

# ENTREE

AN UNCOMPROMISING AND  
CONFIDENTIAL TRAVELERS  
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AT HOTELS, RESTAURANTS &  
TRAVEL AROUND THE WORLD

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**W**e stumbled upon the charming *Hotel Cuq en Terrasses* whilst toodling around the *South of France*. The hotel is an 18th-century presbytery perched on top of a hill overlooking a lovely valley of farming land. The town has a tiny church and a small chateau. This unspoiled countryside varies according to the season and the crops. Set in a large garden with 200 species of flowers, bushes and trees and a lovely pool, the Cuq en Terrasses is within easy reach of Toulouse, Albi and Carcassonne, in the Midi Pyrennees region. Each of the eight rooms has its own personality, with themed decoration to complement richly beamed ceilings, terra cotta floors, hand-made tiles in the bathrooms and handfinished waxed plaster walls. The hotel features a restaurant that operates on a single daily menu based on what was found in the morning in the various markets and farms of the region. The hotel's orchard and vegetable patch contribute mightily. The food is a combination of southwestern French and Mediterranean cooking, always governed by harmony of taste and subtle aromas from herbs and spices. Favorites include: breast of chicken filled with mushroom, cheese, spinach and ham, wrapped in pastry and served with a morel and madeira wine sauce; shoulder of lamb cooked for five hours; various salads including a delicious asparagus and parmesan combination. Desserts include *moelleux au chocolat*, a crusty yet melty chocolate cake served with homemade ice cream; almond, pear and violet pie; panned ginger bread served on apple sauce and topped with a ginger bread ice cream.

*Hotel Cuq en Terrasses, Cuq Le Chateau, Cuq Toulza, [www.cuqenterrasses.com](http://www.cuqenterrasses.com),  
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