



PLAISANCE

HÔTEL-RESTAURANT



Choice of
formula
from the
entire menu

O' Restau !

Starter/Main course

or Main course/Dessert : 32€

Starter/Main course /Dessert : 39€

Starter/Main course /Cheese/Dessert : 49€

Starter : 19€

Main course : 27€

Dessert : 10€

Formule « Brass' »


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

Dish of the day + dessert of the
day + a coffee


25 €



STARTERS :

- ✓ **Pan-fried foie gras**, strawberry-licorice vinegar, homemade bread with dried fruits
- ✓ **Foie gras terrine** with Rum and its spicy mango chutney
- ✓ **Duo of foie gras**: Half-cooked and Pan-fried (Supp. € 7.00)
- ✓ **Thai-style poached prawns**
-  ✓ **Thin tart of marinated** vegetables with hazelnut oil and apple vinegar, served with fresh herb brousse
- ✓ **Duck Tataki**, crunchy salad with walnut oil
- ✓ **Baked egg** with grilled chorizo, cabécou cheese, toasted walnuts
- ✓ **Sautéed duck hearts** with parsley

MAIN COURSES :

- ✓ **Duck breast** with mango vinegar
- ✓ **Beef skewer** with cep mushroom sauce, Penja pepper
- ✓ **Périgourdin cassoulet**
- ✓ **Veal sweetbreads** with morel mushrooms (Supp. €9.00)
- ✓ **Veal sweetbreads Rossini** style (pan-fried foie gras and morel sauce) Supp. €11.00
- ✓ **Périgord Black Pig rib**, slow-cooked with brown beer and honey
- ✓ **Fish of the day**
- ✓ **Pave of Trout** from “Eaux de l’Inval” with walnut cream
-  ✓ **Cep mushroom omelette**
- ✓ **Vegetable pastilla** with honey, almonds, and pistachios, served with sesame-scented red rice

DESSERTS :

- ✓ Violet and blackcurrant **crème brûlée**
- ✓ **Homemade chocolate fondant** with exotic fruit emulsion
- ✓ **Apricot-pistachio-chocolate entremet** (apricot and chocolate mousse, pistachio biscuit)
- ✓ **Two-lemon tart**, poppy seed shortbread, and basil meringue
- ✓ **Périgourdin-style baba** with praline walnut cream
- ✓ **Cheese platter** with three kinds of cheese
- ✓ **Artisanal ice cream or sorbet** (Rolland Manouvrier in St GENIES 24590), 2 scoops of your choice (Périgord strawberry, Périgord walnut, lime, passion fruit, old Souillac plum, vanilla, coffee, and chocolate)





SALADS :

- ✓ **Salad PLAISANCE** (Gizzards, dried duck breast, semi-cooked foie gras and walnuts) **23 €**
- ✓ **Warm Cabécou Salad** **18 €**
- ✓ **Vegetarian Salad** (seasonal vegetables and fruits) **18 €**
- ✓ **Duck heart salad with parsley** **19 €**



ICE CREAMS AND SORBETS :

O' Périgord Givré : (suppl. Formule 2,50 €)

- ✓ **Ice Cream Sundae Plaisance**
(Vanilla ice cream, crystallized cherries, Chantilly)
- ✓ **Ice Cream Sundae Périgord**
(Walnut ice cream with walnut liquor)
- ✓ **Ice Cream Sundae Colonel**
(Lemon sorbet with Vodka)
- ✓ **Ice Cream Sundae Dame Blanche**
(Vanilla ice cream with chocolate sauce and Chantilly)



Les Bambin'ò

(-10 years old)

Starter/Main course 14,00 €

Main course / Desert 14,00 €

Starter / Main course / Desert 18,00 €

STARTER BAMBIN'Ò OF YOUR CHOICE :

- ✦ **Plate of cold meats**
- ✦ **Baked egg** with grilled chorizo with Cabécou Cheese
- ✦ **Thin tart of marinated** vegetables with hazelnut oil and apple vinegar, served with fresh herb brousse



MAIN COURSE BAMBIN'Ò OF YOUR CHOICE :

- ✦ **Duck aiguillette**, cep mushroom sauce (served separately), seasonal vegetables
- ✦ **Fish Fillet** (depending on arrival), seasonal vegetables

DESERT BAMBIN'Ò OF YOUR CHOICE :

- ✦ **Ice cream and/or Sorbet**, 2 scoops
- ✦ **Chocolate fondant** with a scoop of vanilla ice cream

Each dish served to you is prepared with the utmost care and, to the greatest extent, guarantees the wishes and commitments listed below...

For more information, please do not hesitate to ask your hosts and hostesses!

The chefs and the entire team wish you a pleasant and pleasurable experience... In case of special dietary requirements (vegetarian), we will do our best to create a suitable menu for you.

