



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 €

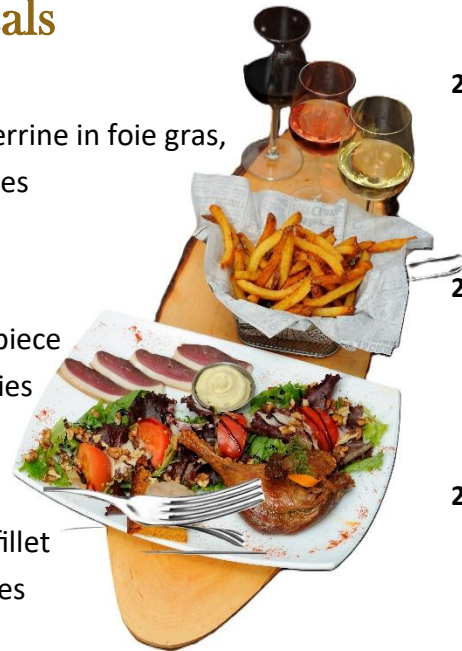
THE TARTAR PLATE

Raw beef tartar (charolais breed) with its traditional condiments, homemade French fries

18.00 €

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



SWEET PEA GAZPACHO

9.50 €

With diced cucumber and goat cheese

HOMEMADE COUNTRY TERRINE

8.50 €

And its red wine onion jam

DUCK SALAD

11.50 €

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

SCALLOP AND SMOKED SALMON CARPACCIO

14.50 €

With its citrus and dill flavors

HOMEMADE MI-CUIT FOIE GRAS

15.50 €

And its red wine onion jam

Main Courses



DUCK LEG CONFIT *

16.50 €

DUCK BREAST *

20.00 €

GRILLED PIECE OF BEEF *

16.50 €

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 €

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 €



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DAILY MENU (on slade)

ONLY AT LUNCHTIME FROM MONDAY TO FRIDAY EXCEPT DAYS PUBLIC HOLIDAYS

MAIN DISH *	10.00 €
STARTER AND MAIN COURSE OR MAIN COURSE AND DESSERT **	12.50 €
STARTER, MAIN COURSE AND DESSERT **	14.50 €
Extra : * MAIN DISH « PIECE OF BEEF »	3.00 €
** Cheese	2.00 €
** 1/4 of red wine , white wine or rosé wine	1.50 €

CHILDREN'S MENU

10.50 €

(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

SMALL GRILLED HAM Or BREADED CHICKEN FILLET

Homemade French fries Or seasonal vegetables Or market veggie mousseline

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

SWEET PEA GAZPACHO

With diced cucumber and goat cheese
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

GRILLED PIECE OF BEEF

Homemade French fries, wine or pepper sauce

Cheeses

CHEESE PLATTER Or HONEYED ROCAMADOUR CHEESE

Desserts

WALNUT TART, With vanilla ice cream

OU

CHOCOLATE FONDANT CAKE, With yogurt ice cream

OU

PISTACHIO-RASPBERRY FINANCIER

OU

3 SCOOPS , FLAVOUR OF YOUR CHOICE



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 €
PISTACHIO-RASPBERRY FINANCIER	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 €
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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 €