



JULY–AUGUST 2026 MENU



Gourmet Starter – Trio of Starters €12

Semi-cooked foie gras, with cherry jam and rosemary
Melon with basil
Marinated king prawns with Espelette pepper and black garlic

Zucchini and Basil Gazpacho with a Soft-Boiled Egg €15

Parmesan cheese and walnut oil

Foie Gras Starter €15

Homemade semi-cooked foie gras, cherry jam and rosemary
Organic bread toast

Main Courses €25

Grilled Pork Neck from Buxières-d'Aillac

Barbecue sauce

OR

Fish of the Day

Creamy garlic sauce

Cheese €15

Warm Toasted Goat's Cheese on Organic Bread

Zucchini and basil relish

Desserts €12

Apricot Ice Cream Sundae

Homemade apricot sorbet, apricot compote, whipped cream, and lemon verbena

OR

Strawberry & Pistachio Cake

Made with fresh strawberries from Luant

MENU 32€

Main course

Dessert

MENU 49€

Gourmet starter

Main course

Cheese

Dessert

**Do not hesitate to ask the chef for
the daily suggestions**