



MENU DES AUGUSTINS

Starter, main course & desert

39€

Starter

18.00€

Home-smoked salmon, lemon cream, and vegetable pickles
Semi-cooked foie gras with Monbazillac, caramelized onion confit, fruit bread toast
Pan-fried foie gras escalope, summer truffle sauce (supp. 5€)

Main course

25.00€

Roasted sea bream fillet, baby spinach and clams, Sauvignon cream
Duck breast, potato cake with summer truffle, seasonal vegetables, Pécharmant sauce
Pigeon supreme, confit legs, summer truffle sauce (supp. 10€)

Cheese & desert

12.00€

Croquants Cheese Platter
Périgord Strawberry Millefeuille, Pistachio Mousse, Lemon Verbena Ice Cream
Assortment of 3 Sorbets

Every night from Monday to Saturday