

Starters

A la carte prices incl. taxes €

BLACK PUDDING AND APPLE TARTE TATIN (Puff pastry, apples, free-range black pudding, mustard foam)	8,00
SALAD WITH ITS WARM HONEYED ROCAMADOUR (salad, walnuts, honeyed Rocamadour cheese on toast)	8.50
DUCK SALAD Duck terrine, salad, walnuts, homemade dried duck breast	9.50
RUSTIC LENTIL VELOUTE (Lentil cream soup, bacon and goat cheese on toast)	11.00
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

Main Courses

DUCK LEG CONFIT *	16.00
DUCK BREAST *	20.00
GRILLED FILLET OF BEEF (FRENCH ORIGIN) *	23.50
FISH FILLET (DEPENDING ON ARRIVALS), SAFFRON SAUCE	18.00
SIDE DISHES OF YOUR CHOICE: Homemade French fries or carrot mousseline with cumin or seasonal vegetables * With wine or pepper 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 carrot mousseline with cumin ***	
2 SCOOPS OF ICE CREAM Or CHOCOLATE MOUSSE	

THE LOCAL MENU

STARTER, MAIN COURSE AND DESSERT 24.00

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

Cheeses	
CHEESE PLATTER	incl. taxes 5,50
HONEYED ROCAMADOUR CHEESE	5,50
The Chef's Desserts	
HOMEMADE TRADITIONAL LOT PIE Scoop of Old Plum brandy ice cream (Fine paste, apples, brandy)	7,00
WALNUT TARTLET With vanilla ice cream	7,00
CHOCOLATE FONDANT CAKE With vanilla ice cream	7,00
THE CHEF'S ICED SNICKER Shortbread, praline mousse, peanut ice cream, salted butter caramel	7,00
LEMON VERRINE	7,00
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, coffee, walnut, salted butter caramel, strawberry, coconut, violet, Old Plum brand	
Homemade whipped cream	0,50

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

LA CARTE

Recommended Dish

incl. taxes €

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

THE LOCAL PLATE Salad, tomatoes, walnuts, homemade dried duck breast, homemade mi-cuit foie gras, honeyed rocamadour cheese, duck confit, homemade French fries	25,00
THE EXPRESS PLATE, PIECE OF BEEF (FRENCH ORIGIN) Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled piece of beef with wine sauce or pepper sauce, homemade French fries	20,00
THE EXPRESS PLATE, FILLET OF BEEF (FRENCH ORIGIN) Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled fillet of beef with wine sauce or pepper sauce, homemade French fries	26,00
THE FARM PLATE Salad, tomatoes, breaded chicken fillet, soft boiled egg, Parmesan cheese, croutons	15,50
THE FRESH PLATE Salad, tomatoes, smoked salmon, wild shrimps, soft boiled egg, croutons, raw vegetables	23,00
THE VEGETARIAN PLATE Salad, raw vegetables, soft boiled egg, Parmesan cheese, croutons honeyed rocamadour cheese	16,00
HOMEMADE FRENCH FRIES OR SALAD PLATE Extra serving	3,00