

Just relax; we take care of everything...

Pause for a drink

To be consulted on the beverage list

## À la carte

### ★★★★★★★ Our Starters ★★★★★★★

12 Cancale oysters (in season)	€ 13,50
Scallops with leeks and vermouth	€ 11,50
Salade Périgourdine <i>gizzards, smoke goose fillet, manchon of duck – raspberry vinegar</i>	€ 12,00
Codfish carpaccio	€ 11,50
Beef carpaccio, with olive oil and foie gras	€ 13,50

### ★★★★★★★ Our Fishes ★★★★★★★

Baked Codfish tail <i>pressed vegetables and tapenade</i>	€ 13,50
Turbot fillet and its vegetable fondue <i>(leeks, courgettes and tomatoes)</i>	€ 16,50

### ★★★★★★★ Our Meats ★★★★★★★

Topside of ham marinated with honey and orange <i>Millefeuille of potatoes and morels</i>	€ 14,50
Beef fillet and its seasonal accompaniment	€ 18,50
Duck breast grilled in tarragon <i>and its Sarladaises potatoes</i>	€ 17,00

### ★★★★★★★ Our Desserts ★★★★★★★

Chocolate profiteroles <i>and its scoop of vanilla ice cream</i>	€ 6,70
'Les Loges style' Baked Alaska	€ 6,80
2 crêpes of your choice <i>sugar, salted butter caramel, chocolate, jam, raspberry coulis, honey or one scoop of ice cream</i>	€ 4,50
Chocolate fudge and heart of chestnut <i>and its scoop of salted butter caramel ice cream</i>	€ 5,00
Black forest reviewed by the Chef	€ 6,80

## Express Menu

exclusively served at lunch  
from Monday to Friday

3 plates	€ 16,50
2 plates	€ 12,90

### ★★★★★★★ Our Starters ★★★★★★★

Buffet of starters  
Starter of the day

### ★★★★★★★ Our Dishes ★★★★★★★

The Fish of the Day  
The Meat of the Day  
The grilled steak  
(mustard, Béarnaise, pepper or Roquefort sauce)  
The grilled ham, plain or pepper sauce  
The Tagliatelle  
with a tomato or cheese sauce

### ★★★★★★★ Our Desserts ★★★★★★★

Buffet of desserts  
The ice cream – 3 scoops  
*coffee, salted butter caramel, blackcurrant, black  
chocolate, lime, strawberry, passion, pistachio,  
William pear, green apple, rum-raisins, vanilla*  
2 crêpes of your choice  
*sugar, salted butter caramel, chocolate, jam,  
raspberry coulis, honey or one scoop of ice cream*

### ★★★★ Chef's Suggestion ★★★★★

To consult on the blackboard  
+ 1 glass of wine, 12 cl  
(red, white or rosé local wine d'Oc) € 14,80

## Children's Menu € 7,90 (under 12)

1 starter from the buffet  
+ the Meat or the Fish of the Day  
or ground beef,  
accompagnement at your choice  
+ 1 dessert from the buffet  
or 2 scoops of ice cream  
+ 1 glass (20 cl) of Coke or orange juice  
or cordial or water with syrup

# Our Menus

## Our Business Menu

3 plates.....€ 20,00  
2 plates.....€ 17,00

*PlaisiroLogis Menu*  
€ 26,50

## \*\*\*\*\*The Starters\*\*\*\*\*

*(available for both menus)*

The Varied Starters Buffet

The Starter of the day

6 oysters from Cancale *(in season)*

The gratined scallops with leeks and vermouth

The Codfish Carpaccio with pesto, tomatoes and beetroot vinaigrette

The Breton Crêpe

*(salted crêpe with a heart of artichokes and cured ham, served with rocket salad)*

## \*\*\*\*\*The Dishes\*\*\*\*\*

The Fish of the day

The Meat of the day

The baked Codfish tail  
*served with a pressed vegetables and tapenade*

The Topside of ham  
marinated with honey and orange  
*Gratin Dauphinois*

The Butcher's Cut  
*Béarnaise, pepper, mustard or Roquefort sauce*

The duck Parmentier with sweet potato

The cider free-range chicken  
*tagliatelle and black trumpets*

*Our dishes are proposed with their accompaniments*

## \*\*\*\*\*The Dishes\*\*\*\*\*

The Back of Salmon  
grilled in a Béarnaise sauce  
*And its tagliatelle*

The Turbot fillet  
and its vegetable fondue  
*(leeks, courgettes and tomatoes)*

The Duck breast grilled in tarragon  
*and its Sarladaises potatoes*

The Beef fillet and its seasonal accompaniment

Like a Burger  
*(blinis of potatoes, ground beef,  
nuts, foie gras, mixed salad,  
seasoned with a blackcurrant & raspberry vinaigrette)*

*Our fishes and meats are proposed with their  
accompaniments*

## \*\*\*\*\*The Desserts\*\*\*\*\*

*(Available for both menus)*

The Gourmet Coffee or Tea  
and its 3 mini-desserts

The chocolate profiteroles  
and their vanilla ice cream scoop

Our Desserts Buffet

The Apple 'Aumônière',  
served with a cider ice cream

The 'Les Loges style' Baked Alaska

The Black Forest reviewed by the Chef

The Chocolate fudge and heart of chestnut  
*and its scoop of salted butter caramel ice cream*

The 2 Crêpes of your choice  
*sugar, salted butter caramel, chocolate, jam,  
raspberry coulis, honey or one scoop of ice cream*

The ice cream – 3 scoops  
*coffee, salted butter caramel, blackcurrant,  
black chocolate, lime, strawberry, passion, pistachio,  
William pear, green apple, rum-raisins, vanilla*