

Spring under Monrecour's oak tree...

Starter, Main, Dessert 45€
Starter, Fish, Meat, Dessert 52€

To Start with...

Pan fried duck Foie Gras,
Pears and white "Sultanines" raisins chutney with ginger.
18€*

Mackerel filet gravlax,
Zucchini "aioli" and smoked hering caviar.
18€*

Poched organic egg with wild asparagus,
Young springtime leaves and fresh herbs condiment.
18€*

From the Ocean...

Roasted sea bass from Atlantic sea,
Green asparagus from Mallemort and potato mousseline with squid ink.
29€*

From the Countryside, From Earth...

Roasted young Pigeon from Peyrillac with Banuyl's wine,

Prickly pear and spring beetroots.

29€*

Irish "Black Angus" beef "à la plancha",

Pommes dauphine and cromesqui of cored juice.

29€*

Pan fried sweetbreads,

Stewed spring cabbage and citronnella/galanga sauce. (sup. +7€)

36€*

Cheeses...

Local cheese assortment,

mixed herbs in season and Balsamico dressing. (sup. +9€)

A Soft Ending...

Strawberries from Journiac,

Cheap cheese mousse with citrus-thyme, meringue and basil ice-cream.

14€*

"Caranoa" black chocolate mousse,

Cottage cheese cream with lime and salted butter caramel ice-cream.

14€*

Raspberries from Barastin,

Hibiscus jelly, almond biscuit and raspberry sorbet.

14€*

All our desserts are made "à la minute", we invite you to order them at the beginning of your meal.

(*) Prices "à la carte".