cl)	3€70
Sprite (33cl)	3€70
Franta (33cl)	3€70
Orangina (25cl)	3€70
Perrier (33cl)	3€70
Bouteille d'eau (1l)	3€20
San Pellegrino (1l)	6€00
San Pellegrino (50cl)	3€50

Café, Thé et Infusion	1€90
Café Viennois	4€20
Chocolat chaud au lait, Cappuccino	3€00

Alcohol

Kir : pêche, mûre cassis	3€70
Martini blanc ou rouge	3€70
Porto	3€70
Muscat	3€70
Suze	3€70
Ricard	2€70
Whisky Ballantine's	7€00
Whisky Jacks'Daniel	8€00
Vodka, Rhum, Gin	7€00
Get 27, Baileys	7€00
Poire, Framboise	7€00
Cognac, Armagnac	7€00

Cocktail

Spritz	9€00
<i>Apérol, vin mousseux, eau gazeuse</i>	
Sex on the beach	9€00
<i>Vodka, crème de pêche, jus d'orange sirop de grenadine</i>	
Mojito	9€00
<i>Rhum, menthe, sucre de canne, Perrier</i>	
Bloody Marry	9€00
<i>Vodka, jus de tomate, citron, celeri</i>	

Champagne

1/2 bouteille (37,5cl)	28€00
1 bouteille (75cl)	45€00

Draft beer

	ALC VOL	25cl	50cl
Bud blonde	5,0%	4€30	8€00
Leffe blonde	6,6%	4€50	8€50
Hoegaarden blanche	4,8%	4€00	7€50

Beer Aubrac

	ALC VOL	33cl
Aubrac blonde	5,6%	4€30
Aubrac blanche	4,9%	4€30
Aubrac ambrée	5,0%	4€30
Aubrac brune	8,0%	4€30

Non-alcoholic beer

	ALC VOL	33cl
Leffe sans alcool	0,0%	4€30

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Wines

	● Glass 12cl	● Pitcher 25cl	● Pitcher 50cl	● Bottle 75cl
Red				
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AOP Gaillac Domaine Barreau	4€50	8€00	15€00	18€00
AOP Pic saint loup Château Lancyre	6€00	9€00	16€00	22€00
AOP Terrasses du Larzac Domaine de l'Argenteille	7€00	13€00	21€00	24€00
AOP Terrasses du Larzac Le Clos de Serre, Cuvée Saint-Jean	7€50	13€50	22€50	26€00
AOP Saint Nicolas de Bourgueil Domaine Olivier, Cuvée du domaine	6€50	9€50	16€00	22€00
AOP Morgon Domaine de la Bêche	6€00	9€00	16€00	22€00
AOP Saint Joseph Domaine Courbis Cuvée l'île de Roche	8€00	14€00	25€00	32€00
Rosé				
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AOP Gaillac Domaine Barreau, Cuvée Augustin	5€50	8€00	15€00	18€00
IGP Méditerranée Mirati	4€50	7€00	12€00	16€00
AOP Côtes de Provence Domaine Clos Réal, Cuvée Réal	7€00	12€00	20€00	25€00
White				
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AOP Gaillac Domaine Barreau, Cuvée Augustin	5€50	8€00	15€00	18€00
IGP Pays d'Oc : Domaine Preignes le vieux	4€50	7€00	12€00	16€00
IGP Côtes de Gascogne Domaine de Joy Enjoy Moelleux	5€00	9€00	16€00	22€00

● Cheese plate

| Roquefort, Brie and Cantal, butter 9€

● Desserts

Chocolate fondant 8€00
Custard and whipped cream

Soft with chestnut 8€00
Custard and whipped cream

Crème brûlée 8€00
With salted butter caramel

Profiterole 9€00
With ice cream of your choice, melted chocolate and whipped cream

Tarte tatin 8€00
Ice cream scoop coffee, whipped cream

Apple pie 7€00
Scoop of ice cream of your choice, whipped cream

Strawberry mint basil soup 9€00
With vanilla ice cream, whipped cream

● Whipped cream supplement 1€50

● Ice cream

Banana Split 9€00

White Lady 8€00

Colonel 9€00

1 scoop of ice cream 2€90

2 scoops of ice cream 4€90

3 scoops of ice cream 6€50

● Whipped cream supplement 1€50

Ice cream

Vanilla

Chocolate

Salted butter caramel

Grape rum

Coffee

Sorbet

Yellow lemon

Raspberry

Strawberry

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DE
L'ARCHEVÊCHÉ 

15 bis Place de l'Archevêché Albi France
Réservation : Les Jardins Le Restaurant

Carte au 01 mai 2026

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