

Gourmet Menu

Starters

Foie Gras de Canard

Red onion chutney, salad (19€)

Lamb kebab

Kofta spiced lamb burger served with Taboulé (14 €)

Smoked Scottish salmon

« served with crab and prawn cake, salad and grapefruit dressing (19 €)

Vegetable fritters

Spiced vegetable fritters served with salad and sweet chilli sauce (14 €)

Cherry Tomato clafoutis

Tomato cooked in an batter with local Tome cheese marinated in basil oil (14 €)

Cod Fish Cake (Bacalhau fritters)

Salted cod fritters with herbs and chili, served with salad (14 €)

Mains

Aveyron Beef

Beef leaves, onions, mushrooms and potato dauphinoise served in a stack with vegetables and horseradish cream (19 €)

Aveyron Pork Belly

Slow cooked pork in 5 spices and honey, sarladaise potatoes (19 €)

Cod Loin

Topped with julienne of vegetables on basmati rice with a crustacean sauce (19 €)

Desserts

Mixed local cheese plate (6€)

Chocolate Praliné

With salty caramel and vanilla ice cream (12€)

Mango & Passion fruit cake

A ball of mango and passion fruit dessert served with chocolate ice cream (12€)

Pina Colada

A ball of pina colada flavoured dessert served with coconut ice cream (12€)

Exotique Panna Cotta

Served in a glass (12€)

Bread and Butter Pudding

Served with vanilla ice cream (12€)

Value Menu

**A la carte one dish or
One starter, one
Main and one dessert
of choice for 32 €.
Or with extra cheese
course 36 Euros**

Everything prepared in our Kitchen
from the finest ingredients