

A la carte

Cocktails

Piña Colada 6.50€

Tequila Sunrise 6.50€

Home made medieval aperitif

Hypocras 4 €



Starters

<i>Tatin of "vegetables and Cantal cheese" oven grilled with pesto</i>	11€
<i>Vegetarian platter (Assortment of raw vegetables and fresh fruits)</i>	10€
<i>Salad with warm goat's cheese on toast with smoked duck breast fillet</i>	13€
<i>Gourmet salad "Coppa and foie gras"</i>	15€
<i>French onion soup</i>	9€
<i>Home made foie gras, black cherry jam and toasted bread</i>	15€
<i>Tartare-style salmon and kernel of scallops, hazelnut and soya sauce notes</i>	16€
<i>Warm escalopes of duck foie gras with figs and gingerbread</i>	20€

Our meat

<i>Home made Cassoulet</i>	17€
<i>Grilled beef ribsteak with lemon parsley butter and home-made french fries</i>	18€
<i>Top rump of beef with chorizo and foie gras cream</i>	22€
<i>Roast duck breast fillet, orange sauce and caramelized apples</i>	19€
<i>Leg of duck simmered and preserved in its fat</i>	16€

Our fish

<i>Roast back of cod, sautéed Basmati with baby vegetables</i>	17€
<i>King prawns flavoured with mild spices, risotto in the chef's style</i>	19€
<i>Thick salmon steak with a crisp oven-grilled topping of Mozzarella</i>	18€
<i>Parillada de la mer (Mixed-grill from the auction)...</i>	25€

*All our dishes are elaborated with fresh products. Bovine meats: European union
Looking for more vegetarian dishes ? Do not hesitate to ask for the chef's suggestions !*

Our desserts

<i>Financier (Sponge biscuit cake with finely ground almonds and light custard cream)</i>	6€50
<i>Cream with fresh eggs (Please ask for the flavour of the day)</i>	5€00
<i>Soft warm chocolate cake with vanilla ice cream</i>	7€00
<i>Fresh fruit salad with lemon verbena</i>	6€50
<i>Tarte tatin</i>	6€50
<i>Gourmet coffee*</i>	6€50
<i>Drained soft fresh cheese, red fruit, honey, sugar or nature</i>	5€50
<i>Assortment of cheeses</i>	6€50
<i>Goblet of ice cream “Le Flagrant des Lices”*</i>	8€00
<i>Ice cream and sorbets</i>	
<i>Duet 4€40</i>	<i>Trio 6€10*</i>
<i>Sorbet/Ice cream with alcohol 8€50*</i>	
<i>Peach, Black current, Lemon, Raspberry, Pear, Passion,</i>	
<i>Vanilla, Chocolate, Caffee, Strauberry, Praline, Toffee, Mint Chocolate, Coconut</i>	

Children’s menu 10€ (Until 10)



*Choice : Minced steak
Fish of the day
Veal escalope cordon bleu*

*Garnish of your choice: Home-made French fries, vegetables,
pasta*


Ice cream



*Not in the menu

Net prices