

Menu « Le Prieuré »

"A skinny man must always say that a good rooster is never fat"

Gustave Flaubert – Dictionnaire des Idées Reçues

<i>Starter + Main Course</i>	<i>40 €</i>
<i>Starter+ Main Course Cheese or Dessert</i>	<i>45€</i>
<i>Full Menu (S., MC., C., D.)</i>	<i>50€</i>

All our meals are cooked on site

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Salmon Carpaccio marinated in lemon, Scallops salad in olive oil

or "Around the Duck" variation: Duck Foie Gras, Thin Slices of Duck in Foie Gras juices, Smoked Duck Breast, with Greens

or Scallops and Crayfish sautéed, Homesmoked Salmon, sautéed Prawns in olive oil and Green Beans Salad

or Méli-Mélo : Homemade Foie Gras Ravioli, Duck Foie Gras with Liquorice Ice cream, Lettuce and Green Beans

or Thin Slices of Foie Gras cooked with coarse salt, Liquorice Ice cream, Lettuce and Green Beans

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Today 'suggestions will be proposed

*Or "Catch of the Day " with 2 Fish in Olive Oil and Pesto
With Chanterelles and Vegetables*

Or Beef in cream with Cèpes and Chanterelles, Hash brown, Vegetables

Or Pigeon Supreme, Chanterelles and Cèpes in juices with a warm Foie Gras and Vegetables

Or Beef with Cèpes and Chanterelles, Hash Brown, Vegetables

Fromage Blanc with Cream or Fruits Coulis

or Duo of Cheese

The Prieuré Desserts as proposed

SUMMER 2020