

MENU CARTE LES GLYCINES

One starter – one main course
Or
One main course – one dessert

39 €



One starter, one main course
and one dessert

49 €

STARTERS

Our own fresh smoked salmon, wasabi and shoots of fresh young spinach

Terrine of duck foie gras rolled in dried fruit, pistachio, spices powder, champagne and peach "granité"

Creamy cheese from a local dairy farm
with the garden preserved vegetables with "Taggiasca" olive oil,
garden salad, "roquette" juice and old balsamic vinegar

Pan fried foie gras, red fruits,
compote with Hibiscus (4 € Extra)

Scampi in an spicy bouillon with fresh herbs,
Asian style (3 € Extra)

Carnaroli risotto with black Périgord truffles,
and an escalope of pan-fried duck foie gras (6 € Extra)

FISH

Roasted fillet of cod, vegetables in season from the herb garden,
aromatic butter sauce with olives

Braised hake from Saint Jean de Luz harbour, with a compote of
tomatoes, onions and ginger

Pan-fried scallops, with pumpkin puree and hazelnuts veloute,
summer time truffles (5 € Extra)

Roasted sea bass with verbena flavour,
sweet carrots purée with laurel leaf (6 € Extra)

MEAT

Limousin beef grilled with perfumed reduction,
served with preserved shallots

Roasted goose breast with caramelized figs,
crispy polenta with cepe mushrooms

Roasted fillet of lamb from the Quercy, flavoured with rosemary, artichoke and oignon stew (6€
Extra)

Roasted sweetbreads with Jerusalem artichoke puree
and truffles juice (9€ Extra)

Veal loin braised with sage herb and country ham,
Meadow mushrooms sauce (6 € extra)

CHEESE

Rocamadour Cabecou goat's cheese, young spinach shoots in walnut oil

Creamy cheese from a local dairy farm, with a green tomato jam

DESSERT

Local raspberries with a violet foam served in a glass

Roasted pear and figs with spices, soft cheese ice cream

Rum baba flavoured with orange blossom
and whipped cream with vanilla

Chocolate tasting for chocoholics (3€ Extra)

A selection of desserts made with "Mara des Bois" strawberries (3€ Extra)