



La carte des voyageurs



STARTERS

Egg “Mimosa”

radish, trout roe, smoked trout - 9€

White and green asparagus

sweet onion crème brûlée with coconut, smoked duck breast - 10€



MAIN COURSES

Fish of the day

green risotto, virgin sauce - 16€

Butcher’s cut

fricassée of new potatoes - 16€

Rice noodles

sautéed vegetables, spinach pesto and pistachio - 16 € 



DESSERTS

Selection of 3 regional cheeses

truffle tomme (infused sheep’s milk tomme) -Rocamadour (goat cheese), cow cheese tomme (aged with walnut liqueur), small salad and walnut - 11 €

Iced “perfect”

rose and lychee - 8€

Greedy chocolate

the soufflé - 9 €

Strawberry moment

fresh strawberry, whipped cream/ vanilla mascarpone, meringue - 10 €



TERROIR

Assortiment of homemade duck foie gras

apple chutney with vanilla from Madagascar, homemade gingerbread et Crousti’Lot bread - 16 €

Magret de canard,

carrot mousseline, roasted carrots, citrus juice, roasted hazelnut - 20 €
(pan-seared foie gras + 9€)

Iced duo

chestnut ice cream and its liquor - 8 €

