

# MENU MALBEC

Starter/Main course or Main course/ dessert 25€

Starter/Main course/Dessert 32€

## STARTER

10,50

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« The Razor Clam and Fennel... »

*Wild Brittany razor clam, crunchy melting fennel, green apple and dill cream with Picholine oil.*

**Or**

« The Serrano and Rocamadour..... »

*Bruschetta with Serrano and Tomato from the Lot & Garonne. Rocamadour espuma and balsamic vinegar.*

## MAIN COURSE

17,00

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The Cockle and Pig's Trotters »

*Cockle from Brittany au naturel, Cromesqui from Pig's Trotters with ginger, Extract of New Zealand Spinach with lemongrass and small onions. Pink garlic crisps from the Lot et Garonne.*

**Or**

« The Pig and the Pepper... »

*Grilled Pork, cooked with onions with aromatics and Basque Chorizo piperade.*

## DESSERT

8,50

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« Apricot and Verbena... »

*Tart of apricots poached in thyme, breton biscuit, and Verbena sorbet.*

**Or**

«Dulcey Chocolate and Mango..... »

*Small cabbages with whipped cream dulcey, crunchy sphere and exotic sauce.*



Locally Sourced Meat  
Prices With Taxes Included

# MENU GERON DADINE

Starter/main course or Main course/dessert 36€

Starter / Main course / Dessert 45€

Starter/Fish/Meat/Dessert 55€

## STARTER

15,00

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« Duck and Snow Peas... »

*Duck from South West tataki, crunchy salad of snow peas with flaxseeds, sweet notes of coriander*

**Or**

« Tuna and Cumbawa... »

*Tuna tartar with the scent of Cumbawa. Flying Fish Egg and Wasabi Guacamole.*

## MAIN COURSE

25,00

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« The Saint-Pierre and Celtus... »

*Fish of Saint-Pierre from Brittany, Mr. Murat and Celtus blanc mange, Ginger Grey Shrimp Consommé and Cedrat du Lot.*

**Or**

« The Calf and the Green Fig... »

*Quasi of veal from "L'Aveyron et du Ségala" roasted in a hell of an oven. Crushed apple almond with lemon, marrow candy and Girolles, fallen from Pak Choy and Lotoise fig jam with Chardonnay. Reduced juice.*

## DESSERT

11,50

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« Peach and Mint... »

*Like a Pavlova, a fresh mint sorbet from the garden, a peach chutney from our region. Peach vinaigrette with Carphi olive oil.*

**Or**

« Chocolate and Cherries.... »

*Poached cherries with Malbec, chantilly with Sechuan Pepper, biscuit with a Guanaja 70%*



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