



« Terroirs »

139 €

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

Duck foie gras

Artichoke, preserved gizzard, fresh almond

**

Chestnut mushrooms

Yellow wine, Tonka bean, duxelles

**

Hake fish from Brittany coast

Pig's head with parsley, beetroot, Esprit de Pavie

**

Pigeon

Swiss chard, peanut from Soustons, blood sausage

**

Basil from Lamothe-Montravel

Lemon preserved, fresh cream cheese, meringue

**

Strawberry

Esprit de Pavie wine, fine mousse cream, wild fennel

Menu served for the all table

Cheese in extra 18€

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)

