

Winter under Monrecour's oak tree...

Starter, Main, Dessert 42€
Starter, Fish, Meat, Dessert 49€

To Start with...

Roasted Périgord Duck Foie Gras,

Sweet onions and smoked eel.

18€*

Marinated Scottish salmon with "Timut" pepper,

Citrus fruits condiment and red mustard leaves.

18€*

Farmed quail filet « à la plancha »,

In style of a Caesar's salad and Colonnata bacon.

18€*

From the Ocean...

Pan fried scallops from Normandie,

Caramelized butternut and creamy fish stock with yuzu.

29€*

From the Countryside, From Earth...

Roasted local farmed lamb rack,

Unctuous white polenta, Cime di Rapa and olive condiment.

29€*

Braised guinea fowl filet,

Roasted parsnip, stuffed little cabbage and black truffles cream sauce.

29€*

Pan fried sweetbreads,

Braised salsify and shallots sauce with mirin. (sup. +7€)

36€*

Cheeses...

Local cheese assortment,

balsamico, mixed herbs in season. (sup. 9€)

A Soft Ending...

Poached Pine-apple with old rum,

Unctuous almond texture and roasted pine-apple ice cream.

14€*

Macaroon with organic walnuts from Périgord,

Citronella condiment, atsina and walnuts ice cream.

14€*

"Araguani" Grand Cru black chocolate ganache,

Filled Panna cotta and crispy coconut.

14€*

All our desserts are made "à la minute", we invite you to order them at the beginning of your meal.

(*) Prices "à la carte".