L'Hostellerie La Hoirie …

« Le Luxe Rural »

A LA CARTE

All our dishes are homemade

To whet your appetite :

Mise en bouche / Amuse-bouche

To start :

The starters

- ***Terrine of duck foie gras, semi cooked,*** **26.50 €**
  pineapple-mango chutney and grilled toast.

- ***Escalope of pan-fried duck foie gras*** **32.50 €**
  snacked melon, apricots and strawberries.

- ***Breaded egg « mollet »,*** **17.50 €**
  orange flavoured fine carrot mousse, crunchy vegetables, mesclun mixed green salad.

- ***Scallop Saint-Jacques and mullet "uncooked-cooked",*** **33.50 €**
  orange and chorizo marmalade, mesclun mixed green salad.

- ***Langoustine and sea bream tartar, fine carrot mousse*** **33.50 €**
  mixed green salad.

To continue :

The Main courses

Fish

- ***Sea bass fillet,*** ***31.50 €***
  fine Julienne crunchy vegetables, bouille sauce.

- ***Trout steak of Inval,*** ***29.50 €***
  stewed leeks with cream, carrot jus.

- ***Scallops of Saint-Jacques just seared,*** ***34.50 €***
  stewed leeks with cream, carrot jus.

Meats

- ***Fillet of beef,*** ***34.50 €***
  macaroni gratin with mushrooms, Bergerac wine sauce.

- ***Magret de canard (Duck breast),*** ***28.50 €***
  small seasonal vegetables, sauce grand veneur.

- ***Breaded pig's foot,*** ***23.50 €***
  mashed potatoes with bacon bits and chives, meat jus.

- ***Confit de canard (duck thigh),*** ***26.50 €***
  garlic and parsley potatoes, rich meaty jus.

- ***Roasted lamb hazelnut in a citrus crust,*** ***38.50 €***
  crispy polenta and artichokes barigoule style, liquorice flavoured jus.

- ***Duck parmentier,*** ***26.50 €***
  served with a small salad of Périgord walnuts.

Our selection of salads :

- ***The « Périgourdine »*** — ***26.50 €***

  dried duck breast, croquettes of goose gizzards confit,
  duck foie gras semi-cooked, tomatoes and walnut kernels.

- ***The « Cabécou »*** — ***19.50 €***

  hot goat's cheese on toast, tomatoes and walnut kernels.

- ***The Vegetarian,***

  avocado, carrots, tomatoes and vegetables of the moment, — ***18.50 €***
  mesclun mixed green salad and fresh herbs.

Our pasta:

- ***Linguinis*** — ***28.50 €***
  morilles mushroom sauce, escalope of pan-fried foie gras.

Our selection of Burgers :

- ***The Périgord Burger,*** — ***31.50 €***
  duck steak, stewed onion-smoked duck breast,
  escalope of pan-fried duck foie gras,
  garlic and parsley potatoes and salad.

- ***The Hoirie Burger,*** — ***24.50 €***
  beef steak, stewed onion-smoked duck breast,
  Sarlat "Tomme" cheese, garlic and parsley potatoes and salad.

Thank you for giving us your choice of dessert at the beginning of your order.

To finish, cheese or dessert:

- ***Assortment of cheeses,*** **15.50 €**
  tomatoes, grated walnuts and mesclun mixed green salad.

The Desserts:

- ***Chocolate sponge cake with a soft chocolate center,*** **14.00 €**
  chicory crème brûlée, chocolate ice cream.

- ***Éclair, craquelin strawberry and raspberry,*** **13.50 €**
  fine basil cream mousse, glazed raspberries, strawberry ice cream.

- ***Lemon meringue tart,*** **13.50 €**
  lemon cream, lemon confit with tarragon, yuzu-lime ice cream.

- ***Exotic Baba,*** **13.50 €**
  compote of pineapple passion-mango,
  coconut-Malibu mousse, coconut ice cream.

- ***Apple tart,*** **13.50 €**
  caramelised apples, small pot of vanilla whipped cream,
  tonka bean flavoured ice cream.

Taxes 10% and service charges included
Please inform the restaurant manager of any allergies when placing your order.
The restaurant is open every evening from 19h00 to 21h30

HOMEMADE DISHES

"Homemade", our dishes are elaborated from fresh raw products.