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# Starters

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## **Morency salad**

(Salad, Bacon, Eggs, Croutons, Tomatoes and Cabécou)

9.50 €



## **Smoked sturgeon from the Dordogne on its bed lentils with Périgord nuts**

12.50 €



## **Three-color tomato carpaccio and Italian Burrata with balsamic vinegar velvet**

12.50 €



## **Tomato, Avocado and Smoked Salmon Tartare**

12.50 €



## **Duck foie gras, toast and homemade onion confit**

16.50 €





# Les Plats

## **Large Caesar Salad**

"La Généreuse"

16.50 €



## **Large Périgourdine Salad**

" L'Extra Gourmande"

19.50 €



**Poultry supreme with broken Truffle and its  
gratin dauphinois, chef's sauce**

20.50 €



**Duck breast with honey sauce and  
its Sarladaise potatoes**

22 €



**Salmon steak and julienne vegetables  
with Messina sauce**

22 €





# Les Desserts

## **Floating Island**

5.50 €



## **Chocolate fondant and English cream**

5.50 €



## **Vanilla Crème Brulée**

5.50 €



## **Lost brioche from my childhood**

5.50 €



## **Apple fondant and homemade salted butter caramel**

The recipe validated by Chef Philippe ETCHEBEST!

6 €

