

Menu



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

Snacks & Salads

The Salad of Sarlat 22€
*Foie gras half-cooked in cloth,
homemade dried duck breast,
roasted cabécou cheese toast, mixed
salad, pickled vegetables, walnuts,
Mombaziliac vinaigrette*

Freshwater Salad 19€
*Inval stream trout gravlax,
hay-smoked Templar cheese
mousse, pickled vegetables,
herbaceous vinaigrette, mixed
salad and croutons*

Vegetable Salad 15€
*Mixed salad, roasted seasonal
vegetables, tapenade toast,
walnuts, honey vinaigrette*

Traditional Bisteux 15€
*Potato, bacon, onion, and Isigny
crème fraîche pie*

Trencher Style Tartine 15€
*Shredded wild boar meat in a
sauce served "old-fashioned" on a
bread crust*

The Innocent's Plate

Children's Menu (-12 years)

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

13€

The Companions' Tapas

To share as an aperitif - See chalkboard

Return from the Countryside Menu

Starter, Main 29€

Starter, Main, Dessert 36€

Main, Dessert 25€

Starters 13€

Rustic Foie Gras +3€
*PGI foie gras half-cooked with
Monbazillac in cloth, served with toast
and chutney of the day*

Vegetable Tian
*Seasonal vegetables roasted with
thyme, honey and walnuts, served
with a salad*

Garlic Soup
*Traditional Périgord garlic soup with
eggs and toasted breadsticks*

Countryside Cauldron
*Egg, Isigny crème fraîche, and fresh
"country" mushrooms*

Mains* 19€

Flaming Farm Duck
*Farm-raised duck breast served
pink, flambéed to order (or not)
with "liqueur inconnue"*

Whole Roasted Fish
*Trout from the Inval stream,
roasted with a small spelt risotto,
beurre blanc sauce, herb oil*

Prune Goose Leg Confit
*Farm goose leg and
rosemary oil*

Gallic Wild Boar +2€
*Wild boar steak with a red wine and
mead sauce*

**Our meats are served with
traditional mashed potatoes and
glazed, skin-on roasted vegetables*

Desserts 8€

Lost Brioche
*Served with salted caramel and a
roasted pepper and berries whipped
cream*

Pear & Almond Dariole
*Sweet pastry, almond cream,
poached pear with verbena*

King of Mousse +1€
*Chocolate mousse with
Espelette pepper, cocoa nibs
and lace crêpe pieces*

Lemon Meringue Style
'Verjus' Tart
*Shortcrust pastry, rosemary and tart
grape juice cream, French meringue*