RESTAURANT

Monday to Friday, lunch and dinner

Reservations at 05 32 66 66 10

SET MENUS *(Only market products)* — Only at lunch

STARTER & MAIN COURSE OR MAIN COURSE & DESSERT	**19€**
STARTER, MAIN COURSE & DESSERT	**22€**
CHILDREN'S MENU up to 10 years old (lunch and dinner) **Beef burger, homemade fries,** **1 scoop of ice cream & a soft drink**	**15€**

À LA CARTE *(All our dishes are homemade)*

STARTERS

Prawn tempura with citrus, turmeric and coriander seeds	**14,00€**
Tuna tataki with cucumber and mint	**13,00€**
Duck foie gras ravioli with spiced chanterelle mushrooms and soy sauce	**15,00€**
Poached eggs from the Montesquieu farm with porcini mushrooms	**13,00€**
The large gourmet salad, ***Salad, foie gras toast, sliced duck breast, poached egg, stuffed goose neck, and croutons***	**17,00€**
Homemade semi-cooked duck foie gras, prepared by us. ***Toasted brioche, pear, quince and vanilla marmalade***	**16,00€**





MAIN COURSE

300g French pork chop ***boulangère potatoes with morel chips***	**23,00€**
Meagre fillet, ***eggplant and thyme oil***	**23,00€**
300g grilled EU beef sirloin steak, ***Homemade fries and a small salad***	**27,00€**
Chef's Toulouse-style cassoulet with duck confit and porcini sausage, ***duck confit and porcini sausage***	**24,00€**
Seared scallops, ***Tsarine apple with herring roe***	**26,00€**
Grilled octopus tentacles with smoked paprika, ***Sweet potato and crunchy chorizo***	**22,00€**



DESSERTS

Our Champagne baba with light vanilla cream	**9,00€**
Mango and exotic fruit pavlova	**9,00€**
Dark Chocolate & Praline Royal	**9,00€**
Artisanal ice cream sundae by "Ma très bonne glace", made in France, 3 scoops (choice of flavours).	**9,00€**
Creamy chocolate dessert with tonka bean	**9,00€**
Assortment of cheeses	**11,00€**



SERVICE INCLUDED

VAT INCLUDED 10%