

# LA TERRASSE DES BEAUX JOURS

OPEN FROM 18H30 TO 22H

## OUR CAVIARS FROM LES EYZIES

LA PERLE NOIRE, "L'IMPERTINENT" 20G 55€

LA PERLE NOIRE, "LE CLASSIQUE" 20G 62€

## OUR OYSTERS FROM CAP FERRET

OYSTERS: HALF A DOZEN 14€

OYSTERS: A DOZEN 28€

## OUR PLATES FROM LAND & SEA SIDE

*(ALL OF THEM ARE FOR ONE PERSON)*

SELECTION OF EXCEPTIONAL RIPENED CHEESES 25€

DISCOVER 5 CHEESES THAT ARE EITHER MATURED BY VIRGINIE DUBOIS, AWARDED BEST CHEESE MAKER IN THE WORLD IN 2021 OR MADE BY BORTOLIN, A FARM LOCATED IN BELVÈS

THE CHEF'S ASSORTMENT OF CHARCUTERIES 25€

THE CHEF AND HIS BRIGADE OFFER YOU A SELECTION OF THEIR HOME-MADE CHARCUTERIE

A SELECTION OF PRODUCTS FROM THE SEA AND FROM OUR REGION 25€

THANKS TO HIS PASSION FOR THE SEA, THE CHEF OFFERS YOU A MIX OF LOCAL AND COASTAL FISH PREPARED IN 5 DIFFERENT WAYS

THE SEASONAL PLATE (VEGETARIAN PLATE) 25€

TO DELIGHT YOUR TASTE BUDS OUR MARKET GARDENERS GILBERTE DESVAUX FROM SAINT FELIX DE REILHAC AND ÉRIC CASTANG FROM MORTEMART ARE WORKING WITH THE CHEF TO PREPARE RECIPES WITH QUALITY PRODUCTS.

## ON THE GOURMET SIDE

HOME-MADE ASSORTMENT OF THREE SORBETS 11€

CRÈME BRÛLÉE WITH VANILLA FROM REUNION ISLAND 11€

CHOCOLATE COULANT WITH WALNUT KERNELS 11€