These menus are only served at lunchtime from Tuesday to Saturday

Lunch Packages

Starter, main course, dessert at €25
Starter, main course OR main course, dessert at €22

- Eggplant crumble, parmigiano, seasonal salad and olive oil ice cream
- Périgord salad with candied gizzards and duck foie gras shavings

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- Scallop and shrimp tail nage, slightly lemony stock
- Duck leg confit, potatoes au gratin
- Grilled venison steak, autumn vegetables

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- Rum baba, vanilla whipped cream
- Homemade apple pie

Seasonal menu

Starter, main course, dessert at €36
Starter, main course at €31
Main course, dessert at €27

- Beetroot carpaccio, roasted goat cheese, red fruit vinaigrette
- Berry green lentil salad, smoked duck fillet and duck foie gras
- Scallop and shrimp tail nage, slightly lemony stock
- Eggs with donkey balls "eggs, bacon and winegrower's sauce" (Berry speciality)

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- Roasted hake steak, seasonal vegetables and beurre blanc
- Duck parmentier confit, potato chips and poultry jus
- Roasted chicken supreme, mushrooms with parsley
- Crispy boneless pig's trotters, mashed potatoes, bordelaise sauce (house speciality)

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- Iced nougat with red fruit coulis
- Rum baba, vanilla whipped cream
- Milk chocolate-peanut dessert with vanilla ice cream
- Chestnut fondant, mandarin sorbet
- Plate of aged cheeses

Origin of meat: Beef V.Fr. or E.U. Poultry Fr Lamb U.K. Pork Fr or E.U. Veal Fr or E.U.
Net prices, all taxes and service included.
A carafe of drinking water can be served to you free of charge with a drink.