

# Menu Château d'Agel

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## *Dîner aux Chandelles – A Cozy Candlelit Supper*

### *Apéro*

*Selection of House-marinated Chèvre, Lucques Olives  
Toasted Almonds & Wild Boar Sausage*

### *Le Premier*

*Paté de Campagne Lapin/Fenouil*

Country Paté with Rabbit and Fennel

*Vélouté des Champignons Sauvages*

Wild Mushroom Soup with Herb Cream

### *Le Deuxième*

*Tomates Farcis et Son Coulis des Poivrons Rôtis*

Heirloom Tomatoes filled with Warm Goat Cheese, Pine Nuts and Roasted Pepper Sauce

*Rouelle de Porc a l'Orange*

Slow-Roasted Pork with Honey-Orange/Wine Marinade

*Pilaf Quinoa aux Façon Maroc*

Quinoa Pilaf with Moroccan Harissa-Spiced Vegetables

### *Les Fromages*

Selection of Regional Market-Fresh Cheeses

### *Les Desserts*

*Tarte Chocolat Noir*

French Girl's Chocolate-Crusted, Salted Caramel & Whipped Chocolate Tarte

*Pêches Pays avec Crème Fraîche Parfum Jasmin-Rose*

Fresh Languedoc Peaches with Rose Petal & Jasmine-Scented Crème Fraîche

### *Après-Dîner*

House-prepared Herbal Infusions and Digestifs, Espresso

All Courses Served with Regional Languedoc Wines – *Minerve, Corbieres, Faugères,  
Coteaux de Languedoc, Saint Chinian, Limoux*

Vegetarian Options Always Available

