



« Terroirs »

140 €

Gourmet stroll to discover the producers and South-West products.

Tomato

Vanilla, Barolo, seasonal fruits

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Duck foie gras

Purple artichoke, smoked duck breast fillet, ewe milk cheese

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Octopus and squid

Rock fish juice, aioli, oxalis

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Line-fished hake

Grilled, Esprit de Pavie wine, black pudding

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Pigeon

Zucchini flower, garden peas, kumquat

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Farandole of cheeses from Aquitaine and elsewhere

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Basil from Lamothe-Montravel

Lemon preserved, fresh cream cheese, meringue

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Strawberry

Vanilla, pink berry, almond

Menu served for the all table

Drinks not included

Lunch service from noon to 1.15pm. Dinner service from 7.30pm up to 9.15pm 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 in our gastronomic restaurant*.

***For lunch: flip-flop are not accepted.**

For dinner: Jacket is obligatory for gentlemen (tie not required).

Sportswear, sport shoes, shorts, and flip-flop are not accepted.



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