

29.80 € menu

Starters

à la Carte

- Gaspacho of the season.....9 €
(watermelon, strawberries, tomatoes, ham)
- Egg “parfait”(boiled 45 min at 64°)11 €
summer vegetables, parmesan milkshake and hazelnut crumble
- Duck gizzards salad.....14 €
Smocked duck breast, walnuts and croutons

Main course

- Carrots and mushrooms mosaic,15 €
hazelnut crumble, carrots tops pesto
- Soufflée sea bream with fish filling.....18 €
Boiletus mushrooms risotto, garlic rocket saffron mayonnaise, parmesan crumbles
- Shredded (organic) pork burger, BBQ sauce, fries.....18 €
- Grilled entrecote, Bergerac wine sauce - 6 € price suppl...23 €

Desserts

- Chocolate profiterole.....8 €
- Red berries mousse, crunchy icing, shortbread biscuit.....8 €
- Assiette gourmande (*selection of small desserts plate*).....9 €
- Strawberries vacherin.....7.50 €
(strawberries, strawberry meringue, red berries sorbet, whipped cream)
- Vanilla smooth quark cheese8 €
yummy (crumble, mango-passion sauce)
- 2 cheeses selection.....9 €
Tomme du croquant with walnuts liqueur parfume, cabécou, salad, cerry jam

Please, choose your dessert when ordering

Net prices, drinks not included

Etape menu - 19.80 € (starter+main course+dessert)

Etape express 16.50 € (starter+main course
Or main course+dessert)

Main course only 14 €

Not available Friday evenings, Saturdays, Sundays and bank holidays

Deviled eggs

Or

Cesar salad

Or

Country pâté



Suggestion of the moment

Or

Cheese omelette

Or

Grilled sirloin steak with green pepper sauce - 4 € price
supplement



Vanilla smooth quark cheese,

Yummy crumble, mango sauce

Or

Strawberries vacherin (strawberries, strawberry meringue, red
berries sorbet, whipped cream)

Or

Homemade ice cream (2 scoops)

(chocolate, coffee, vanilla, rum-grape, red berries, lime)

Or

Assiette gourmande (selection of small desserts plate)

Net prices, drinks not included



Glass of bergerac wine

Red, Rosé or dry white

Domaine du bois de Pourquoié

12,5 cl = 4.20€

Glass of Monbazillac Clos la Seraine

12.5 cl = 5.60€



40 € menu * = local specialties

Starters

à la Carte

* Duck foie gras terrine18 €
with onion jam and Monbazillac jelly

Trout tartar in 2 ways.....18 €
(smoked and confit), king prawns, broth and condiment

Truffle omelette - 3 € price supplement.....23 €

Plats

Stuffed guineafowl leg21 €
(confit tomatoes, black garlic mashed artichoke)

* Duck breast, Bergerac wine sauce.....22 €

Tournedos Rossini (*beef with foie gras*) suppl 7 € price 29 €
Périgueux sauce (truffle sauce)

Dessert (in addition to 29.80 menu desserts)

Irish coffee 10 €
(whisky, cane sugar, coffee, whipped cream)

Colonel cup (*lemon sorbet with vodka*)..... 10 €

Please, choose your dessert when ordering

Some dish may contain allergenic substances as gluten, peanuts, nuts, shellfishes, eggs, fish, soya, dairy products, celery, mustard, etc.

Duck : Maison Laleu – MONTIGNAC-LASCAUX, 24290

Red meat : France

Organic porc (GAEC de Roussille – 0 km)

Trout : INVALID en Périgord

Gluten free bread on demand.

Suggestion du moment

Cesar salad14 €

Tropicana Salad 20 €
*(Gizzards salad, dry duck breast slices, duck foie gras,
walnuts and croutons)*

Confit duck leg with parsley..... 20 €

Organic pork rib steak,18 €
*Black garlic mashed artichoke, walnut,
ham and boletus mushrooms*
From our neighbour the farmer - Limited quantities

Scan our QR Code for some picture



Children's menu (under 10 years old)

Starter+main course + dessert - 13 €

Main course + dessert - 10 €

Pâté de campagne or Deviled Eggs



Cheese omelette or beef burger



Vanilla ice cream, chocolate sauce or quark cheese



Limonade or syrup in water or orange/ananas/apple juice glass