

A LA CARTE

STARTERS

Sautéed duck foie gras, caramelised baby turnips and apple, light honey jus 21,00 €

Soft poached egg, braised Lauraguais lentils, rabbit confit canapé 16,00 €

Chicory as a fondue and a velouté, crunchy goats cheese 15,00 €

MAIN COURSES

Roast pigeon breast served with the leg meat in filo,
raw and cooked autumn fruit and vegetables with a jus 28,00 €

Red Label veal medallion from the Aveyron, parsnips,
chestnuts and pumpkin, jus with walnut oil 23,00 €

Turbot fillet with sea salt butter, leek cannelloni, curried potatoes,
onion petals and young salad shoots 26,00 €

Line-caught hake, fondant celeriac, smoked and sea condiment 20,00 €

Vegetal spinach and mushroom lasagna, creamy cep mascarpone 19,00 €

CHEESE

Selection of fine cheeses 7,00 €

DESSERTS

Tarte Tatin “Gayda Style” 7,00 €

Domaine Gayda’s “all chocolate” dessert 8,00 €

Tangerine soufflé, ices citrus condiment 8,00 €
(To be ordered at the beginning of the meal)

List of the allergens present in our dishes available on request

Meat origin: France

Tax and service included