



« Terroirs »

139 €

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

Red-legged crayfish from quarries of Gironde

Watercress, crayfish juice

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Chestnut mushrooms

Yellow wine, Tonka bean, duxelles

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Lamprey

Leaks, Esprit de Pavie wine, black pudding

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Quail Ortolan style

Pistachios, sorrel, Savora mustard

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Lillet

Granite, Orange, Timut pepper

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Strawberry

Esprit de Pavie wine, fine mousse cream, wild fennel

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.
(tie and jacket are not compulsory)

