

SMALL SALADS WITH OUR REGIONAL SPECIALTIES

Salade de gésier Green salad with fried gizzards conserves (confits)	6.90€
Salade de magret fumé Green salad with thin slices of smoked duck breast & walnut halves	6.60€
Salade de chèvre chaud Green salad with warm "cabécous" (our regional goat cheese)	7.20€
Pompadour salad Green salad with braised black pudding and caramelized apples	7.80€

CHARCUTERIES DE CORREZE ET D'Auvergne - REGIONAL PORK & DUCK SPECIALTIES

Pâté aux cèpes Pâté flavoured with porcini mushrooms (also known as penny buns or ceps)	6.20€
Rillettes de canard Coarse-textured duck pâté, to spread on warm toast	6.10€
Fritons de canard Curly lettuce with crisp duck cracklings	5.80€
Pâté de foie gras Duck liver pâté (50% pork & 50% duck liver)	8.70€
Jambon d'Auvergne Plate of salt-cured ham from the Auvergne region in central France	6.40€
Saucisse sèche Slices of dried cured pork sausage produced by Mr Bach in Brive-la-Gaillarde	6.40€

FOIES GRAS DU DOMAINE - DUCK & GOOSE FAT LIVER

Foie de canard mi-cuit, gelée au Monbazillac Fresh duck liver sprinkled with Monbazillac jelly	12.10€
Foie de canard mi-cuit aux raisins et Beumes de Venise Fresh duck liver with raisins marinated in Beumes de Venise wine	12.80€
Carpaccio de foie gras de canard Thinly sliced duck liver with spices, walnut oil & homemade fig jam	14.70€
Foie de canard au Sauternes et confiture de figues Whole fresh duck liver marinated with Sauternes wine, served with homemade fig jam	15.20€
Foie poêlé Braised duck liver served with caramelized apples from Limousin region	17.70€
Foie d'Oie Whole fresh goose liver served with homemade fig jam Goose liver has become rare and precious, its taste is not as strong as duck and is appreciated by gourmets	16.70€
Foie gras de ma Grand-Mère pour quatre Serving of duck liver for four, served in a sterilized glass jar	44.00€

PLANCHE DE CHARCUTERIES – SELECTION OF OUR REGIONAL DISHES ABOVE

A selection of pork and duck specialties from the Corrèze and Auvergne regions of France	14.80€
Salt-cured ham from Auvergne ; sauteed seasoned morsels of pork (rillons) ; dried cured pork sausage (saucisse sèche) ; smoked duck breast ; coarse textured duck pâté (rillettes) ; black pudding sausage ; gherkins ; Cabécou regional goat cheese ; and salad greens	

Sarladaise potatoes are the traditional Périgord preparation, sliced and sautéed in duck fat and flavoured with garlic and parsley

Cabécous is a goat cheese that is flat and round, from the Périgord region of France

NOS SALADES GOURMANDES – MAIN DISH SALADS

Périgourdine	9.75€
Green salad, walnut halves, braised duck confit, black pudding sausage & <i>sarladaise</i> potatoes	
L'Assiette du Domaine	14.80€
Green salad, our <i>sarladaise</i> potatoes, braised duck wing, two <i>cabécous</i> each roasted on a slice of toast, with thin slices of smoked duck breast	
L'Assiette Végétarienne	13.80€
Green salad, sautéed potatoes, two <i>cabécous</i> each roasted on a slice of toast, green lentils, green beans, and steamed carrots	
Formule Junior	14.40€
Two roasted duck wings, steamed potatoes, and green salad. Homemade crème brûlée or choice of two scoops of ice cream or sorbet from our selection	

Les Plats - MAIN DISHES

Cassoulet	14.60€
Baked stew made of pork sausage, large white beans and preserved duck wing	
Magret	13.90€
Fillet of Mulard duck breast served with <i>sarladaise</i> potatoes & green salad	
Confit	12.80€
Preserved Mulard duck leg served with <i>sarladaise</i> potatoes & green salad	
Confit d'oie	17.00€
Goose (leg or wing) preserve served with <i>sarladaise</i> potatoes & caramelized apples (about 15 minutes preparation required)	
Manchons	11.30€
Duck wing served with <i>sarladaise</i> potatoes & green salad	
L'enchaud ou Confit de porc	12.40€
Pork served cold, with Violette mustard, <i>sarladaise</i> potatoes & salad	
Boudin aux châtaignes	12.80€
Black chestnut pudding sausage, with <i>sarladaise</i> potatoes & caramelized apples	
Boudin de canard	11.30€
Black pudding sausage with duck meat served with <i>sarladaise</i> potatoes & green salad	
Pavé de boeuf sauce au foie gras	16.80€
Beef steak from our butcher Petit Frédéric served with duck liver sauce, <i>sarladaise</i> potatoes and green salad	
Tête de veau sauce ravigotte	13.80€
Calf's head <i>cuite au bouillon</i> with a sour sauce & steamed vegetables	
Aiguillettes au vin de Cahors	14.10€
Thin strips of duck cooked in a Cahors wine sauce served with little steamed potatoes from the Noirmoutier island off the Atlantic Coast of France	
Parmentier au confit de canard	13.40€
Duck meat mixed with mashed potatoes and celery baked in the oven, served with green salad	
Autres garnitures	
Additional side dish - 1.00€ extra – choice of fresh green beans or steamed buttered potatoes	

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NOS FROMAGES - OUR CHEESE

Cheese plate consisting of two *cabécous* goat milk cheeses from Mr Michel Bigeat, in Estivals, France **5.90€**

NOS DESSERTS - OUR DESSERTS

<i>Pommes gaillardes</i>	5.60€
Caramelized apples topped with a scoop of butter caramel ice cream and walnut biscuit	
<i>Gâteau de noix avec glace au choix</i>	5.40€
Homemade walnut cake from Brive-la-Gaillarde and a scoop of ice cream or sorbet (your choice of flavour from our selection)	
<i>Crème brûlée</i>	5.60€
Traditional French dessert, homemade by our chef	
<i>Café gourmand</i>	6.10€
Espresso from Ethiopia, served with homemade walnut cake & our chocolate mousse	
<i>Coupe corrézienne</i>	8.20€
Vanilla ice cream with chestnut purée, a sprinkling of cracked walnuts, walnut liquor and topped with whipped cream	
<i>Fraîcheur corrézienne</i>	6.50€
Pear sorbet topped with Armagnac flavoured with orange	
<i>Mousse au chocolat</i>	6.70€
Homemade chocolate mousse	
<i>Faisselle Quatrehomme</i>	6.80€
Fresh soft cheese from neighbourhood fromagerie Quatrehomme, served with your choice of honey or chestnut purée or homemade jam	
<i>Les Glaces / Sorbets</i>	7.10€
Your choice of two flavours from our selection of ice cream or sorbet from Octave, a traditional ice cream producer in Toulouse	
<i>Fruits à la liqueur</i>	7.90€
Fruits marinated in liquor from our supplier in Sarlat Périgord	

COFFEE & TEA

<i>L'expresso</i> - Moka from Ethiopia	2.80€
<i>Le noisette ou café crème ou le décaféiné</i>	2.90€
Coffee with a dash of cream, with hot cream, or decaf	
<i>Thé de Ceylan our Thé Vert ou Verveine</i>	3.10€
Black tea, green tea, or verbena tea	

LES APERITIFS

Pastis 2cl	3.60€	Kir 10cl	3.30€
Martini 4cl	3.40€	Kir, with chestnut, violet, peach, or blackberry	3.80€
Porto 4cl	3.40€	Whiskey 4cl	5.80€

LES BOISSONS - DRINKS

Draught beer Leffe 25cl	4.20€	Badoit sparkling water, Vittel still water 1L	5.80€
Coca Cola 33cl	3.00€	Badoit sparkling water, Vittel still water ½ L	3.80€
Coca zero 33cl	3.20€	Organic (bio) apple juice , from Côtes d'Armor in Brittany 12cl	3.30€

LES DIGESTIFS - AFTER DINNER DRINKS

Vieille Eau de Vie de Prune d'Ente de la Salamandre à Sarlat	7.70€
Vieille Eau de Vie de Poires Williams de la Salamandre à Sarlat	7.70€
Grand Armagnac à l'orange de Denoix à Brive	7.70€
Liqueur de Châtaigne de Bellet à Brive	5.30€
Liqueur de Noix de Denoix à Brive	6.90€

LES VINS AU VERRE - WINES BY THE GLASS

(SEE OUR WINE BOARD FOR ADDITIONAL SELECTIONS)

Sauternes	Sweet white wine from Bordeaux	5.90€
Monbazillac	Sweet white wine	4.10€
Cahors Mission	Red wine made from Malbec grapes in southwest France	3.70€
Bergerac blanc	mainly Sémillon and Sauvignon blanc grapes from southwest France, along the Dordogne river	3.70€

NOTRE SELECTION DE VINS - OUR SELECTION OF WINES

		<i>½ bottle</i>	<i>bottle</i>
Champagne	André Loison brut	25.00€	45.00€
Bergerac	White (dry) Château Fonrousse, 2011/2012	--	17.50€
	Red , Château Fonrousse, 2011/2012	--	16.50€
Cahors	Mission de Resses, 2011/2012	--	16.80€
	Château La Caminade, 2011/2012	13.90€	21.20€
Bordeaux	Château Couronneau (bio), 2011	--	24.00€
	Grave Bis Château de Beau Site, 2008	--	26.80€
	Médoc Château Carcanieux Cru Bourgeois, 2009	--	29.80€
Sweet White	Sauternes Château d'Argileas Le Pape, 2007	--	35.50€
	Monbazillac Château Haute Fonrousse, 2011	--	25.70€

NOS DEUX BOUTEILLES COUP DE CŒUR - NOTABLE WINES

Lirac (Rhône)	Château Mont Redon 2011/2012	--	32.00€
Pauillac (Bordeaux)	Château Tour Pibran, 2008/2011	--	38.00€