

Le Snack

Opened restaurant
in high season
from 12 p.m. to
6:45 p.m.



menu



Lunch service from 12 p.m. to 2:30 p.m.
Drinks, ice creams and snacks until 6:45 p.m.



Payment method : cash, cheque, credit card, holiday voucher CLASSIC and CONNECT.
No change given on holiday vouchers.
All prices include taxes and service.

Le Village Gaulois, L'Archéosite
3657 route de Saint Julien -- 31310 Rieux-Volvestre
Tél. 05 61 87 16 38 - contact@village-gaulois.org
www.village-gaulois.org

Dishes

Service from 12 p.m. to 6:45 p.m.

*All our plates are served with the **chef's salad** : green salad, cherry tomatoes, green and black olives, and capers; seasoned with olive oil and balsamic vinegar.*



Our sandwiches y burgers *

Croque-Monsieur 9,80 €

Sandwich loaf with bechamel, boiled ham, melted cheese and grated cheese on top.

Croque Bistrot More generous 10,80 €

Generous croque-monsieur with farmhouse bread, ham, melted cheese and comté with cream sauce.

Potatoes Burger Child size 7,80 €

Potatoes pancakes filled with beef minced meat, ketchup and melted cheese.

Finger food ! *

Chicken wings 9,80 €

Chicken sleeves and wings in a mexican sauce.

Our toasts/foccacias *

« **Savoyarde** » 9,80 €

Slice of bread with a cheesy sauce, bacon, Reblochon and Emmental cheese.

Mediterranean Focaccia 9,50 €

Focaccia bread with olive oil, topped with a cream sauce, cherry tomatoes, zucchini, red onions, yellow peppers, emmental and mozzarella.



* frozen products

Our Quiches, Pies and Clafoutis *

Quiche Lorraine 9,80 €

Garnish : eggs, cream and bacon.

Leek pie 9,80 €

Garnish : eggs, cream, Emmental, leeks.

Courgette and tomatoes clafoutis 9,80 €

Clafoutis made with eggs, cream, filled with courgette, goat cheese, cherry tomatoes, Provence spices.

Our little meals *

For gourmets, a generous and tasty format served in a pretty wooden box.

Duck delight 13,50 €

Mashed potatoes and confit of duck.

Bolognese lasagna 13,00 €

Lasagna, French beef, tomatoes, onions, béchamel sauce and Provence herbs.

Vegetarian lasagna 13,00 €

Lasagna, béchamel sauce, broccoli, carrots, leeks, cauliflower and curry.

Iberian Risotto 13,00 €

Risotto, sautéed turkey, chorizo, crème fraîche, pepper, parmesan PDO.

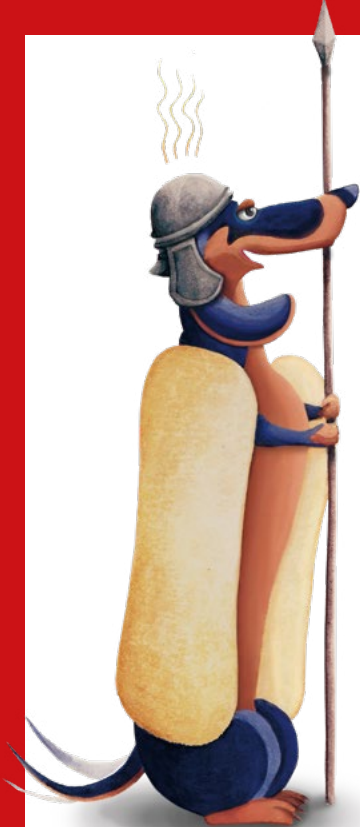
Tartiflette (Potatoes gratin) 13,50 €

Potatoes, lardons, reblochon of Savoie PDO, onions, and crème fraîche.



* frozen products

Gaul's favorite dish!



LE « CHIEN-CHAUD » - FORMAT MAXI

9,80 €

The recipe that the whole tribe loves!

Soft bread, smoked dog sausage * enriched with a blend of spices, crispy onions.

Choice of sauce: Ketchup, Mayonnaise, Sweet mustard

Accompaniment: the chef's salad



* beef or pork depending on availability

Pastries and snacks

Service from 12 p.m. to 2:30 p.m.

Pastries

Rhubarbe crumble and strawberry compote.....	6,50 €
French toast with salted caramel coulis	6,50 €
Clafoutis with morello cherries.....	6,50 €
Nutella muffin	5,50 €

Continuous service

Iced snacks

Iced Tiramisu	6,50 €
Iced Nougat.....	6,50 €
Caramel ice cream disc	6,50 €
Vanilla Sundae with caramel sauce and caramelized hazelnuts	4,80 €

Crepes, waffles and biscuits

Crepe with sugar	3,00 €
Crepe topped	3,50 €
<i>Crépiotella *, Speculoos, Salted Caramel, Chestnut cream, Blueberry sauce.</i>	
The sugar waffle	3,50 €
The waffle topped.....	4,00 €
<i>Crépiotella *, Speculoos, Salted Caramel, Chestnut cream, Blueberry sauce.</i>	
The gourmet vanilla and 3 chocolate chip cookie.....	2,50 €
The all-chocolate gourmet cookie.....	2,50 €
The ultra-gourmet cookie with cocoa and hazelnut filling	3,00 €
Pressure cream supplement.....	1,00 €

Ice creams

Magnums, Cornettos, Ice Lolly, Ice cream and Homemade Sorbet.

Consult the Ice Cream menu.

* Crépiotella : hazelnut chocolate spread without palm oil.

Drinks

Sodas

Coca-cola, Coca-cola Zéro, Orangina, Fanta Orange, Ice-Tea Peach, Oasis Tropical

33 cl 3,50 €

Waters

Perrier 33 cl 3,50 €

Cristaline Spring water

50 cl 2,00 €

1,5 l 3,00 €

Coffee & Cie

Coffee (Nespresso) 2,20 €

Volluto, Decaffeinato

Tea 3,50 €

Different flavors

Wines

Red, rosé or white wine pitcher

25 cl 5,50 €

50 cl 9,50 €

Beers

Demi-Panaché 33 cl 3,50 €

Heineken 25 cl 4,50 €

Our selection of craft beers

Direct Producer



Brewery Oxit 33 cl
(Tarn)

Lager 5,80 €
White beer 5,80 €
Amber beer 5,80 €
Stout with chestnut 5,80 €



Brasserie Miracle 33 cl
(Haute-Garonne)

German Pils (Lager) 5,80 €
Phoenix immortalis (White beer) 5,80 €
Amber Ale (Amber beer) 5,80 €
Miracle Soup (Amber squash beer) 5,80 €



Brewery La Biérataise 33 cl
(Haute-Garonne)

Blonde (lager) 5,80 €
Figa (amber beer with fig) 5,80 €
White (with violette) 5,80 €

Our selection of craft drinks Direct Producer

Farm « Les Trois Chardons » (Ariège)



Juices 33cl 3,50 €

Different flavors

Organic syrups 33cl 2,50 €

Different flavours

Brewery OXIT (Tarn)



Limonade « Pétilette » 33cl 4,00 €

Nature, lime, redcurrant

Bapla Cola 33cl 4,00 €

Bapla Tea (Peach) 33cl 4,00 €

Brewery Olt (Aveyron)



Limonade 27,5cl 4,00 €

Gentian, Orange, Chestnut, Blueberry, Elder, Fig



The Beer
Gauloise de Garonne

Amber draught beer

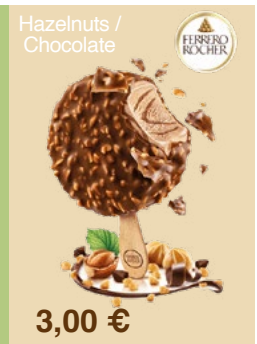
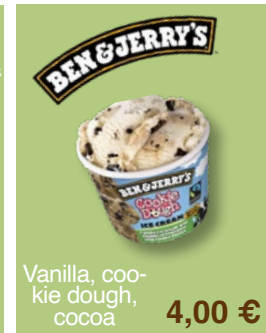
Demi (25 cl) 4,50 €

Galopin (12,50 cl) 2,50 €

The other Gaul's magic potion!

Find our selection of craft drinks in our shop.

Ice Creams



Crafts Ice creams - Direct Producer

Philippe Faur (Ariège)

Ice cream pots 100 ml

Ice Creams

- Vanilla
- Dark Chocolat
- Coffee
- Salted caramel

Sorbets « plein fruit »

- Raspberry
- Lemon
- Lime
- Strawberry
- White peach
- Blueberry

4,50 €

