

Menu découverte

28€

To Start

Perfect egg of Armelle on a nest of pumpkin spaghetti and lentils soup

Wild boar terrine, red onion confit, guacamole and condiments

To Follow

Hake "à la plancha", creamy thyme polenta, vegetables and emulsion of a white wine sauce

or

Low-temperature cooked duck fillet, apples, celery and curry muslin, vegetables and sweet and sour sauce

Plate of mature cheeses : 6,5€

The Desserts

Traditional profiteroles, hazelnut ice cream, chocolate sauce and hazelnuts

or

Vanilla creme brulee, biscuit and vanilla ice cream

Net prices

Menu de la Treille

37€

To Start

Duo of Saint Jacques and prawns on leek fondue, ravioli of the moment and cream of bacon

or

Foie gras, roasted apple and gingerbread, mulled wine espuma

To Follow

Roasted turbot fillet, pumpkin muslin, vegetables and shell emulsion

or

Thick slice of steak, Dauphine potatoes with hazelnuts in crust of walnut bread crumbs, red wine sauce

Plate of mature cheeses : 6,5€

The Desserts

Citrus fruits: Yuzu meringue tart, candied clementine, jelly and segments of oranges, mandarin sorbet

or

Chocolate macaron, light mint cream, chocolate sauce and mint-chocolate ice cream

Net prices

Beef : Origin France / Limousin

Duck: Origin France / Limousin

Foie gras : Origin France / Lot

* All our preparations are home made
in case of allergy thanks to let us know

Child Menu

Child main and dessert (ice cream, sorbet or fruits) 12€

Child main and dessert of the menu découverte 15€