

*The flavour of our dishes originates from the unprocessed produce we use;
we simply arrange tastes to give you the very best each produce has to offer.*

*This is why we carefully select our suppliers
and producers and have started growing our own vegetables.*

The prices and menus shown are indicative only, and may be changed without notice.

We make a point of sourcing our ingredients from excellent producers such as :

Cheeses

Cheese and dairy products – Duroux – Rilhac Xaintrie (19)

Vegetables

*Our Sudour vegetable garden (organic),
La Ferme des 4 Saisons (organic) – Marcillac la Croisille (19) and Terre Azur*

Meat

*Our meat comes from France and Europe
Le Pré Vert (organic) – Périgueux (24) and Meyssac Viande (19)*

Olive oil

Soleil d'Alignon – Alignon du vent – Alignon du vent (34)

Foie Gras and confits

GAEC Réveiller – Gouilles (19)

Fish

Terre Azur

Poultry and eggs

Loudeix Farm – Soursac (19)

Bread

Boulangerie La Figounette – Argentat (19)

All our dishes are prepared and cooked on the premises using unprocessed products.

To ensure optimal quality, we sometimes use white, brown and smoked stocks.

Côté Jardins

29 €

Homemade Pork terrine with Espelette pepper.
Red onion compote and walnut bread.

Or

Smoked salmon maki, marinated tuna. Grenaille potatoes with ravigote sauce,
Wasabi cream.

Chicken Ballottine produced by « Loudeix Farm » Surf and Turf, with Timut pepper.
Seasonal vegetables.

Or

Roasted Conger with wild garlic pesto. Fresh tomato coulis.
Deconstructed Ratatouille.

« Maison Duroux » cheese board.

Or

Limousin apple in all its forms.

Or

Diamond Sablé. Crémeux with Caribbean chocolate, white chocolate Chantilly cream and red berries from our garden.

Escapade Gourmande

39 €

Our take on tomato-mozzarella.
Ham cuts of Black-Bottomed Pork from the Limousin.
Olive oil from L'Arbre Blanc.

Or

Beetroot Carpaccio made from our garden, raw and cooked. Norway lobster marinade,
Citrus fruits and micro salad.

Monkfish medallion with Black-Bottomed Pork bacon. Piquillos chili coulis.
Spelt risotto and seasonal vegetables.

Or

Strip Loin of Limousin Beef, with Rosemary gravy.
Sweet potato mousseline with vanilla.
Stuffed Paccheri with swiss chard from our garden.

« Maison Duroux » cheese board.

Almond and Blueberry Cream Pie from our friend « Carole ».
Whipped cream.

Or

Rhubarb jelly from our garden, speculoos sablé.
Caramel and passion fruit chantilly cream.

Bouquet de Saveurs

49 €

Appetizer

Foie Gras produced by « Réveiller » and fig chutney
Toasted Brioche.

Roasted Mullet, seared Razor Clam, vegetables in Sauce vierge.
Fish Soup.

Rack of lamb from the Lot, Madagascar pepper sauce.
Seasonal vegetables.

« Maison Duroux » cheese board.

A dessert chosen from the menu.

Menu

Starters

Homemade Pork terrine with Espelette pepper. Red onion compote and walnut bread.	12 €
Smoked salmon maki, marinated tuna. Grenaille potatoes with ravigote sauce, Wasabi cream.	12 €
Our take on tomato-mozzarella. Ham cuts of Black-Bottomed Pork from the Limousin. Olive oil from L'Arbre Blanc.	16 €
Beetroot Carpaccio made from our garden, raw and cooked. Norway lobster marinade, Citrus fruits and micro salad.	16 €
Foie Gras produced by « Réveiller » and fig chutney. Toasted Brioche.	17 €
Starter of the day <i>(lunchtimes excluding weekends and public holidays)</i>	10 €

Main courses

Roasted Conger with wild garlic pesto. Fresh tomato coulis. Deconstructed Ratatouille.	20 €
Chicken Ballottine produced by « Loudeix Farm » Surf and Turf, with Timut pepper. Seasonal vegetables.	21 €
Monkfish medallion with Black-Bottomed Pork bacon. Piquillos chili coulis. Spelt risotto and seasonal vegetables.	25 €
Strip Loin of Limousin Beef, with Rosemary gravy. Sweet potato mousseline with vanilla. Stuffed Paccheri with swiss chards from our garden.	25 €
Roasted Mullet, seared Razor Clam, vegetables in Sauce vierge. Fish Soup.	28 €
Rack of lamb from the Lot, with Madagascar pepper sauce. Seasonal vegetables.	28 €
Main course of the day <i>(lunchtimes excluding weekends and public holidays)</i>	14 €

Cheese

« Maison Duroux » cheese board 10 €

Desserts

Limousin apple in all its forms. 9 €

Diamond Sablé. Crèmeux with Caribbean chocolate,
White chocolate chantilly cream and red berries from our garden. 9 €

Almond and Blueberry Cream Pie from our friend « Carole ».
Whipped cream. 9.50 €

Rhubarb jelly made from our garden, speculoos sablé.
Caramel and passion fruit Chantilly cream. 9.50 €

Dessert of the day (*lunchtimes excluding weekends and public holidays*) 8 €

Please inform us of any known food allergies.

*Prices include VAT and service charge but not drinks.
(17/07/2018)*

Please show your receipt, to benefit from reduced entry price to the gardens.

Menu of the day 22.50€

*(Menu only served at lunchtimes excluding weekends
and public holidays)*

*Starter of the day
&
Main course of the day
&
Cheese board
or
Dessert of the day*

Combination menu 19.00€

*(Menu only served at lunchtimes excluding weekends
and public holidays)*

*Main course
of the day
&
Dessert
of the day* *or* *Starter
of the day
&
Main course
of the day*

Children's Menu

12.00€

(Up to 12 years old)

*Main course and dessert
according to the inspiration of
the day*

Vegetarian Menu

28 €

Upon request, and according to the produce available and his inspiration, the Chef will prepare a menu that includes :

A starter

A main course

A dessert

Please inform us of any known food allergies.
A list of allergens is available upon request.

*Prices include VAT and service charge but not drinks.
(17/07/2018)*

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