

## Starters

<b>Home-made marinated Salmon Mille-feuille,</b> Granny and avocado Brunoise, crab and watermelon	18
<b>Scallop and meal Sashimi,</b> Granny smith and kaffir lime, wasabi mayonnaise.	18
<b>Foie gras poached with red wine</b> Onion chutney with honey and ginger, ginger bread	18
<b>Roasted Langoustine served cold,</b> Chard tartar with lemon confit, saffron aioli	18
<b>Cabestan Lamprey in open ravioli,</b> Cumin carrot foam.	20

## Main courses

<b>Stir fry of organic poultry from "Bignac" Farm,</b> Flambeed with Armanac, mushroom cream, glazed carrots and juice	26
<b>Charolais Beef Tenderloin,</b> Potato rools cooked with clarified butter, grape fruit from the region.	30
<b>Blue lobster cooked in short stock</b> Spinach fondue with fennel butter, shell juice and truffle	38
<b>Duck Magret,</b> Rosemary candied peached, cumin panisse, glazed vegetables, tarragon juice	28
<b>Pollack confit with citrus,</b> Turnip cooked in saffron broth and lemon cream	28

## Desserts

<b>Pim's Kalamansi,</b> Chocolate cream, orange insert, natural shortbread	12
<b>Smoked pineapple over vine wood,</b> Roasted with honey, gavotte biscuit, sorbet .	12
<b>The fig,</b> Roasted with honey, Breton shortbread, mascarpone and patxaran cream	13
<b>Raspberry Tart with praline ,</b> Infused vervain light cream	12
<b>Rhubarbe Strawberry Cannelé</b> Vanilla ganache, breton shortbread, dulcey chocolate.	13

# Menus

## TERROIR

55

3-courses Menu of your choice:

**Home-made marinated salmon Mille-feuille,**  
Granny and avocado Brunoise, crab and watermelon

Or,

**Fois gras poached with red wine,**  
Onion chutney with honey and ginger, ginger bread

**Stir fry organic poultry from "Bignac farm",**  
Flambeed with Armanac, mushroom cream, glazed carrots and juice

Or,

**Pollack confit with citrus,**  
Turnip cooked in saffron broth and lemon cream

**Assortment of local cheeses,**

Pierre Rollet's house from Libourne

Or,

**Pim's Kalamansi,**  
Chocolate cream, orange insert, shortbread.

Or,

**Raspberry Tart with praline,**  
Infused vervain with light cream .

## Plaisir Menu

65

4- courses menu, your choice from a la carte  
1 starter, 2 main courses, 1 cheese\* or dessert

## Degustation Menu

80

5 courses menu- chosen by the chef  
only served for the entire table  
2 starters, 2 main courses, 1 cheese\* or dessert  
\*Extra charge for cheese in Menu: 6€

Menu created by Chef Merlet and its Team  
All our dished are 'housemade' and transformed on the spot from raw products  
All our meats are from France  
All our fish and shellfish are from French or European coasts  
Our caviar in from France  
All our dishes can be adapted to gluten free patrons