



---

**Menu « Plaisance »**  
**130 €**

**Peas**

*Zéphyr with lemon jelly and seaweed velvety*

**Chestnut mushrooms**

*Thin tart with chicken liver, yellow wine zabaglione*

**Line-fished lean**

*Grilled fillet, grated combava, “Esprit de Pavie 2016” red wine sauce*

**Trou Girondin**

*Lillet granita, orange peel preserve*

**Egg from Tizac farm**

*“Esprit de Pavie 2016” red wine sauce*

**Squab pigeon**

*Roasted breast, preserved legs flavored with marjoram herbs*

**Ewe’s milk cheese**

*Au gratin in a potato, thin small slice of ham*

**Pre dessert**

**Strawberry**

*Preserved and stuffed with a “Diplomate” cream*

**Menu served for the all table**

*Drinks not included*

*Lunch service from noon to 1.30pm. Dinner service from 7.30pm up to 9.30pm last order  
Under the provisions governed by the decree n°2002-1465 in the date of December 17th 2002,  
the Hostellerie de Plaisance as well as its suppliers guarantee the origins of the bovine meats are from France. All our “homemade” dishes are  
prepared in our kitchen from raw food products.*

*Net prices, service included. The allergen list is available upon request*

*We wish to inform you that a formal dress is required.  
(tie and jacket are not compulsory)*

*Car valet available.*