



## « Terroirs »

140 €

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

### **Tomato**

Vanilla, Barolo, seasonal fruits

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### **Duck foie gras**

Artichoke, smoked duck breast fillet, ewe cheese

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### **Octopus and squid**

Rock fish juice, aioli, oxalis

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### **Pigeon**

Peanut from Souston, celtuce, tagète

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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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### **Fig**

Melissa, lemon

## **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: smart dress code is required.**

**Sportswear, sport shoes, shorts tee-shirt, polo, and flip-flop are forbidden.**

