

LUNCH MENU 12 € 11 €

Served Monday to Friday

Dish of the day

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Coffee

MENU 24 € 21 €

Drinks included

Choice of Starter

Salade Lyonnaise – Green salad, smoked duck breast, rillettes

Terrine – Homemade terrine with mixed salad greens

Choice of Main Course

Fricassée – Guinea fowl fricassée with tarragon

Gratin de poisson – Gratinated fish

* * *

Vegetable

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Cheese or Dessert

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½ L mineral water and coffee

MENU 35 € (2 dishes)

OR

MENU 45 € (3 dishes)

Choice of Starter

- Carpaccio – Scallop carpaccio with salmon tartare*
Escalope – Pan-fried duck foie gras escalope with apples (+4.50 €)
Cassolette – Frog casserole with crayfish emulsion

Choice of First Course

- Dos de sandre – Fillet of pike-perch with regional wine*
Bar grillé – Grilled seabass with fennel seeds
Brochette de lotte – Monkfish skewer and king prawns with curry

Choice of Second Course

- Carré d'agneau – Rack of lamb with garlic cream*
Filet de boeuf – Fillet of beef with mushroom sauce
Magret – Duck breast with regional honey

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Seasonal vegetable

* * *

Selection of various cheeses

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Homemade dessert A la Carte

MENU DEGUSTATION 60€

Escalope – Pan-fried duck foie gras escalope with apples (+4.50 €)

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Brochette de lotte – Monkfish skewer and king prawns with curry

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Poêlée de Saint-Jacques – Pan-fried scallops with champagne sauce

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Granito

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Filet de boeuf – Beef fillet with morels

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Seasonal vegetables Seasonal vegetables

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Selection of various cheeses

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Mini pineapple skewer pan-fried with vanilla-flavoured butter

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Homemade dessert A la Carte

A LA CARTE

	€	€
Saumon cru Raw salmon with three oils	12,50	11,00
Escalope Duck foie gras escalope pan-fried with apples	19,00	
Salade périgourdine Green salad, smoked duck breast, lardons, duck gizzards, poached egg	14,00	
Chausson d'escargots Snails in flaky pastry with parsley cream	9,50	
Poêlée de Saint-Jacques Pan-fried scallops and king prawns	16,50	
Bar grillé Grilled seabass with fennel seeds	16,00	
Dos de sandre Fillet of pike-perch with white butter sauce	15,00	13,20
Escalope de saumon Salmon escalope with dill	14,00	
Sole meunière Dover sole	26,00	
Daurade Seabream provençale	14,00	
Brochette de lotte Monkfish skewer and king prawns with curry	16,00	
Assiette du boucher Grilled meat with old-fashioned mustard	15,50	
Pigeon rôti Roasted pigeon	25,00	
Brochette de caille Quail fillets on skewer with raisins	15,00	
Magret de canard Duck breast with morello cherries	15,00	13,20
Carré d'agneau Roasted rack of lamb	16,00	
Fromages Selection of various cheeses	5,50	
Fromage blanc à la crème Soft white cheese with cream	3,60	

Please see our desserts A la Carte

A VEGETARIAN MENU IS AVAILABLE ON REQUEST

OUR BEEF MEAT IS OF FRENCH ORIGIN.

MENU DU TERROIR DES LOGIS

26,00 €

Green salad with blue cheese croutons

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Fresh frogs with parsley

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White cheese with cream

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Mixed fruit and homemade sorbets

NET PRICES – SERVICE INCLUDED

MENU 29 €

Choice of Starter

Assiette océane – Plateful of seafood

Terrine – Terrine of preserved vegetables with lamb

Choice of Main Course

Escalope – Salmon escalope with dill

Confit de canard – Confit duck with sautéed potatoes

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Seasonal vegetables

* * *

Selection of various cheeses

* * *

A la Carte desserts

CHILDREN'S MENU 10 € 8.80 €

Green salad or ham

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Beef steak or fish, served with vegetables

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Cheese or ice cream