



Enu

Gourmand : Starter, Fish or Meat, Dessert : **41€**

Saveur : Starter, Fish or Meat, Cheese, Dessert : **49€**

Passionnement : Starter, Fish and Meat, Dessert : **59.50€**

Around the flowing egg ,

Celery soft cake with truffle oil, mushroom fricassee, truffled emulsion.

Half-cooked, duck foie gras, homemade brioche,

Fig and date chutney, fresh fig coulis.

Instant bluefin tuna,

Five-grain tart, Yuzu lemon cream, coriander and sesame pesto.

Pan-fried Bass,

Risotto with artichoke and smoked bacon, seasonal vegetables, smoked foam.

Line caught Hake “à la plancha”,

Spinach soft cake heart flowing with saffron of Quercy

Lemon fondant potatoes

Lambs' sweetbreads,

Tatin of vegetables with honey, sweet and sour sauce

Flank steak of Veal

Homemade aligot, market vegetables and gravy.

Rib of Beef 1 kg, Aubrac or Salers (depending on availability), for two people.

Seasonal vegetables (supplement of 9.80€ per person).

Homemade Aligot 5€

Apple puff pastry “pastis” way

Milk jam ice cream

Intense chocolate dome, orange marmalade heart

Fluffy citrus fruit biscuit, blood orange sorbet

Mango and pineapple entremet,

Chocolate feuillantine, pineapple sorbet.

Coupe Verte

Prune ice cream, Prunes soaked in Prune Eau-de-vie,

Vieille-Prune du Pays.

Coupe Farrou

Vanilla ice cream, Morello Cherries preserved in Liqueur.

Wiped cream.

VAT 10%

M Enu

Bistronomique 25€

Menu available everyday, apart from Saturday and Sunday lunch.

Smoked pork "filet mignon" Carpaccio with hay from Veuzac,
Pumpkin tart with honey, goat's cream with hazelnut oil.

Seared whiting fillet,
Declination around the leek: crispy with sweet spices, Bavarian, revisited vinaigrette.

Cured ham cut from the bone.

Fish stew,
Seasonal vegetables and fishmonger's fish.

Stuffed guinea fowl leg,
Gordo de la Roselle potato, market vegetables, porcini mushroom cream.

Selection of authentic, traditional, matured cheeses (sup. 8€)

Please order
desserts at
the
beginning of
the meal

Plum crumble of the country,
Icre cream Isigny

Poached pear with Muscat, "Belle Hélène" way
Breton shortbeard with chocolate.

VAT 10 %

Chef's recommendations

Available at lunchtime only, apart from Sunday and
bank holidays

Main course only 14€

Starter + Main 18€

Or

Main + Dessert 18€

Starter, Main, Dessert 25€



Enu

Vegetarian 25€

Soup of the day

"Méli Mélo" of vegetables from the market

Plum crumble of the country,

Ice cream Isigny

Poached pear with Muscat, "Belle Hélène" way

Breton shortbeard with chocolate.

Menu for Children 13.50€

« Initiation to flavours »

« If you are under 10, this menu is for you, included, is a glass of orange juice »

Ham and Cheese Crepe

Cured ham from the bone

Fish of the day

Potato "écrasé", vegetables from the market.

"Suprême" of free-range poultry

Potato "écrasé", vegetables from the market.

Ice cream or sorbet

Chocolate Moelleux

VAT 10%