



SPRING MENU

SUGGESTIONS
OF CHEF BERNARD

TO START WITH
HOMEMADE TERRINE OF HALF COOKED FOIE GRAS 17.00 €
VELVET PEA SOUP, POACHED EGG & WHIPPED CREAM INFUSED
WITH QUERCY WALNUT OIL 9.00€
CHEF'S SALAD OF THE DAY 9.50€
FLORENTINE EGG WITH GARLIC CROUTONS €11.00€
POULTRY VOL AU VENT 11.00 €

TO FOLLOW

BEEF ENTRECOTE WITH A BEARNAISE SAUCE 24€
FISH OF THE DAY 24 €
GRILLED LAMB CHOPS WITH A THYME SAUCE 21 €
1/2 DUCK BREAST COOKED AT LOW TEMPERATURE AND A HONEY SAUCE €15
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)

TO ACCOMPANY

POTATO GRATIN, PROVENCAL TOMATO, MASHED
BROCCOLI, VEGETABLE TAGLIATELLES, HOMEMADE CHIPS, SALAD,
GRATED POTATO CAKES, RISOTTO

AND TO FINISH

TRIO OF CHEESES FROM LOCAL PRODUCERS 6.50 €
ROCAMADOUR GOATS CHEESE 7.50€
HOMEMADE WALNUT CAKE WITH A TONKA BEAN CREAM 8.00 €
TRIO OF ICE CREAM AND A SIMBOL FIGEAC BISCUIT 7.50€
MOIST CHOCOLATE CAKE WITH A RASBERRY HEART 8.00€
LEMON AND SEASONAL FRUIT TART 8.00€
GOURMET COFFEE, TEA OR DIGESTIF (+1.50€) 9.00 €