

In memory of the beloved Pierre Chaléon.

La Rencluse has been a family-owned 2-stars hotel and restaurant since three generations. Everything started with the guesthouse in Saint-Mamet, called «Bellevue». And it is in 1972 that Louise & Pierre Chaléon created La Rencluse as it is known today. Pierrot, as everybody called him, was famous for his excellent French cuisine.

In 1996, after a life dedicated to his cooking art, Pierrot went on a well deserved retirement and the fourth generation took over.

It is now Françoise and Jean-Marc Chaléon who are delighted to welcome you in their home.



By definition,

La Rencluse is an enclosed location surrounded by mountains where the waters are brought in.

In 1897, the Pyrenees specialist Belloc gave the following definition : hole located at the bottom of a stiff rocky escarpment where the waters are collected before disappearing under the ground.

The Director of the archives of Hautes-Pyrénées thinks that it is a reference to the rocky reinforcement in which the first shelter named «la recluse» was erected. Today, the refuge of La Rencluse is the starting point to go to the Néthou (wonderful trek of approximately 5 hours).

Our Starters



Gascon delight salad (Foie gras, gizzards confit , dried duck breast on a bed of green salad)	13,50 €
Hot goat cheese toasts salad (Goat cheese, green salad, tomatoes, dried duck breast)	11,00 €
Plate of Beautiful Ham from the Adour county (Watermelon depending on the season)	9,00 €
Beautiful encounter between Land and Sea (Foie gras, smoked salmon served on a green salad wave)	14,50 €
Egg cocotte from Quercy, with roquefort	9,00 €
Egg cocotte from Adour, with smoked salmon	9,50 €
Egg cocotte from the South-West region with foie gras	10,50 €
Egg cocotte with truffle chips	10,50 €
Snails in their shell, «maitre d'hôtel butter»	11,00 €
Frog legs fried with chopped parsley and garlic (Chef's specialty)	14,00 €
Hot Camembert cheese with salad and tomatoes	9,00 €
Green salad	5,00 €

Vegetarians



Vegetarian Lasagna	15,50 €
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Taxes and service included

Our Meats

Grilled confit duck leg from the South-West	12,00 €
Entire grilled duck Magret (breast)	
- Plain	18,00 €
- Green pepper sauce	20,50 €
- Blue cheese sauce	19,50 €
Grilled lamb chops from our region (from local butchers)	17,00 €
Grilled rib steak	
- Plain	17,50 €
- Blue cheese sauce	20,00 €
- Black pepper sauce	20,00 €
Panèd veal cutlet with morel mushrooms cream	24,00 €
Pétéram luchonnais -20 min to wait-	24,00 €
(The Chef's specialty, veal tripes, lamb feet and potatoes)	
Plate of homemade French fries	4,00 €
Additional sauce: pepper or blue cheese	3,50 €
Additional morel mushrooms cream	8,00 €

*All our meats are served with French fries and vegetables from the market
(Origin of our meats : France, Netherlands & Germany)*

Our Fish

Baked Royal bream fillet, lemon butter sauce	19,50 €
Grilled king prawns, with homemade cocktail sauce	17,00 €

All our fish are served with French fries and vegetables from the market

Taxes and service included

Our Menus

The Stopover Menu - 25,50 €

Plate of Beautiful Ham from the Adour county
(Watermelon depending on the season)

+

Grilled rib steak

or

Grilled lamb chops from our region

(from local butchers)

+

Dessert of the day

The Local Products Menu - 21,50 €

Hot goat cheese toasts salad
(Goat cheese, green salad, tomatoes, dried duck breast)

+

Grilled confit duck leg

with homemade French fries and vegetables from the market

+

Dessert of the day

The Little Moutainers Menu - 12,50 €

(under age 12)

Grilled confit duck leg

or

Grilled cut of beef

with homemade French fries

+

2 scoops of ice cream

Taxes and service included

Our Delicacies



Dessert of the day	5,00 €
Tarte Tatin (upside down apple pie with vanilla ice cream and whipped cream)	6,50 €
Chocolate choux pastry	8,50 €
North Pole Mystery sprinkled with Izarra or Grand Marnier	7,50 €
Homemade Norwegian Omelette	11,50 €
Cheese plate from our region	6,00 €
OUR ICE CREAM SUNDAES	9,00 €
- Melba Peach	
- Belle Hélène Pear	
- Dame Blanche with meringue	
- Coffee or chocolate «liégeois»	
- Colonel : lime sorbet, sprinkled with vodka	
- Iceberg : mint-chocolate ice cream, sprinkled with Get 27	
ICE CREAMS	
- 1 scoop	2,00 €
- 2 scoops	3,80 €
- 3 scoops	5,50 €
<i>Additional whipped cream</i>	1,00 €

Taxes and service included

Our wines



RED	75 cL	
AOC Bordeaux, Château Laroche		20,50 €
AOC Bordeaux, Château le Trébuchet (notre sélection)		15,50 €
AOC Saumur Champigny, Les Valengnets		22,00 €
AOC Fronton, Château Bellevue Laforêt		24,00 €
AOC Pic Saint-Loup, Le Loup du Pic		25,00 €
AOC Buzet, Tradition		21,50 €
AOP Fitou, L'âme des Ferrières		23,00 €
AOC Corbières, Serre Saint-Vincent		18,50 €
AOC Côtes du Rhône, Au bout de la vigne (vin biologique)		22,50 €
ROSÉ	37,50 cL	75 cL
AOC Gaillac, Château Lastours Les Graviers		18,00 €
AOC Côtes de Provence, Perle de Roseline	15,50 €	22,00 €
AOC Côtes de Provence, Secret de Léoube (vin biologique)		27,00 €
(magnum bottle 150 cL : 50,00 €)		
WHITE		75 cL
AOC Côtes de Gascogne, Tariquet Premières Grives		25,00 €
AOC Jurançon sec, L'Esprit Foehn		23,50 €
AOC Jurançon moelleux, L'Esprit Foehn		25,50 €
AOC Bordeaux, Crémant de Bordeaux Trébuchet (vin pétillant)		25,00 €
IGP Pays d'Oc, Naturalys Chardonnay (vin biologique)		21,50 €
CHAMPAGNE		75 cL
Tribaut Schloesser brut origine		50,00 €
The glass: 7,50 €		
JUGS OF RED, ROSÉ OR WHITE WINE		
Selection of our Chef, Jean-Marc:		
AOC Bordeaux, Château le Trébuchet		
- ½ L		6,00 €
- ¼ L		4,00 €

Taxes and service included

Our Alcohols



PRE-DINNER DRINKS	2 cL	4 cL
Ricard	3,20 €	
Whisky, Gin, Vodka, Rhum	3,50 €	6,00 €
Jack Daniel's		7,00 €
Martini		3,80 €
Muscat		3,80 €
Suze		3,80 €
Red Porto		3,80 €
Homemade Américano		7,00 €
Kir		3,80 €
Kir Royal		8,50 €
Pousse Rapière		8,50 €
Glass of Tariquet		4,90 €
Glass of Château le Trébuchet (red, rosé, white)		3,50 €
AFTER-DINNER DRINKS		
Calvados, Cognac, Armagnac, white spirits		6,00 €
Grand-Marnier		4,50 €
Other liquors		4,50 €
Get 27		4,50 €
Manzana		4,00 €
BEERS		
Heineken 33 cL		3,80 €
Kronenbourg 1664 33 cL		3,80 €
Pelforth Blond draught beer 12,5 cL		2,00 €
Pelforth Blond draught beer 25 cL		3,80 €
Pelforth Blond draught beer 50 cL		6,50 €
Picon beer		4,80 €
Beer cooler 25 cL		3,00 €
Grena-beer 25 cL		3,50 €
«Tango» 25 cL		3,90 €

Taxes and service included

Our Drinks



FRUIT JUICES	
Orange, apple, grapefruit, tomato, pineapple 25 cL	3,50 €
SODAS	
Orangina, Schweppes 25cL	3,20 €
Lemonade 25cL	3,20 €
Coca-Cola, Coca-Cola Zero 25cL	3,80 €
Ice tea 25 cL	3,50 €
Diabolo (lemonade, sirup) 25 cL	3,50 €
Indian (orangina, grenadine) 25 cL	3,50 €
Water sirups 25cL	1,50 €
WATERS	
Châteldon 75 cL	6,50 €
Perrier 33 cL	3,50 €
Perrier fines bulles 100 cL	5,50 €
Perrier fines bulles 50 cL	3,80 €
Evian 100 cL	5,00 €
HOT DRINKS	
Expresso	1,50 €
Double expresso	2,90 €
Hazelnuts coffee	1,70 €
Decaffeinated	1,60 €
Decaffeinated hazelnuts coffee	1,80 €
«Grand crème»	3,20 €
Capuccino	3,50 €
Hot Chocolate	3,20 €
Tea	3,00 €
Tea with milk	3,20 €
Tea with lemon	3,20 €
Infusion	3,00 €

Taxes and service included