

Les **Glycines** RESTAURANT LE 1862



Homemade Cooking

« Homemade » is a cook elaborated in the society from raw products

The Autumn by Pascal Lombard

For the whole table

Let yourself be guided by the Chef and enjoy our Dégustation Menu

The Chef's Choice in 7 courses

95 €

With wine pairings

135€

The Chef's Choice in 5 courses

79 €

With wine pairings

109€

The Truffle Menu

€110

Truffle,

Vialone Nano Risotto, Crispy Spelt,
Hazelnuts and Mature Parmesan

Free Range Egg,

Barbequed Artichoke, Barigoule Poivrade,
Clams and Black Truffle

Wood Pigeon,

Breast Roasted on the Bone, Croquette of braised Leg and Foie Gras,
Smoked Potato and Black Truffle

Black truffle Melanosporum,

Sabayon and Almond Milk Mousse, Crunchy Buckwheat

Please inform us of any food allergies

La carte des Glycines

A starter, a main course and a desert

€65

Starters

€27

Duck Foie Gras from the Périgord,

Marbled with sweet spices wine, Pain Perdu, pear, Muscat

Artichoke and Autumn Truffle,

Barbequed Heart, Puree, Barigoule Poivrade, Confit Egg Yolk, Clams and Whelks

Langoustines,

Ravioli, poached Oyster, Avocado, Cedar and Bisque

Black Truffle,

Vialone nano risotto, Colonnata bacon, Hazelnuts, Mature Parmesan, Crispy Spelt
(9€ extra)

Fish and Meat

37€

Atlantic Ocean Monkfish,

Slowly cooked with Seaweed, Turmeric Grey Shrimp Sauce, Citrus Fruit Fregola

Zander,

Fig Leaf poached Fillet, Apricots, Girolles and Elderflower

Farm Perigourdine Pork

Fir Smoked Fillet, Stuffed Cabbage, Slow Roasted Crispy Belly and smoked sauce

Veal From the Dordogne,

Roasted Fillet with Colonnata Bacon, Crisp Sweetbread,
Arabica coffee Juice, Chestnut and Green Apple
(9€ Extra)

Cheese

19 €

A cheese platter from here and elsewhere...

Deserts

17 €

Orchard Purple Fig,

Like a tarte, Walnut Sabayon, Fig Leaf Ice Cream

The Hazelnut,

Dulcey Chocolate, Douglas Pine Tree, Hazel Wood Ice Cream

Périgord honey and saffron,

Creamy, Crunchy, Iced

Black Truffle Melanosporum,

Sabayon Style, Almond Milk Mousse, Crunchy Buckwheat
(€3 Extra)

Children's Menu

€18

(Until 10 years old)

Duck Foie Gras from the Périgord

or

Velouté Of Butternut From The Garden

**Free Range Chicken,
Potatoes with Juice**

or

**Slowly Cooked Cod,
Vegetables from the Garden**

Assortment of Ice Cream and Sorbets

or

Chocolate Mousse

Our cuisine would not be of this quality without our local producers and their products. That is why we want to thank and honour them.

M. PRIBILSQUI à Peyrilhac et Millac	Pigeons Keeper
M. CHARBONNEL à saint laurent la vallée	Nut Oil
M. CASTANG à Mauzens-et-Miremont	Strawberries And Red Berries Producers
Maison PELEGRIS à Montignac	Producer of Foie-Gras, Duck, Goose and Chicken
Société AQUADEM aux Eyzies-de-Tayac	Caviar La Perle Noire
PERIGORD VIANDES à Bergerac	Meat Supplier that are guaranteed France origin, mainly from Dordogne and Lot
SAFRAN DE PEYRODAS à Fossemagne	Safran
Petits caveurs et marché de gros de Sarlat	Truffles Mélanosporum et Aestivum
LA FERME DE LA BRUNIE à Sainte Nathalène	Farmer Cheese and Yogurt
LA CHEVRE ET LE CHOU à Meyrals	Cheese and lactose products of biological and farmer goats
Le potager de l'hôtel et les petits producteurs locaux	Greengrocer, Fruits, Vegetables

We also want to kindly thank **Lilou Magis, Fernando Costa and Patrick Lainville** who set up their works in our House for the pleasure of all. Special thought to **Pascal Magis**.

The sculptures of Mister Patrick LAINVILLE are in the Parc of the Hotel and on the tables of our two restaurants.

The works of Fernando Costa are exposed in our Bistro and in the hallway of the Hotel.

If you would like to acquire those work of art, we invite you to inform at the reception, a list of rates is available for you.

In conformity with the decree n°2015-447 of the 17th of April 2015, you can inform yourself at the reception of the list of allergens present in the meals of this card.