

AUTUMN MENU



Restaurateurs  Producteurs



SUGGESTIONS
OF CHEF BERNARD

T O S T A R T W I T H . . .

HOMEMADE TERRINE OF HALF COOKED FOIE GRAS 19€

QUERCYNOISE SALAD

(GIZZARDS, HOME SMOKED DUCK BREAST, FOIE GRAS) SMALL 13€ LARGE 17€

PUMPKIN, BACON AND CABRIOLES DE BALAJOU GOATS CHEESE CRUMBLE 11€

CREAM OF CÊPE MUSHROOM AND POACHED EGG TOAST 12€

SOUP OF THE DAY 7€

T O F O L L O W . . .

BEEF TENDERLOIN WITH A FOIE GRAS SAUCE 26€

FISH OF THE DAY 24 €

(MONKFISH OR COD ON MASHED SWEET POTATO)

LAMB SHANK COOKED IN SPICES AT LOW TEMPERATURE 23€

1/2 DUCK BREAST WITH A HONEY SAUCE 17€

BURGER PONT D'OR 16 €

(ORGANIC BREAD, LOCAL MINCED BEEF, RACLETTE CHEESE, TOMATOES, ONIONS, SALAD AND BURGER SAUCE)

FLY AWAY BURGER 15 €

(ORGANIC BREAD, CHICKEN BREAST, CANTAL CHEESE, BACON, TOMATOES, ONIONS, SALAD AND BURGER SAUCE)

T O A C C O M P A N Y . . .

DEPENDING ON THE ARRIVAL OF THE DAY

A N D T O F I N I S H . . .

TRIO OF CHEESES FROM GIROFLEES LOCAL PRODUCERS 7.50 €

HAUTE VIGNE FARM ROCAMADOUR GOATS CHEESE 6.50€

HOMEMADE WALNUT CAKE WITH CUSTARD 8€

PEAR POACHED IN CAHORS WINE 8€

HOMEMADE TARTE TATIN WITH FRESH CREAM 8€

PROFITEROLES WITH GRILLED ALMONDS 8€

DUO OF SANHES FARM ICE-CREAM AND A FIGEAC SIMBOL BISCUIT 6€

GOURMET COFFEE, TEA OR DIGESTIF (+1.50€) 9€