

Starters

A la carte prices incl. taxes €

FRESHNESS ITALIAN STYLE (Tomato tartar, mozzarella, country ham, basil flavoured oil)	10,50
SWEET PEA GAZPACHO With diced cucumber and goat cheese	9,50
DUCK SALAD Duck terrine in foie gras, salad, walnuts, homemade dried duck breast	10,50
SCALLOP AND SMOKED SALMON CARPACCIO With its citrus and dill flavors	14,00
HOMEMADE MI-CUIT FOIE GRAS Apples and gingerbread	15,50
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<h2>Main Courses</h2>	
DUCK LEG CONFIT *	16,00
DUCK BREAST *	20,00
GRILLED FILLET OF BEEF *	23,50
SIDE DISHES OF YOUR CHOICE: Homemade French fries or market veggie mousseline or seasonal vegetables * With wine or roquefort sauce,	
FISH AND CHIPS, (fish depending on arrivals, homemade French fries, tartar sauce)	18,00
BREADED PIG'S FOOT WITH ITS CONDIMENTS, Homemade French fries	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

DAILY MENU (on slade)

incl. taxes €

ONLY AT LUNCHTIME FROM MONDAY TO FRIDAY EXCEPT ON CLOSING DAYS AND 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)

ONE GLASS OF DRINK, MAIN COURSE AND DESSERT ORANGE JUICE , APPLE OR PINEAPPLE JUICE Or SYRUP OR DIABOLO (SYRUP AND LEMONADE) Or COCA COLA ***	10,50
SMALL PIECE OF BEEF 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	26,00
STARTER, MAIN COURSE, CHEESES AND DESSERT	29,00
DUCK SALAD Duck terrine in foie gras, salad, walnuts, homemade dried duck breast Or SWEET PEA GAZPACHO With diced cucumber and goat cheese ***	
DUCK LEG CONFIT Homemade French fries, wine sauce Or PIECE OF BEEF Homemade French fries, wine or roquefort sauce ***	
CHEESE PLATTER Or HONEYED ROCAMADOUR CHEESE ***	
WALNUT TART, With vanilla ice cream Or PISTACHIO-RASPBERRY FINANCIER Or 3 SCOOPS , FLAVOUR OF YOUR CHOICE	

Cheeses incl. taxes

CHEESE PLATTER	5,50
HONEYED ROCAMADOUR CHEESE	5,50

The Chef's Desserts

HOMEMADE TRADITIONAL LOT PIE Scoop of Old Plum brandy ice cream (Fine paste, apples, brandy)	7,00
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WALNUT TART With vanilla ice cream	7,00
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PISTACHIO-RASPBERRY FINANCIER	7,00
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THE CHEF'S ICED DOME Chocolate dome, shortbread, praline mousse, peanut ice cream, salted butter caramel	7,00
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CHOCOLATE MOUSSE	5,00
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Gourmet Corner

GOURMET COFFEE	8,00
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GOURMET TEA	9,00
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GOURMET BUBBLES	12,00
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Artisan Sundaes

1 SCOOP , FLAVOUR OF YOUR CHOICE,	3,00
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2 SCOOPS , FLAVOUR OF YOUR CHOICE,	4,50
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3 SCOOPS , FLAVOUR OF YOUR CHOICE,	6,00
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SORBETS : raspberry, black currant, passion fruit, apple, mango, pear, lime

ICE CREAMS : vanilla, chocolate, pistachio, coffee, walnut, salted butter caramel, strawberry, coconut, violet, Old Plum brandy

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
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LIEGEOIS COFFEE 1 scoop of vanilla ice cream, 2 scoops of coffee ice cream, coffee, vegetable whipped cream	7,00
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WHITE LADY SUNDAE 3 scoops of vanilla ice cream, chocolate coating, vegetable whipped cream	7,00
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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
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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
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Alcoholic sundaes

QUERCYNOIS SUNDAE 3 scoops of walnut ice cream, walnut brandy, vegetable whipped cream	10,00
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COLONEL 3 scoops of lemon sorbet, vodka	10,00
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THE IRISH SUNDAE 2 scoops of coffee ice cream, 1 scoop of vanilla ice cream, whisky, vegetable whipped cream	10,00
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VENUS 1 scoop of apple sorbet, 1 scoop of pear sorbet, 1 scoop of Old Plum brandy ice cream plum brandy, vegetable whipped cream	10,00
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Iced digestives

ICED BRANDIES Plum brandy and 1 scoop of Old Plum brandy ice cream Or Pear brandy and 1 scoop of pear sorbet	7,50
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ICED BAILEYS Baileys and 1 scoop of coffee ice cream	6,50
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LA CARTE

Recommended Dish

incl. taxes €

DUCK BREAST ROSSINI WITH ITS TRUFFLE RISOTTO Grilled duck breast, pan-fried foie gras escalope with wine sauce	30,00
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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
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THE EXPRESS PLATE, PIECE OF BEEF Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled piece of beef with wine sauce or roquefort sauce, homemade French fries	20,00
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THE EXPRESS PLATE, FILLET OF BEEF Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled fillet of beef with wine sauce or roquefort sauce, homemade French fries	26,00
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THE FARM PLATE Salad, tomatoes, breaded chicken fillet, soft boiled egg, Parmesan cheese, croutons	15,50
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THE FRESH PLATE Salad, tomatoes, smoked salmon, wild shrimps, soft boiled egg, croutons, raw vegetables	23,00
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THE VEGETARIAN PLATE Salad, raw vegetables, soft boiled egg, Parmesan cheese, croutons, honeyed rocamadour cheese	16,00
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THE TARTAR PLATE Raw beef tartar (charolais breed) with its traditional condiments, homemade French fries	16,00
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THE COCHONNAILLE PLATE Salad, tomatoes, Homenade country terrine, country ham, breaded pig's food with its traditional condiments, homemade French fries	16,00
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HOMEMADE FRENCH FRIES OR SALAD PLATE	3,00
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The origin: Duck in sud-ouest Fillet of beef French Piece of beef UE