



au bon accueil

RESTAURANT • MENU À **28€**

Foie gras Maison

Home prepared foie gras

Crumble normand

Savoury crumble of tripe sausage, camembert and apple

Escargot aux cèpes

Snails in creamy sauce with cepe mushrooms

Salade périgourdine

Traditional Perigordian salad of duck and foie gras



Magret sauce poivre vert

Sliced duck breast with a peppercorn sauce

Agneau de 5 heures

Slow cooked shoulder of lamb with prunes and apricots

Rouget sauce poivron

Fillet of red mullet in a red pepper sauce, served with risotto

Confit de canard grillé

Traditionally conserved slow cooked duck with a crispy skin

Cassoulet Maison

Homemade cassoulet-traditional bean, tomato and pork casserole of the south west



Dessert Maison

Homemade desserts



Maison fondée en 1948