



THE CARTE

Incl. taxes €

The Burgers

THE VÉNUS	15.00 €
(150g VBF Minced steak, bacon, caramelized onions, Burger sauce, salad, tomato, cantal)	
THE ROQ	15.50 €
(150g VBF Minced steak, bacon, caramelized onions, roquefort sauce, salad, tomato)	
THE QUERCYNOIS	23.50€
(150g VBF Minced steak, pan-fried foie gras escalope, caramelized onions, wine sauce, salad, tomato, cantal)	

SIDE DISHES : Homemade French fries and salad

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 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 TARTAR PLATE	18.00 €
Raw beef tartar (charolais breed) with its traditional condiments, homemade French fries	
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 - Piece of beef certified VBF (French bovine meat)

Starters

HOMEMADE COUNTRY TERRINE 8.50 €

And its red wine onion jam

SWEET PEA GAZPACHO 9.50 €

With Rocamadour cheese, diced cucumber and cured ham

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

TROYES ANDOUILLETTE, old-fashioned mustard sauce 14.50 €

GRILLED PIECE OF BEEF * 16.50 €

DUCK LEG CONFIT * 17.00 €

DUCK BREAST * 20.00 €

SIDE DISHES OF YOUR CHOICE:

Seasonal vegetables or homemade French fries

* With wine or roquefort sauce or old-fashioned mustard sauce

PROVENCAL SAUCE SQUID, and its chorizo risotto 14.00 €

FISH AND CHIPS, (fish depending on arrivals, homemade French fries, tartar sauce) 18.00 €

WILD SHRIMPS RISOTTO AND ITS ROASTED SCALLOPS 23.50 €

DUCK BREAST ROSSINI WITH ITS TRUFFLE RISOTTO 30.00 €

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



DAILY MENU (on slade)

Incl. taxes €

ONLY AT LUNCHTIME FROM MONDAY TO FRIDAY EXCEPT 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 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 Rocamadour cheese,
diced cucumber and cured ham

OU

HOMEMADE COUNTRY TERRINE

And its red wine onion jam

Main courses

DUCK LEG CONFIT

Homemade French fries, wine sauce
OU

TROYES ANDOUILLETTE,

Old-fashioned mustard sauce
OU

PROVENCAL SAUCE SQUID

and its small potatoes
mousseline

Cheeses

CHEESE PLATTER Or HONEYED ROCAMADOUR CHEESE

Desserts

WALNUT TART, With vanilla ice cream

OU

CHOCOLATE FONDANT CAKE, With yogurt ice cream

OU

BRIOCHE STYLE FRENCH TOAST, With caramel ice cream

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 €

BRIOCHE STYLE FRENCH TOAST,

With caramel ice cream

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

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, 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 €