



PLAISANCE

HÔTEL-RESTAURANT



**Choose
from the
menu**

Starter/Main Course Or Main Course/Dessert: 27€

Starter/Main course/Dessert: €34

Starter/Main course/Cheese/Dessert: €44

Starter: €15


A dish: 23€

A Dessert: 9€



StarTers :

- ✓ **Dried Filet Mignon carpaccio** with citrus fruits, Espelette pepper honey cream
- ✓ **Trout from "Eaux de l'Inval" Gravelax style**, marinated in beetroot and sweet cream
- ✓ **Panko breaded prawns**, crunchy coleslaw, mango vinegar
- ✓ **Egg casserole** with Goat cheese Spinach
- ✓ **Semi-cooked foie gras** and sour apple compote
- ✓ **Poached foie gras** with sweet spices and wine caramel
- ✓ **Pan-fried foie gras** deglazed with fruit vinegar
- ✓ **Duo of foie gras**: Your choice (**suppl. €5.00**)
- ✓ **Trilogy of foie gras** (**suppl. €9.00**)

er  **spring vegetables**, and its Dip of spicy fromage blanc

Plats :

- ✓ **Duck breast from the South-West** and its Mango vinegarCassoulet Périgourdin
- ✓ **Grilled beef skewer** (Charolaise tendresse) with ceps sauce
- ✓ **Stir-fried Lamb** with curry and coconut milk, Cardamom flavored rice samosa
- ✓ **Grilled Périgord black pork chop**, thyme cabécou sauce
- ✓ **Veal Sweetbreads** with Morel Sauce (**suppl. 7€**)
- ✓ **Veal sweetbreads Rossini** style (pan-fried liver and Morels sauce) **suppl. 9€**
- ✓ **Fish of the day** and its Crozet Risotto
- ✓ **Italian pasta and prawns sautéed** with vegetables and pesto rosso
- ✓ **Ceps Omelette**



Italian pasta sautéed with vegetables and its Pesto Rosso

Desserts :

- ✓ **Chocolate-mint entremet**
- ✓ **Tiramisu with walnuts** and its walnut nougatine
- ✓ **Chocolate fondant** and its passion fruit emulsion
- ✓ **Artisanal ice cream or sorbet** (Rolland Manouvrier at St GENIES 24590) **2 scoops of your choice** (Périgord strawberry, Périgord walnut, lime, passion fruit, old Souillac plum, vanilla, coffee, and chocolate.)
- ✓ **Plate of three cheeses**
- ✓ **Pineapple carpaccio**, exotic basil gel, coconut meringue
- ✓ **Crunchy Chou Pastry**, lemon cream and seasonal fruits





Formule « Brasserie »

*(Served only at lunchtime on weekdays,
excluding public holidays)*

Dish of the day + dessert of the day +
coffee

19 €

The salads:

- ✓ **PLAISANCE salad** (Gizzards, dried duck breast, semi-cooked foie gras and walnuts) **19€**
- ✓ **Warm cabécou** (goat cheese) **salad 16€**
- ✓ **Vegetarian salad** (vegetables and fruits of the moment) **15€**

COUPES GLACEES :

O' Périgord Givré : (suppl. Formule 1,50 €)

- ✓ **Coupe Périgord** **11.00 €**
(Glace aux noix avec sa Liqueur aux noix)
Walnut ice cream with walnut liquor
- ✓ **Coupe Colonel** **11.00 €**
(Sorbet citron avec Vodka)
Lemon sorbet with Vodka



Les Bambin 'ô

(-10ans)

Starter / main course €11.00

Main course / Dessert €11,00

**Starter / Main course / Dessert
15,00 €**

BAMBIN'O entry of your choice:

- ✦ Charcuterie Platter
- ✦ Plate of Gravelax trout
- ✦ Egg casserole Spinach Goat cheese

BAMBIN'O dish of your choice:

- ✦ Duck Aiguillette, ceps sauce (served separately), seasonal vegetables
- ✦ Filet of fish (according to arrival), seasonal vegetables

BAMBIN'O dessert of your choice :

- ✦ Ice cream and/or sorbet, 2 scoops
- ✦ Chocolate cake with a scoop of vanilla ice cream



Each plate that is served to you is prepared with the greatest attention and to the greatest extent guaranteeing the wishes and commitments below...

For more information do not hesitate to ask your hosts and hostesses on duty!

The chefs in the kitchen and the whole team wish you a pleasant moment of Pleasure for the taste buds..... In the event of a specific diet (vegetarian) we will try as far as possible to concoct a suitable formula for you.

