

La Carte

incl. taxes €

Recommended Dish

DUCK BREAST ROSSINI WITH ITS TRUFFLE RISOTTO

27,00

Grilled duck breast, pan-fried foie gras escalope with wine sauce

One- plate Meals

THE LOCAL PLATE

22,50

Salad, tomatoes, walnuts, homemade dried duck breast, homemade mi-cuit foie gras, honeyed rocamadour cheese, duck confit, homemade French fries

THE EXPRESS PLATE, PIECE OF BEEF (FRENCH ORIGIN)

19,00

Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled piece of beef with wine sauce or pepper sauce, homemade French fries

THE EXPRESS PLATE, FILLET OF BEEF (FRENCH ORIGIN)

23.00

Salad, tomatoes, walnuts, honeyed rocamadour cheese, grilled fillet of beef with wine sauce or pepper sauce, homemade French fries

THE FARM PLATE

15,00

Salad, tomatoes, breaded chicken fillet, soft boiled egg, Parmesan cheese, croutons

THE FRESH PLATE

19,50

Salad, tomatoes, trout gravlax from «Moulin de Guiral», wild shrimps, soft boiled egg, croutons, raw vegetables

THE TARTAR PLATE

16,00

Beef tartar (charolais breed) with its traditional condiments, homemade French fries

THE VEGETARIAN PLATE

15.50

Salad, traw vegetables, soft boiled egg, Parmesan cheese, croutons
honeyed rocamadour cheese

HOMEMADE FRENCH FRIES

2.50

Extra serving

CHILDREN'S MENU 9,00€

(under 10 years old)

Drinks

GLASS OF ORANGE JUICE , APPLE OR PINEAPPLE JUICE

Or GLASS OF SYRUP OR GLASS OF DIABOLO (SYRUP AND LEMONADE)

Main Courses

SMALL PIECE OF BEEF Or BREADED CHICKEN FILLET

SIDE DISH OF YOUR CHOICE : Homemade French fries or Provençal tart

Desserts

2 SCOOPS OF ICE CREAM Or CHOCOLATE MOUSSE

VENUS' MENU

STARTER , MAIN COURSE , CHEESE OR DESSERT 24.00 €

STARTER , MAIN COURSE , CHEESE AND DESSERT 27.00 €

A la carte prices incl. taxes €

Starters

GOAT CHEESE CHEESECAKE

11.50

With flavours of Amarena cherries

Or

SMALL BEEF TARTAR (CHAROLAIS BREED)

9,00

And its traditional condiments

Main Courses

DUCK LEG CONFIT

15.00

With its wine sauce or pepper sauce, homemade French fries

Or

FISH FILLET (DEPENDING ON ARRIVALS)

16.00

Served with its provençal tart

Or

WILD SHRIMPS RISOTTO AND ITS ROASTED SCALLOPS

22.00

(with a supplement of 5.00€)

Cheeses

Honeyed rocamadour cheese Or Cheese platter

5.5

Desserts

Of your choice à la carte

THE LOCAL MENU

STARTER, MAIN COURSE, CHEESE OR DESSERT 29.00 €
STARTER, MAIN COURSE, CHEESE AND DESSERT 32.00 €

A la carte prices incl. taxes €

Starters

HOMEMADE MI-CUIT FOIE GRAS 14.50
With its spicy applesauce
Or

TROUT GRAVLAX from «MOULIN DE GUIRAL» WITH HERBS 12,50
Beetroot mousse, scoop of lime sorbet

Main Courses

DUCK BREAST
Served with its provençal tart, wine sauce or pepper sauce 18.50
Or

FILLET OF BEEF (FRENCH ORIGIN) 22.00
Grilled and with its wine sauce or its pepper sauce, homemade French fries
Or

DUCK BREAST RISOTTO 23.50
WITH CHIPS OF BLACK DIAMONDS (TRUFFLES)
(with a supplement of 5.00€)

Cheeses

Honeyed rocamadour cheese **Or** Cheese platter 5.5

Desserts

Of your choice à la carte

—The Chef's Desserts—

incl. taxes €

**HOMEMADE
TRADITIONAL LOT PIE** 6,00
Scoop of Old Plum brandy
ice cream

RED FRUIT MILLEFEUILLE 7,00
Scoop of raspberry sorbet

FLORAL MERVEILLEUX 6,00
Meringue, rose mousse,
violet ice cream

ICED SNICKER 7,00
Shortbread, praline mousse, peanut
ice cream, salted butter caramel

CHOCOLATE MOUSSE 4,50

—Gourmet Corner—

GOURMET COFFEE 6,50

GOURMET TEA 7,00

GOURMET BUBBLES 10,00
(optional extra 3€ on the menu)

—Homemade Sundaes—

**1 SCOOP ,
FLAVOUR OF YOUR CHOICE,** 2,50
whipped cream

**2 SCOOPS ,
FLAVOUR OF YOUR CHOICE,** 4,50
whipped cream

**3 SCOOPS ,
FLAVOUR OF YOUR CHOICE,** 6,00
whipped cream

SORBETS : raspberry, black currant,
passion fruit, apple, mango, pear, lime

ICE CREAMS : vanilla, chocolate, coffee,
walnut, salted butter caramel, strawberry,
coconut, violet, Old Plum brandy

—Non alcoholic—

incl. taxes €

LIEGEOIS CHOCOLATE 6,50
1 scoop of vanilla ice cream,
2 scoops of chocolate ice cream,
chocolate coating, whipped cream)

LIEGEOIS COFFEE 6,50
1 scoop of vanilla ice cream,
2 scoops of coffee ice cream, coffee,
whipped cream

WHITE LADY SUNDAE 6,50
3 scoops of vanilla ice cream,
chocolate coating, whipped cream

RED FRUITS 7,00
1 scoop of strawberry ice cream,
1 scoop of raspberry sorbet,
1 scoop of black currant sorbet,
fresh fruits , strawberry coulis ,
whipped cream

EXOTIC SUNDAE 7,00
1 scoop of mango sorbet,
1 scoop of passion fruit sorbet,
1 scoop of lime sorbet,
mango coulis, whipped cream

—Alcoholic—

(optional extra 3€ on the menu)

QUERCYNOIS SUNDAE 9,00
3 scoops of walnut ice cream,
walnut brandy, whipped cream

COLONEL 9,50
3 scoops of lemon sorbet, vodka

THE IRISH SUNDAE 10,00
2 scoops of coffee ice cream,
1 scoop of vanilla ice cream, whisky,
whipped cream

VENUS 10,00
1 scoop of apple sorbet,
1 scoop of pear sorbet,
1 scoop of Old Plum brandy ice
cream plum brandy, whipped cream

—Iced digestives—

ICED BRANDIES 7,50
Plum brandy and
1 scoop of Old Plum brandy ice cream
Or Pear brandy and
1 scoop of pear sorbet

ICED BAILEYS 6,50
Baileys and 1 scoop of coffee ice cream