

Inspiration de Pascal Dezutter

Chaque plat choisi à la carte sera précédé d'une dégustation autour de la truffe d'été
-Dordogne-

From the Garde Manger

*Bellota Jambon and baby spring vegetables,
fine poultry mousse on it's tomato infusion* 21 euros

** Smoked salmon and Pyrenean river trout graved lax with Wakame,
fresh cheese emulsion* 19 euros

European lobster and it's meat claw beignets, asparagus panna cotta 24 euros

** Goose liver terrine flavored with old Armagnac,
frame with baby roots bouquet with a light mocha vinaigrette and spuma passion* 23 euros

Spring Italian minestrone soup with parmesan and pesto 16 euros

From the fisherman

** Roast courbine fish filet and grenier Medocan with spring onion,
celery and peanut light puree, lobster foam* 24 euros

The catch of the day, please ask our waiter our daily catch

*Gambas alla Plancha, asparagus,
rock salt braised Ile de Re new potato, Rhubarb and smoked duck flakes* 23 euros

From the Stove

*South ouest duck 3 way from chef Pascal's Grand Ma recipee.
Roast duck on crispy skin, brick of duck leg confit, seared goose liver,
vegetable braised in it's stock* 28 euros

** Seared pluma Iberique, licorice and pork lean,
wok fried vegetable with pays basque Ossau-iraty cheese* 26 euros

*Duo of lamb: roast lamb filet in herbs crust,
crispy braised lamb shoulder parfumed with a mint, curry and almond condiment* 32 euros

Roast Beef rib eye for 2 with baby spring vegetable cocote, sauce bordelaise 68 euros



*Kids menu - (up to 12 years of age)
1 Dish + 1 Sweet + 1 Beverage*

12 euros

Our pastry chef Nolan 's selection

Order our specialities at the beginning of your meal

Fine Cheese plate from Marie Quatrehomme, best french cheese chef master 12 euros

* *Croc - Fraise* 16 euros

The latest red berries creation of Nolan will sparkle you.

* *Sur un air d'Opéra* 16 euros

Revisited Classic light Opera cake in cube

Dessert of the day 8 euros

Ice cream and sherbet from Mr Cabiron, best french ice cream chef master 8 euros

Le Cook Coffee, your choice of coffee with our pastry chef Nolan' selection 8 euros

** Dishes available in our « Menu Selection »*

(Starter, main dish, dessert)

39 euros per person

*Bon appetit, Happy dining
Pascal Dezutter
Chef de cuisine*

To satisfy your diet habit we can propose you vegeterian dishes.

The list of allergens is available on request.

All our price are net of tax including service charge.