



# LA CARTE

Incl. taxes €

## Recommended Dish

### DUCK BREAST ROSSINI WITH ITS TRUFFLE RISOTTO

Grilled duck breast, pan-fried foie gras escalope with wine sauce



30.00 €

## One-plate Meals

### THE LOCAL PLATE

Salad, tomatoes, walnuts, homemade dried duck breast, Duck terrine in foie gras, honeyed rocamadour cheese, duck confit, homemade French fries

25.00 €

### THE EXPRESS PLATE, PIECE OF BEEF

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

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)

3.00 €



*The register of allergens contained in our dishes is available at your request.*

Meat origins:

Duck from French south-west

French fillet of beef

Piece of beef from the EU

## Starters



### ONION SOUP

(Broth, onions, bread, emmental)

8.50 €

### HOMEMADE COUNTRY TERRINE

And its red wine onion jam

8.50 €

### DUCK SALAD

Duck terrine in foie gras, salad, walnuts, homemade dried duck breast

11.50 €

### SCALLOP AND SMOKED SALMON CARPACCIO

With its citrus and dill flavors

14.50 €

### HOMEMADE MI-CUIT FOIE GRAS

And its red wine onion jam

15.50 €

## Main Courses



### DUCK LEG CONFIT \*

16.50 €

### DUCK BREAST \*

20.00 €

### GRILLED FILLET OF BEEF \*

23.50 €

### ROAST VEAL with mushrooms

16.00 €

### SIDE DISHES OF YOUR CHOICE:

Homemade French fries or market veggie mousseline or seasonal vegetables

\* With wine or pepper sauce,

FISH AND CHIPS, (fish depending on arrivals, homemade French fries, tartar sauce)

18.00 €

HEN IN THE POT, (Chicken, stuffing, vegetables, mushrooms)

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 €

## Cheeses

Incl. taxes €

CHEESE PLATTER



5.50 €

HONEYED ROCAMADOUR CHEESE

5.50 €

## The Chef's Desserts

CHOCOLATE FONDANT CAKE,

With yogurt ice cream

7.00 €

WALNUT TART

With vanilla ice cream

7.00 €

POACHED APPLE IN RED WINE, with

financier and raspberry sorbet

7.00 €

THE CHEF'S ICED DOME

Chocolate dome, shortbread, praline mousse,  
peanut ice cream, salted butter caramel

7.00 €

CHOCOLATE MOUSSE

5.00 €

## Gourmet Corner

GOURMET COFFEE

8.00 €

GOURMET TEA

9.00 €

GOURMET BUBBLES

12.00 €

## Artisan Sundaes

### Artisanales

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,

VEGETABLE WHIPPED CREAM

0.50 €

## Non Alcoholic sun

Incl. taxes €

LIEGEOIS CHOCOLATE

(1 scoop of vanilla ice cream, 2 scoops of  
chocolate ice cream, chocolate coating, vegetable  
whipped cream)

7.00 €

LIEGEOIS COFFEE

(1 scoop of vanilla ice cream, 2 scoops of coffee  
ice cream, coffee, vegetable whipped cream)

7.00 €

WHITE LADY SUNDAE

(3 scoops of vanilla ice cream, chocolate coating,  
vegetable 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, vegetable whipped  
cream)

7.50 €

EXOTIC SUNDAE

(1 scoop of mango sorbet, 1 scoop of passion fruit  
sorbet, 1 scoop of lime sorbet, mango coulis,  
vegetable whipped cream)

7.50 €



## Alcoholic sundaes

QUERCYNOIS SUNDAE

(3 scoops of walnut ice cream, walnut brandy,  
vegetable 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, vegetable whipped cream)

10.00 €

VENUS

(1 scoop of apple sorbet, 1 scoop of pear sorbet,  
1 scoop of lime sorbet, limoncello, vegetable  
whipped cream)

10.00 €

## Iced digestives

ICED BRANDIES

Pear brandy and 1 scoop of pear sorbet

7.50 €

ICED BAILEYS

Baileys and 1 scoop of coffee ice cream

6.50 €

ICED LIMONCELLO

Limoncello and 1 scoop of lime sorbet

6.50 €



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## DAILY MENU (on slade)

ONLY AT LUNCHTIME FROM MONDAY TO FRIDAY EXCEPT DAYS 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 €

## CHILDREN'S MENU

(Under 10 years old)

10.50 €

ONE GLASS OF DRINK, MAIN COURSE AND DESSERT

ORANGE JUICE , APPLE Or PINEAPPLE JUICE

Or SYRUP OR DIABOLO (SYRUP AND LEMONADE) Or COCA COLA

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SMALL PIECE OF BEEF Or BREADED CHICKEN FILLET

Homemade French fries Or seasonal vegetables Or market veggie mousseline

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2 SCOOPS OF ICE CREAM Or CHOCOLATE MOUSSE



## MENU

STARTER, MAIN COURSE AND DESSERT

27.00 €

STARTER, MAIN COURSE, CHEESES AND DESSERT

30.00 €

### Starters

#### DUCK SALAD

Duck terrine in foie gras, salad, walnuts, homemade dried duck breast

OU

#### ONION SOUP

(Broth, onions, bread, emmental)

OU

#### HOMEMADE COUNTRY TERRINE

And its red wine onion jam

### Main courses

#### DUCK LEG CONFIT

Homemade French fries, wine sauce

OU

#### ROAST VEAL with mushrooms

Homemade French fries or market veggie mousseline

OU

HEN IN THE POT, (Chicken, stuffing, vegetables, mushrooms)

### Cheeses

CHEESE PLATTER Or HONEYED ROCAMADOUR CHEESE

### Desserts

WALNUT TART, With vanilla ice cream

OU

CHOCOLATE FONDANT CAKE, With yogurt ice cream

OU

POACHED APPLE IN RED WINE, with financier and raspberry sorbet

OU

3 SCOOPS , FLAVOUR OF YOUR CHOICE

