

## **Menus Château de Rhodes 2026 :**



### ***Tous les menus sont élaboré avec des produits bio et locaux***

*Nous vous proposons pour une ou plusieurs soirées une cuisine traditionnelle du sud-ouest de la France qui vous fera découvrir les produits de notre belle région dans des menus allant de 28€ à 44€ (\*service à l'assiette, nettoyage vaisselle) le prix varie selon le nombres de soirées et le nombres d'invités.*

*Nous vous proposons également des repas sur la thématique de la Thaïlande , qui vous fera voyager le temps d'une ou plusieurs soirées avec par exemple le "show" du plat principal 'PADTHAI' cuisiné en salle devant vous le temp de déguster les entrées.*

### ***Menus are made from local and organic products for the most part.***

*At Château de Rhodes, cuisine is an essential part of the experience.*

*Elie is the resident chef of the château, offering an original French cuisine from the South-West of France, inspired by local traditions, seasonal produce, and carefully selected regional products.*

*Wipa is also a chef, specializing in authentic Thai cuisine, prepared with precision, balance, and deep respect for Thai culinary heritage.*

*Many of our guests are already familiar with both French and Thai cuisine. Should you have specific wishes or favorite dishes in mind, we warmly invite you to share them with us. Even if they are not listed on the menu, we will be happy to discuss your preferences and, whenever possible, accommodate them.*

*Our menus are priced between €28 and €44 per person, with reduced prices for children.*

*Guests may mix and match starters and main courses, allowing flexibility and variety at the table.*

*We also provide vegetarian, vegan, gluten-free, and other dietary options.*

*Pricing may vary depending on the number of guests and the overall number of dinners booked during the week.*

## **BUFFET FROID EN SELF SERVICE**

*Gaspacho*

*Assortiment Bagna Cauda sauce du chef.*

*Mini-brochette de magret de canard fumé*

*Brochettes de poulet satay thai*

*Rouleau de printemps végétarien*

*Terrine de pâté de porc maison*

*Salade coleslaw*

*Carote rapé au cumins*

*Salade de pate au pesto a l'aïls sauvage du château*

*jambon de pays maison ou production locale*

*Plateau de fromages locaux*

*Salade de fruit*

## **COLD BUFFET MENU**

*Self-service cold buffet:*

*Gaspacho*

*Bagna Cauda assortment with chef's sauce.*

*Mini skewer of smoked duck breast*

*Thai satay chicken skewers*

*Vegetarian spring roll*

*Homemade pork pate terrine*

*Coleslaw*

*Grated carrot with cumin*

*Pasta salad with wild garlic pesto*

*Homemade dried ham or local product*

*-local cheese platter*

*-fruit salad or panna cotta*

*-homemade spring rolls and goat cheese samossas*

*the cold buffet is ideal for the day of your arrival,*

*it can be modified according to your desires and your budget!!! (smoked trout, salmon ... ..)*

**French menus**

# **MENU 1**

## ***Entrée/Starter 1***

*Melon du sud ouest et jambon de pays (cochon noir d'Ariège)*  
*Melon from the south west and country ham (black pig from Ariège)*

## ***Plat/Dish 1***

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*Parmentier de canard (spécialité du chef) :*  
*plat du sud ouest de la France composé d'un écrasé de pomme de terre finement lié à*  
*la crème avec une viande de canard confite cuite*  
*avec sa garniture aromatique*

*Duck parmentier (chef's specialty) :*  
*dish from the southwest of France consisting of*  
*a crushed potato finely bound in cream with confit duck meat cooked*  
*with its aromatic garnish*

## ***Dessert 1***

*Terrines aux deux chocolats et sa crèmes anglaise*

*Terrines with two chocolates and custard*

# **MENU 2**

## ***Entrée/Starter 2***

***Salade Couserannaise traditionnelle de la région :  
salade, tomates, oignons rouges, noix, toast de chèvre chaud  
(fromage de chèvre local : producteur à 8 km du chateau)***

***Couseran traditional salad of the region:  
lettuce, tomatoes, red onions, nuts, warm goat cheese toast  
(local goat cheese : producer is located 8 km from the castle)***

## ***Plat/Dish 2***

***Piece de bœuf grillé (acheté en direct au producteur) et sa sauce au choix : poivre vert  
ou bordelaise (échalote et réduction de vin rouge),  
acompanée de pommes de terres aux four en persillade et tomate confite .***

***Grilled steak or duck breast (purchased directly from the producer) and your choice of sauce : green  
pepper or bordelaise (shallot and red wine reduction), served with baked potatoes with parsley and  
candied tomato***

## ***Dessert 2***

***Compote de pommes flambées à l'armagnac et son caramel beurre salé Flambéed  
apple compote with armagnac and its salted butter caramel***

### ***Entrée/Starter 3***

*Salade du sud ouest :*

*salade, tomates, oignons rouges bio, noix, gésiers de canard confits*

*Salad from the southwest :*

*salad, tomatoes, organic red onions, walnuts, duck gizzards*

### ***Plat/Dish 3***

*Pave de truite et sa sauce a l'ail sauvage du château  
accompagné d'une poêlée de légume et riz au safran*

*Trout filet served with wild garlic sauce made within the chateau grounds  
accompanied by pan-fried vegetables and saffron rice*

### ***Dessert 3***

*Petit pot de crème aux framboise du jardin du chef*

*Small jar of raspberry cream from the chef's garden*

## **MENU 4**

### ***Entrée/Starter 4***

*Tarte au tomates confite et aux fromage de chèvre local  
(fromage de chèvre local : producteur à 8 km du chateau)*

*Tart with candied tomatoes and goat cheese  
(local goat cheese : producer is located 8 km from the castle)*

### ***Plat/Dish 4***

*Boeuf bourguignon (producteur extra local)  
et son gratin de pâtes à l'ail .*

*Beef bourguignon and wild garlic macaroni gratin (chef's specialty and very local Beef !!!)*

### ***Dessert 4***

*Tarte au pommes à la vanille de madagascar*

*Apple pie with vanilla from Madagascar*

## **MENU 5**

### **Entrée/Starter 5**

*-Tartare de saumon ou Truite a la façon du chef... Salmon  
tartare or trout, chef's style...*

### **Plat/Dish 5**

*Souris d'agneau confite avec sa garniture aromatiques servit  
avec des pommes de terres et sa sauce au cèpes .*

*Confit of lamb shank and potato with porcini sauce.*

### **Dessert 5**

*Tarte bourdalou (poires et amandes)*

*Tarte bourdalou is a classic of french cuisine prepared with  
pears and ground almonds and butter*

## **MENU 6 | Menu Thaï 1**

### **Entrée/Starter 6**

*Salade de papaye verte dit "SOMTAM"*

*Assortiment de nems*

*Green papaya salad called "SOMTAM"*

*Assortment of spring rolls*

### **Plat/Dish 6**

*PAD THAI : plat emblématique de Thailand  
réalisé en salle pendant que vous dégustez les entrées*

*Le Pad thaï est salé, sucré et acidulé à la fois,  
il peut être décliné au porc, au poulet, aux crevettes*

*Vous pouvez faire votre choix parmi les déclinaisons (un choix pour tous le groupe) - végétarienne*

*: plus d'oeuf et de tofu*

*- porc, poulet,*

*- ou crevettes (supplément de 1,50)*

*PAD THAI: emblematic dish of Thailand made in the dining room while you  
taste the starters...*

*Pad Thai is salty, sweet and tangy at the same time,  
it can be mixed with pork, chicken, and shrimp...*

*You can choose from the variations (one choice for the whole group); vegetarian :*

*more egg and tofu*

*pork, chicken,*

*or prawns (additional 1.50)*

### **Dessert 6**

*Sweet spring rolls : salted butter caramel banana  
served with English cream and vanilla ice cream.*

## **MENU 7 | Menu Thaï 2**

### **Entrée/Starter 7**

*NAMTOK* salade de boeuf épicée

*NAMTOK* spicy beef salad

or

*SALADE YAM*, salade de fruit de mer, vermicelle, légèrement acidulé *YAM*

*SALAD*, seafood salad, vermicelli, slightly tangy

### **Plat/Dish 7**

*TOM YUM* soupe acidulé légèrement épicée au lait de coco, gambas

, palourde, moule, queue de lotte

Servie avec un riz blanc

*TOM YUM* slightly spicy tangy soup with coconut milk,

prawns, clams, mussels, monkfish tail,

Served with white rice.

OR

*TOM KRHA KAI* soupe acidulée épicée au galanga et au poulet Tangy spicy

soup with galangal and chicken fillet.

OR

*POULET MASSAMAN* curry du sud de la Thaïland

avec pomme de terres et cacahuètes frais

Curry from southern Thailand with chicken leg potatoes and fresh peanuts **Dessert 7**

*FRIED ICE CREAM* : hot and cold dessert ball of ice cream coated with

brioche served with custard

# **Special menus :**

## **Wedding menu or special meal,**

*More elaborate menus, featuring more refined ingredients, are available upon request, such as the duck foie gras duo, veal sweetbreads with chanterelle sauce, or Breton scallops, etc.*

*A quote and suggestions will be provided based on your preferences. We will create a special meal for a special moment.*

### **- PIZZA PARTY AT THE POOL**

*For the pizza party... two options:*

*1) I make the pizza dough... and also the topping for 25-35 pizzas. And spend half an hour, or an hour with you to show you how the pizza oven works and how to make these delicious pizzas. Price for this prestation is 90 euros*

*The price of the ingredients is not included and will depend on your choices. Usually, if I buy the ingredients for 25 to 30 pizzas, it would cost approximately 50 euros.*

*Or*

*2) I offer you full support for the evening, the cleaning, the beer and wine and prosecco, salads, and service included. The price starts at 25 euros per person !!! the price depends on the number of guests*

*It's a semi pro oven, only 1 pizza every 3.4 minutes... The guests will be able to participate in the realisation of the pizzas... relaxed, fun evening for adults and children.*

## **Spanish meal:**

*Fun Spanish-themed evenings, with an assortment of tapas and sangria to start your meal, and a Valencian paella prepared in front of you, served with Spanish wine, and crème brûlée for dessert.*

*Drinks and service are included...*

*Prices start at 30 euros, depending on the number of participants.*

## ***Spit-roasted lamb or pork over a wood fire:***

*The lamb cooks for approximately 4 to 6 hours in front of the château.*

*Once cooked, it is carved by the chef, and guests compose their own plate with side dishes (salad, potatoes, peppers, grilled tomatoes) and fruit salad for dessert. (No plated service, Relax bbq but the team is present during the meal.)*

*start Price per person: €33 (minimum 23 people and subject to producer availability).*

## ***Appetizer and wine testing***

*You can enjoy the appetizer platter, cheese platter, and charcuterie board during a wine tasting in our cellar, or at another time, only this should be planned in advance,*

### ***Wine tasting.***

*For David, the owner, and me, wine and the vineyard are a passion, not a business, and we are happy to share this with our guests.*

*For all the wines in our cellar, we know all the producers personally and buy directly. We sell them at prices comparable to those charged at the estate...*

*The prices are lower than in supermarkets, and some of our selections are not available there.*

*Wines start at 9 euros.*

**Wine testing:**

*10 euros per person, with a complimentary platter of local charcuterie. At least six wines will be presented. A minimum of 15 participants is required.*