

## *Menu decouverte à 18€50*

*Crabmeat panna cotta and marinated mussels*

*or*

*smoked trout fillet with vegetable confit and wild thyme*

*or*

*Fresh goat's cheese, marinated in olive oil on a slice of toasted rustic loaf, with home dried duck breast*

*or*

*All starters are served with salad*

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*Rump steak with shallots cooked in red wine*

*or*

*Duck leg confit with honey and parsley*

*or*

*Whole sea bass with a selection of small crunchy vegetables*

*or*

*Salmon fillet wrapped in slices of aubergine and béchamel sauce*

*All main courses are served with a selection of vegetables*

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*Cheese board*

*or*

*Ile flottante (soft meringue on vanilla cream)*

*or*

*Coffee panna cotta with whipped cream and coffee ice cream*

*or*

*Dessert of the day or ice cream (three scoops)*

## *Two courses for 16€50*

*Choose starter/main course or main course/dessert from the Decouverte menu.*

**NB** *only served at lunch time from Monday to Saturday excluding bank holidays*

**VEGETARIAN MEALS AVAILABLE ON REQUEST**

*All our dishes are made from fresh products. Frozen products are followed by an asterix. Most of our products are sourced in and around St Pargoire. Le Pelardon (a.o.c.) and the goat's cheese come from the local farm Lafon de Lacan.*