

## Entrees

Duck tartare, Séchouan pepper, <i>sesame oil, candied butternut with rosemary, black sesame tile</i>	18€
Octopus carpaccio, <i>Arbequina oil with lemon, pickled carrots, beet cream, wasabi mayonnaise</i>	18€
From the Landes, half cooked duck foie gras, <i>Fig heart, persimmon coulis, port reduction, toasted brioche</i>	20€
Crispy crab ravioli, <i>Steamed leeks, cocktail bisque, citrus powder</i>	17€
Cabbage candy with vegetables from the past, <i>Vichyssoise cream</i>	16€

## Main Courses

Duck Barbary Fillet from "La Ferme de Tauziat", <i>Raspberry honey glazed beetroot, reduced juice</i>	28€
Confit "Girondin" lamb cannelloni with saffron, <i>Vegetables of yesteryear, cooked in broth</i>	26€
Charolais Beef fillet, grape juice from here, <i>Fine tuberous chervil puree with hazelnut oil</i>	30€
Lean steak deglazes with balsamic vinegar, <i>Tarbaïs cream, reduced brown juice</i>	28€
Rossini style scallops, <i>Perigord sauce, roasted salsify</i>	35€

## Cheeses

Assortment of local ripened cheeses	15€
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## Desserts

Clementine, <i>Cottage cheese with lime mousse, speculos biscuit</i>	12€
Mont-Blanc revisited, <i>Apple and basil sorbet, Limousin crème fraîche</i>	12€
Velvet pear, <i>Williams pear insert with vanilla and yuzu</i>	13€
Baba Pom'rhum, <i>Chestnut mousse, French meringue</i>	12€
Citrus pavlova, <i>Blood orange sorbet, dried fruit granola</i>	12€

**Terroir Menu ◦ 55€**  
**3-course Menu of your choice:**

From the Landes, half cooked duck foie gras,  
*Fig heart, persimmon coulis, port reduction, toasted brioche*

*Or*

Crispy crab ravioli,  
*Steamed leeks, cocktail bisque, citrus powder*

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Confit "Girondin" lamb cannelloni with saffron,  
*Vegetables of yesteryear, cooked in broth*

*Or*

Lean steak deglazes with balsamic vinegar,  
*Tarbais cream, reduced brown juice*

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Clementine,  
*Cottage cheese with lime mousse, speculos biscuit*

*Or*

Mont-Blanc revisited,  
*Apple and basil sorbet, Limousin crème fraîche*

*Or*

Assortment of local ripened cheeses\*

**Plaisir Menu ◦ 65€**

4-course menu, your choice from à la carte  
*1 starter, 2 main course, 1 cheese\* or dessert*

**Degustation Menu ◦ 80€**

5 course menu - chosen by the Chef  
*only served for the entire table*  
*2 starters, 2 mains courses, 1 cheese\* or dessert*

\* Extra charge for cheese in Menu: 6€

Menu created by Chef Quentin Merlet and its Team

All our dishes are 'housemade' and transformed on the spot from raw products

All our meats are from France

All our fish and shellfish are from French or European coasts

Our caviar is from France

All our dishes can be adapted to gluten free patrons

Prices are nets and service is included