

The à la carte menu is served in the evening during the week, at lunchtime and in the evening at weekends

Our foie gras :

- ~ Foie gras prepared with Jurançon wine and served with a apple chutney and toasted walnut bread..... 19,80 €
- ~ Carpaccio of duck with truffle flavoured oil and smoked foie gras..... 23,00 €
- ~ Fried escalope of foie gras with capers or apple, served on a slice of mique (local speciality of leavened bread)..... 22,90 €

Starters :

- ~ Vegetable soup of spring vegetables..... 11,00 €
- ~ Salmon gougère with cream of celery..... 16,00 €
- ~ Lamb sweetbread pie and oyster mushrooms, Old Porto sauce 18,00 €
- ~ Makis of flesh oilcake and shrimp, vegetable salad, coriander vinaigrette 18,00 €
- ~ Hot goats cheese salad served with a walnut vinegar dressing and grilled walnut bread 16,00 €
- ~ Cep Omelette served with a seasonal salad..... 19,50 €

Fish dish :

- ~ Roasted Pollack, truffle grated, smashed potatoes with olive oil, baby spinach 24,50 €

All meat are of french provenance

Dishes « faits maison » are prepared on the premises using fresh ingredients 

Meat dishes :

- ~ Lamb stew with vegetables 17,50 €
- ~ Charolais Sirloin steak with maître d'hôtel butter and sautées potatoes 24,00 €
- ~ Traditional Confit of duck and forestiere potatoes (with ceps, garlic and parsley) 25,00 €
- ~ Square and saddle of lamb roasted with garlic and thyme, spring vegetable 29,50 €
- ~ Tournedos of veal rump steak, aligot and reduced juice with sage 27,50 €

Cheese :

- ~ Rocamadour goats'cheese served with a green salad garnished with roasted walnuts 6,00 €
- ~ Hot Rocamadour goat cheese with a walnut crust served with a green salad garnished with roasted walnuts 7,50 €

Desserts :

- ~ Croustillot – apple tart made with fine flaky pastry and flavoured with age brandy (Old Prawn) 8,80 €
- ~ All chocolate shell, coconut and passion fruit cream 8,00 €
- ~ Iced walnut soufflé. 8,80 €
- ~ Warm apple tart served with Antolin ® artisanal ice-cream 7,50 €
- ~ Floating islands flavoured with vanilla pod 7,50 €

Ice cream :

- ~ Antolin ® artisanal ice creams and sorbet, 3 scoops (coffee, chocolate, vanilla, rum and raisin, salt butter caramel, strawberry, lime, peach, strawberry, blackcurrent, pistachio) 6,90 €