

Menu



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

Salads

Vegetable Salad 16€

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

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, aromatic herb vinaigrette, mixed salad and croutons

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

Cornucopia

Crispy phyllo dough with vegetables, pine nuts and Mornay sauce with Périgord goat cheese

Green Gazpacho & Buratina

Cold soup made with blended comcomber, "granis smith" apple and green peppers topped with a mix of roasted seeds.

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, fruit paste coulis

Queen's Mousse +1€

Sugar-free 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

Net price, service included