L'Hostellerie La Hoirie …

« Le Luxe Rural »

MENU

- *Menu at 51.00 € (Starter, Main Course and Dessert)*
- *Menu at 43.50 € (Starter and Main Course)*
- *Menu at 39.50 € (Main Course and Dessert)*

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,***
  mango-pineapple chutney with grilled toast.

- ***Escalope of pan-fried duck foie gras,***
  asparagus, with onion and balsamic jus.

- ***Crispy coated egg,***
  orange flavoured fine carrot mousse, crunchy vegetables with a mesclun mixed green salad.

- ***Langoustine and sea bream tartar,***
  fine carrot mousse with a mixed green salad.

vegetarian

To continue :

The Main Courses

Fish

- ***Sea bass fillet,***
  fine julienne crunchy vegetables, with a saffron flavoured bouille sauce.

- ***Trout from the waters of the Inval,***
  accompanied with a piperade sauce of tomatoes, onions, peppers and garlic.

Meats

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

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

- ***Breaded pig's foot,***
  mashed potatoes with bacon bits and chives, and a rich meaty 'jus'.

- ***Roasted Magret de canard (Duck breast),***
  served with small seasonal vegetables and a grand veneur sauce.

- ***Confit de canard (Duck thigh),***
  with garlic and parsley potatoes and a rich meaty "jus".

vegetarian

To finish, cheese or dessert:
Thank you for giving us your choice of dessert at the beginning of your order.

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

Or

The Desserts *:*

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

- ***Lemon merigue tart,***
  lemon cream, lemon confit with tarragon, and yuzu-lime ice cream.

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

- ***Apple tart,***
  caramelised apples, small pot of vanilla whipped cream,
  ice cream of "confiture de lait" (milk and sugar cooked together until thickened).

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.

Thank you for choosing ***La Hoirie***
« L'âme de Sarlat a une adresse… »