

Starters

A la carte prices incl. taxes €

BLACK PUDDING AND APPLE TARTE TATIN (Puff pastry, apples, free-range black pudding, mustard foam)	9,00
CREAM OF PUMPKIN Grilled bacon, roquefort foam	9,50
DUCK SALAD Duck terrine in foie gras, salad, walnuts, homemade dried duck breast	9,50
SCALLOP AND SMOKED SALMON CARPACCIO With its citrus and dill flavors	14,00
HOMEMADE MI-CUIT FOIE GRAS With its red wine onion jam	15,50
TARTE TATIN OF FOIE GRAS AND ROASTED SCALLOPS (Puff pastry, apples, seared foie gras slice and roasted scallops)	17,50

Main Courses

DUCK LEG CONFIT *	16,00
DUCK BREAST *	20,00
GRILLED FILLET OF BEEF *	23,50
FISH FILLET (DEPENDING ON ARRIVALS), BISQUE SAUCE	18,00
SIDE DISHES OF YOUR CHOICE: Homemade French fries or market veggie mousseline or seasonal vegetables * With wine or roquefort sauce,	
BREADED PIG'S FOOT WITH ITS CONDIMENTS, Homemade French fries	15,50
WILD SHRIMPS RISOTTO AND ITS ROASTED SCALLOPS	23,50
RISOTTO WITH CHIPS OF BLACK DIAMONDS (TRUFFLES) AND ITS DUCK BREAST WITH WINE SAUCE	25,00

DAILY MENU

incl. taxes €

ONLY AT LUNCHTIME FROM MONDAY TO FRIDAY EXCEPT ON CLOSING DAYS AND PUBLIC HOLIDAYS

MAIN DISH	9,80
STARTER AND MAIN COURSE OR MAIN COURSE AND DESSERT *	11,80
STARTER, MAIN COURSE AND DESSERT*	13,80
* Extra 1/4 of red wine , white wine or rosé wine	1,50
Starter of the day or Homenade country terrine ***	
Dish of the day or Grilled piece of Beef , homemade French fries ***	
Cheese platter or Dessert of the day or chocolate mousse or 2 scoops of ice cream	

CHILDREN'S MENU

(Under 10 years old)

ONE GLASS OF DRINK, MAIN COURSE AND DESSERT ORANGE JUICE , APPLE OR PINEAPPLE JUICE Or SYRUP OR DIABOLO (SYRUP AND LEMONADE) Or COCA COLA ***	10,50
SMALL PIECE OF BEEF Or BREADED CHICKEN FILLET Homemade French fries or seasonal vegetables or market veggie mousseline ***	
2 SCOOPS OF ICE CREAM Or CHOCOLATE MOUSSE	

THE LOCAL MENU

STARTER, MAIN COURSE AND DESSERT 24,00

DUCK SALAD Duck terrine in foie gras, salad, walnuts, homemade dried duck breast ***	
DUCK LEG CONFIT Homemade French fries, wine sauce ***	
WALNUT TART, With vanilla ice cream Or 3 SCOOPS , FLAVOUR OF YOUR CHOICE	

Cheeses	incl. taxes
CHEESE PLATTER	5,50
HONEYED ROCAMADOUR CHEESE	5,50
The Chef's Desserts	
HOMEMADE TRADITIONAL LOT PIE	7,00
Scoop of Old Plum brandy ice cream (Fine paste, apples, brandy)	
WALNUT TART	7,00
With vanilla ice cream	
CHOCOLATE FONDANT CAKE	7,00
Mango coulis, with passion fruit sorbet	
THE CHEF'S BLACK FOREST CAKE	7,00
Chocolate sponge cake, amarena cherries and their syrup, 1 scoop of cherry ice cream	
FLORAL MERVEILLEUX	7,00
(Meringue, raspberry and rose mousse, violet ice cream)	
CHOCOLATE MOUSSE	5,00
Gourmet Corner	
GOURMET COFFEE	8,00
GOURMET TEA	9,00
GOURMET BUBBLES	12,00
Artisan Sundaes	
1 SCOOP, FLAVOUR OF YOUR CHOICE,	3,00
2 SCOOPS, FLAVOUR OF YOUR CHOICE,	4,50
3 SCOOPS, FLAVOUR OF YOUR CHOICE,	6,00
SORBETS : raspberry, black currant, passion fruit, apple, mango, pear, lime	
ICE CREAMS : vanilla, chocolate, pistachio, coffee, walnut, salted butter caramel, strawberry, coconut, violet, Old Plum bran	
Vegetable whipped cream	0,50

Non Alcoholic sundaes	incl. taxes
LIEGEOIS CHOCOLATE	7,00
1 scoop of vanilla ice cream, 2 scoops of chocolate ice cream, chocolate coating, vegetable whipped cream)	
LIEGEOIS COFFEE	7,00
1 scoop of vanilla ice cream, 2 scoops of coffee ice cream, coffee, vegetable whipped cream	
WHITE LADY SUNDAE	7,00
3 scoops of vanilla ice cream, chocolate coating, vegetable whipped cream	
RED FRUITS	7,50
1 scoop of strawberry ice cream, 1 scoop of raspberry sorbet, 1 scoop of black currant sorbet, fresh fruits, strawberry coulis, vegetable whipped cream	
EXOTIC SUNDAE	7,50
1 scoop of mango sorbet, 1 scoop of passion fruit sorbet, 1 scoop of lime sorbet, mango coulis, vegetable whipped cream	
Alcoholic sundaes	
QUERCYNOIS SUNDAE	10,00
3 scoops of walnut ice cream, walnut brandy, vegetable whipped cream	
COLONEL	10,00
3 scoops of lemon sorbet, vodka	
THE IRISH SUNDAE	10,00
2 scoops of coffee ice cream, 1 scoop of vanilla ice cream, whisky, vegetable whipped cream	
VENUS	10,00
1 scoop of apple sorbet, 1 scoop of pear sorbet, 1 scoop of Old Plum brandy ice cream plum brandy, vegetable whipped cream	
Iced digestives	
ICED BRANDIES	7,50
Plum brandy and 1 scoop of Old Plum brandy ice cream Or Pear brandy and 1 scoop of pear sorbet	
ICED BAILEYS	6,50
Baileys and 1 scoop of coffee ice cream	

LA CARTE

Recommended Dish

incl. taxes €

DUCK BREAST ROSSINI WITH ITS TRUFFLE RISOTTO	30,00
Grilled duck breast, pan-fried foie gras escalope with wine sauce	

One-plate Meals

THE LOCAL PLATE	25,00
Salad, tomatoes, walnuts, homemade dried duck breast, Duck terrine in foie gras, honeyed rocamadour cheese, duck confit, homemade French fries	
THE EXPRESS PLATE, PIECE OF BEEF	20,00
Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled piece of beef with wine sauce or roquefort sauce, homemade French fries	
THE EXPRESS PLATE, FILLET OF BEEF	26,00
Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled fillet of beef with wine sauce or roquefort sauce, homemade French fries	
THE FARM PLATE	15,50
Salad, tomatoes, breaded chicken fillet, soft boiled egg, Parmesan cheese, croutons	
THE FRESH PLATE	23,00
Salad, tomatoes, smoked salmon, wild shrimps, soft boiled egg, croutons, raw vegetables	
THE VEGETARIAN PLATE	16,00
Salad, raw vegetables, soft boiled egg, Parmesan cheese, croutons, honeyed rocamadour cheese	
THE COCHONAILLE PLATE	19,50
Salad, tomatoes, Homenade country terrine, country ham, breaded pig's food with its traditional condiments, homemade French fries	
HOMEMADE FRENCH FRIES OR SALAD PLATE	3,00
Extra serving	

The origin: Duck in sud-ouest

Fillet of beef French

Piece of beef UE