



RESTAURANT

Du lundi au vendredi midi et soir

Réservations au 05 32 66 66 10

SET MENUES *(Change daily depending on market availability)*

STARTER & MAIN COURSES or MAIN COURSES & DESSERT 19€

STARTER, MAIN COURSES and DESSERT 22€

CHILDREN'S MENU (up to 10 y.o.) 15€

Beef burger, homemade fries & dessert with a non-alcoholic drink

A LA CARTE *(all dishes are made in-house)*

Cris green asparagus with farm fresh poached egg and cream with chanterelle pieces 12,00€

Shrimp ravioli with lemongrass Thai broth 14,00€

Free-range chicken cannelloni with morel mushrooms, mascarpone and parmesan 15,00€

Gourmet salad with turkey gizzard, croutons bacon lardons, and toast with semi-cooked foie gras 14,00€

Salmon tartare with herbs baby vegetables and lemon chips 13,00€

House-made semi cooked duck foie gras toasted brioche and mango-cinnamon marmalade 15,00€

Southwest duck breast (350gr) roasted with pineapple served with a fan-cut candied apple 22,00€

Hand-cut EU beef tartare served with French fries and salad 18,00€

250gr grilled EU beef ribeye, cooked to your preference served with homemade fries and a small salad 25,00€

Chef- prepared Toulouse cassoulet with duck confit and porcini sausage 23,00€

Cod fillet in an herb and pecan crust, served with creamy lime polenta 21,00€

280gr grilled EU veal chop with butter braised garlic Fresh fish of the day, depending on the catch, for one or two people 25,00€

The authentic risotto, market fresh 18,00€

The vegetarian risotto 16,00€

Speculoos tiramisu 8,00€

Banoffee 8,00€

Choice of ice cream sundae - 3 soops (choice of flavors) 8,00€

Olive oil short bread 8,00€

Dark chocolate and praline royal 8,00€

Assorted cheeses 10,00€

TVA INCLUSE 10%



STARTERS

MAIN COURSES

DESSERTS

