



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

Today's suggestion 14,90 €
(served only for lunch)

Cassoulet of Preserved duck wings
And Saucisot of St Jean truffle (5%)

Or

Omelette Bouriane (asparagus and béchamel sauce) with walnut salad and

Rocamadour goats cheese

Or

Today's special

Fast formula 18,60 €

(served only for lunch)

Quercynois sausage with St Jean truffle (5%)
and puréed potatoes, walnut salad

Or

Hot goats' cheese salad with a walnut vinaigrette
served on a slice of toasted country bread

Or

Charolais sirloin steak, sautéed potatoes
and walnut salad (sup 2,50 €)



Warm apple tart

Or

Ice-cream or sorbet

Menu Caussenard 26,80 €



3 courses : starter, main course and cheese or dessert

(Served for lunch & dinner)

Salmon gougère with celery cream

Pork caul stuffed with foie gras and ceps on slices
of toasted bread, mesclun



Lamb stew with vegetables

Pulled beef, challot's compote in Rocamadour's
wine, sautéed potatoes and salad (sup 2,80 €)

Back of cod and sellfish juice, vegetable tian and
risotto with peas



Rocamadour goats' cheese
served with salad garnished
and toasted walnuts

Warm apple tart with chocolate sauce

Floating islands flavoured
with vanilla pod

Antolin® artisan ice cream or sorbet

Menu Quercynois 38,50 €



1 starter + 1 main course + cheese + 1 dessert

(Served only for dinner)

Terrine of foie gras cooked in Jurançon wine and
served with apple chutney

Lamb sweetbread pie and oyster mushrooms, Old
Porto sauce

Asparagus cream and Morels, crisps of raw ham



Tournedos of veal rump steak, aligot
and a sage jus

Square and saddle of lamb roasted with garlic and
thyme, spring vegetable

Fillet of bass, truffle grated,
ratatouille and vegetable juice



Rocamadour goats' cheese served with salad garnish
and toasted walnuts



Iced walnuts soufflé

Croustillot fine flaky pastry apple tart flavoured with
aged plum brandy

All chocolate shell, coconut and passion fruit sauce