

Our starters

<i>Cassiolette of chestnuts and chanterelles , cutlet of grilled foie gras</i>	18€
<i>Crème brûlée with crawfishes and smoked salmon Grilled zucchinis and whipped cream of tarragon</i>	8€
<i>Melon and basil Pebbleweave, frayed of cured ham</i>	11€
<i>Cutlet of foie gras fried in the strawberries of our country and balsamic</i>	18€
<i>Holy jacques simply fried in ceps</i>	16€
<i>Duet of green asparagus and snails in fricassée</i>	15€
<i>Crunchy of goat with walnuts and grilled bacon</i>	9€
<i>Savoury pie of sweetbread in chanterelles</i>	18€
<i>Périgourdine Salad (smoked duck breast, cutlet of Foie gras and gizzards)</i>	15€
<i>Terrine of foie gras middle cooked with figs marmelade And steaklet of duck smoked breast, chutney apple-pears</i>	14€

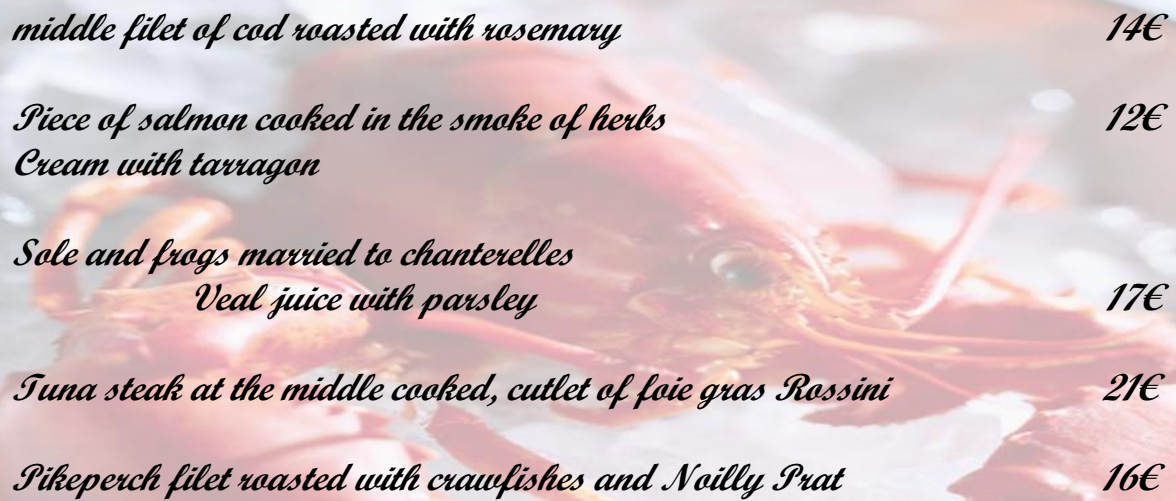
Main courses

Land side

<i>Net of wild boar cooked slowly in 5 berries</i>	15€
<i>Fan of duck breast in red berries sauce</i>	14€
<i>Duck leg confit home made, ceps and chanterelles sauce</i>	12€
<i>Noisette of lamb filet, sage and ginge</i>	21€
<i>Duet of tab and sweetbread in cream of morels</i>	22€
<i>Beef tenderloin Rossini</i>	23€
<i>Brochette of grilled pork filet "mignon", cream of mustard grain</i>	12€

Fishes main course

River or sea side



<i>middle filet of cod roasted with rosemary</i>	<i>14€</i>
<i>Piece of salmon cooked in the smoke of herbs Cream with tarragon</i>	<i>12€</i>
<i>Sole and frogs married to chanterelles Veal juice with parsley</i>	<i>17€</i>
<i>Tuna steak at the middle cooked, cutlet of foie gras Rossini</i>	<i>21€</i>
<i>Pikeperch filet roasted with crawfishes and Noilly Prat</i>	<i>16€</i>

To finish

Our Dessert

Tray of cheeses 7€

Pineapple carpaccio with crushed mint, sherbet lime

Fresh fruit in zabaglione

Lou Cacalau frozen (house made nut ice cream)

Plate of sherbets with coulis of strawberries of our country

Smooth chocolate-brown fondant, vanilla ice cream

“Croque Monsieur” with pears , chocolate and vanilla ice cream

*Plate of delicacies
(Assortment of small desserts)*