



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)*

STARTERS

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€

Ensalada gourmet con mollejas de pavo 14,00€

Bacon y tostada de foie gras mi-cut 14,00€

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

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



Southwest duck breast (350gr) roasted with pineapple served with a fan-cut candied apple 24,00€

Hand-cut EU beef tartare 19,00€
served with French fries and salad

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

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

Cod fillet in an herb and pecan crust, served with creamy lime polenta 23,00€

280gr grilled EU veal chop with butter braised garlic 25,00€

Fresh fish of the day, depending on the catch, for one or two people 18,00€

The authentic risotto, market fresh 18,00€

The vegetarian risotto 16,00€



DESSERTS

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€
with red pepper and raspberry marmalade

Dark chocolate and praline royal 8,00€

Assorted cheeses 10,00€

TVA INCLUDE 10%

