

Le Menu Balade Gourmande

A Three course Menu, served for Lunch only

A Four course Menu, for Lunch & Diner**

L'Amuse-bouche



Homemade Poultry Galantine

Foie Gras, Black Melanosporum Truffles and Pistachios,



***** Olive Oil candied French Scallops***

Smoked Mackerel, Lacquered Salsify,



Cabbage and Duck Cannelloni from Beauregard Farm,

Glazed Parsnips and spring Onions,



Hazelnut, Crispy Cacao and Milky Foam,

Balade Gourmande 3-Course Menu, 85€ per guest

Balade Gourmande 4-Course Menu, 110€ per guest

As an extra : The Spectacular Cheese Trolley,

A Selection from La Maison du Fromage, since 1935 29€ per person

Our Neighbors, Friends & Suppliers

*Huitres Gillardeau (17), Légumes Odette Garcia (19), Veau du Limousin Lubersac (19),
Jambon Gaec Dufour (87), Pigeon Famille Célestin La Meyze (87), La Maison du Fromage (87), Vergers de
Megeas (87), Distillerie Nouhaud (87), Porcelaine de Limoges (87), Couteaux de Nontron (24),*