



## « Truffe Melanosporum »

250 €

### Scallops from Brittany

Cauliflower, seaweed, kalamansi

\*\*

### Shellfish

Mariniere, pesto of dulce, Jerusalem artichoke

\*\*

### Duck foie gras

Purple artichoke, smoked duck breast fillet, ewe milk cheese

\*\*

### Brittany lobster

Braised, wakamé, Gascon pork cheek

\*\*

### Free-range chicken

Cockscomb, sauce supreme, cima di rapa

\*\*

### Beef

Tataki, perserved, potatoes

\*\*

### Mont d'Or cheese

Small ravioli, balsamic

\*\*

### Chocolate Lava Semto

Puff pastry, orange

En 4 Hypogés 180 €

### 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.**



**RELAIS &  
CHATEAUX**

Hostellerie de Plaisance – 5 place du clocher – 33330 St Emilion  
T 00 33 (0)5 57 55 07 55 [contact@hostelleriedeplaisance.com](mailto:contact@hostelleriedeplaisance.com)

