



**EARL Domaine de Lauroux**

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France

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**SELECTIONÉE PAR LE GUIDE HACHETTE**

## **Lunch Menu Spring/Summer 2008**

### **Menu 1**

Summer Salad of roasted beetroot, mint and feta

Honey-orange lamb on a bed of orange-scented couscous with a yoghurt-mint dressing & Lauroux Floc de Gascogne reduction

Baked figs nestled beside almond & honey ice-cream

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### **Menu 2**

Home-made pork, Armagnac and green peppercorn terrine

Chicken with tarragon, garlic and lemon butter

Prune and Armagnac brownies

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### **Menu 3**

Double-balsamic salad of radicchio, Serrano and toasted pine nuts

Herb-crusted cod fillet accompanied by slow-baked parmesan onion

Plum friands with lavender honey & vanilla ice-cream

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### **Menu 4**

Vine-ripened tomato, basil and goats cheese tart

Confit of duck with braised red cabbage

Chocolate mousse served with Armagnac truffles

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Siège Social: Domaine de Lauroux, 32370 Manciet, France. RCS:  
Auch. Siret: 45255078400017

## **Lunch Menu Spring/Summer 2008**

### **Vegetarian Menu 1**

Individual Roquefort, Parmesan and Gruyere tart

Stuffed, roasted red peppers

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### **Vegetarian Menu 2**

Assiette de crudités

Cheese and herb fritters served with tomato balsamic vinegar jam

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### **Vegetarian Menu 3**

Baked tomatoes with garlic & parsley served on a parmesan  
crouton

Mixed mushroom risotto

**All food is home-prepared and cooked for you - we  
may need to change menus subject to availability of  
fresh produce.**