

LES GLYCINES

LE BISTRO

Menu Bistro €39

Starter, Main course, Cheese or Dessert

Starters €19

Mimosa Eggs with black Truffle (+€6)

Trout Confit from Les Eyzies, Fennel, Grapefruit

Creamy Mushroom Risotto & Tomme de Sarlat Cheese

Panfried Snails, Pork Belly from Ospital Charcuterie, toasted Bread Soup

Panfried Duck Foie Gras slices, Raspberry, Armagnac (+€6)

Roasted Celery Confit with Vanilla, black Truffle (+€9)

Main Courses €29

Cod Fish Fillet, Buttered Cabbage with Ginger

Poultry Pot-au-feu with Vegetables

Grilled Sirloin, with homemade French Fries, Herb Condiment from the Garden

Stuffed Cabbage with Confit Duck

Scallops, Jerusalem Artichoke and black Truffle (+€12)

Roasted Veal Fillet with Perigueux Sauce, black Truffle Mashed Potatoes(+€15)

Desserts €11

Selection of ripened and fresh Cheeses

Creamy Puff with Walnut Praline, Almond Icecream

Crêpes Suzette flambées with Grand Marnier (+€3)

Dark Chocolate Mousse, caramelized Peanuts, Crumble

Crème brûlée, Honey, Lemon

Sabayon, black Truffle, Creamy Almond (+€3)



« Les Croustous » to snack, to share...

Duck rillettes and toasted Bread	11 €
Canned Sardines La Guildive 16/20,	13 €
Slices of Foie Gras, toasted Bread	17 €
Smoked farmhouse Ham Ibaïama 24 Months	19 €
Caviar from Eyzies, Perle Noire (20 g), « L'impertinent »	80 €

Aperitifs

Artisanal beer « La débauche » <i>Blonde, Blanche et Ambrée, IPA, Sans alcool</i>	8 €
Kombucha Datxa	8 €
Fruit Juice « Nos jardins imparfaits » bio	8 €
Soda	5,50 €
Walnut Wine	7 €
Kir with white wine	7 €
Glass of Monbazillac	9 €
Whisky soda/American	10 €
Cup of Champagne/Homemade Cocktail	12 €
Gin tonic	15 €

Waters

Eau des Abatilles, natural or sparkling 75 cl	7 €
Evian, Badoit 50 cl	4 €

Hot Drinks

Espresso/American Coffee/Espresso with milk	3 €
Coffee with milk	5 €
Double espresso / Cappuccino	6 €
Tea / Infusion	6 €

Wines

	Verre	Bouteille
White wines	12 cl	75 cl
2022 Château Lauerie, A.O.C Bergerac	6 €	29 €
2022 Touraine « Le Petiot » V.Ricard	8 €	40 €
2022 La Champine, Viognier, J-M Gerin	8 €	40 €
2020 La Louvetrie, Jo Landron, Muscadet	8 €	50 €
2021 Bourgogne, Domaine Alain Chavy	14 €	65 €
Red Wines	12 cl	75 cl
2022 Château Lauerie, A.O.C Bergerac	6 €	29 €
2020 Domaine des Costes, A.O.C Pécharmant	8 €	40 €
2020 Bouquet des Garrigues, Clos du Caillou, Côtes du Rhône	14 €	65 €
2021 Les Charmes Dompierre, Medoc	10 €	50 €
Rosé wine	12 cl	75 cl
2022 Château Lauerie, A.O.C Bergerac	6 €	29 €

Les « coups de cœur » du Sommelier

White wines

2021 A.O.C Côtes du Marmandais "Coucou Blanc"	Elian Da Ros	55 €
2017 A.O.C Bourgogne "Les Clous Aimé"	A et P De Villaine	65 €
2019 A.O.C Côteaux du Languedoc « La Chapelle de Bébian »	J.Claude Le Brun	69 €
2014 A.O.C Sancerre « Cuvée Edmond »	Alphonse Mellot	99 €

Red wines

2022 A.O.C Morgon « Javernières »	Louis Claude Desvignes	59 €
2020 A.O.C. Bandol	Domaine de la Tour du Bon	55 €
2020 A.O.C Bourgogne "La Digoine"	A et P De Villaine	75 €
2019 A.O.C Pays de l'Hérault "Le petit clos Maïa"	Géraldine Laval	55 €



Wednesday to Sunday from 12pm to 2 pm
Wednesday to Saturday from 7.30pm to 9pm
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Net prices, service and taxes included without drinks
All our meat is french origin

