



« **Terroirs** »

**139 €**

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

**Primeur caviar "Sturia" from Aquitaine**

*Prawn, cauliflower, dauphine potato*

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**Duck**

*Foie gras, kale, preserved neck small ravioli*

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**Chestnut mushrooms**

*Poultry, yellow wine, Tonka bean*

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**Line-caught bass**

*Cepe mushroom, cecina, gravy sauce*

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**Wood pigeon**

*Braised chicory, preserved wing, giblets*

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**Persimmon**

*Maple syrup, lemon thyme, muscovado sugar*

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**Elstar apple from Saint-Jean-de-Blaignac**

*Walnut, quince, Aztec sugar*

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**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)**