

Menu



*Indulge yourselves
in our dishes made
with fresh, local products
and cooked daily with love*

Salads

The Salad of Sarlat 24€

*Foie gras half-cooked in cloth,
homemade dried duck breast,
roasted cabécou cheese toast,
mixed salad, pickled vegetables,
walnuts, Mombaziliac vinaigrette*

The tower of the lords

(Tray for 2 people) (See chalk board)

Vegetable Salad 16€

*Mixed salad, roasted seasonal
vegetables, toast with tapenade,
walnuts, honey vinaigrette*

The Companions' Tapas

To share as an Appetizer - See chalkboard

The Squire's Feast

Kid's Menu (-12 years)

*Goose Rillettes Toast
Breaded Chicken Fillets
Chef's Mashed Potatoes
Homemade Compote*

14€



Taste of our Countryside Menu

Starter, Main 32€

Starter, Main, Dessert 39€

Main, Dessert 28€

Starters 14€

Rustic Foie Gras +4€

*IPG foie gras half-cooked with
Monbazillac in cloth, served with toast
and the chutney of the day*

Gazpacho or seasonal soup

*Cold or hot soup depending on
the vegetables and seasonal
temperatures*

Countryside Cauldron

*Egg, Isigny crème fraîche, and local
fresh mushrooms*

Mains 22€

Flaming Farm Duck

*Farm-raised duck breast served
pink, flambéed to order (if
desired) with "liqueur inconnue"*

Whole Roasted Fish

*Trout from the Inval stream,
roasted with a wild wheat risotto,
beurre blanc sauce, herb oil*

Goose Leg Confit

*Slow-cooked farm goose leg
with rosemary oil*

Gallic pork belly

*Slow-roasted Pork belly with
a mead and mustard sauce*

**Our meats are served with
traditional old-fashioned purée and
glazed, skin-on roasted vegetables*

Desserts 8€

Royal French Toast

*Brioche toast served with salted
caramel and whipped cream infused
with roasted pepper and berries*

Pear & Almond Dariole

*Sweet pastry, almond cream,
poached pear with vervain*

Queen's Mousse +1€

*Sugar-free Chocolate mousse
with Espelette pepper, cocoa
nibs and lace crêpe pieces*

Net price, service included