

Menu "The essential": Starter + main course: 26 € (excluding supplement)

OR : Main course + dessert : 26 € (excluding supplement)

Menu "The foodie": Starter + main course + dessert: 31 € (excluding supplement)

STARTER :

- Cold zucchini and mint soup, homemade ice cream with olive oil with lemon and Hautefort goat cheese, honey and thyme crumble 10 €
- Foie gras from "Eric Sourbé", blackcurrent mashed, saffron brioche from "Coulaures" ➡ (supplement of 2 € to include it, in one of the formula)..... 12 €
- Crayfish bisque croquette from the Brouchaud ponds, salad 10 €
- Melon with Arugula Pesto, Focaccia & Cured Ham, salad 10 €

MAIN COURSE :

- ½ duck breast, meat juice with sour cherries, sautéed potatoes and vegetables 18.5 €
- Tuna tataki, zucchini and carrots, candied peaches, hoisin mayonnaise (fermented soy sauce)..... 18.5 €
- Arancinis (stuffed rice ball) with mushrooms, walnut and Hautefort goat cheese, chili & basil condiment, salad 18.5 €
- Spiced sirloin steak cooked at low temperature, Iberian chorizo sauce, sautéed potatoes and vegetables ➡ (supplement of 4 € to include it, in one of a menu). 18,5 €

CHEESE & DESSERT :

- Assortment of cheese and salad 8.5 €
- Walnut & Chocolate Delight: Barry Chocolate Espuma (Matsiero 70% Cacao), Walnut Ice Cream, Caramelized Walnuts 8.5 €
- Creamy exotic fruits, citrus meringue, cherry with "Picadis" (Vermouth from the Ort distillery) & homemade blackcurrent & raspberry sorbet 8.5 €

ICE CREAM & SORBET :

Scoop "Maison Manouvrier" (Saint-Geniès) : 1,5 € per scoop (flavour of your choice)

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| • Flavor of ice cream : | • Flavor of sorbets : |
| - Vanilla - Pistachio | - Vineyard peaches |
| - Chocolate | - Strawberry |
| - Périgord walnut | - Lemon |
| - Coffee | - Blackcurrent |