

LA TERRASSE DES BEAUX JOURS

OPEN FROM 19H 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€