



la villa romaine

hôtel **** restaurant

Périgord

La table de la Villa Romaine

menu at 45 euros

(starter-main course-dessert)

Menu for information only

Starters (à la carte, 12 euros)

Meagre fish ceviche, mango, lemon and ginger

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Charolais beef tartar steak prepared with a knife, balsamic reduction, parmesan and pesto

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Perfect soft boiled egg, carrot cream, crispy bacon chips and veal juice

Main Courses (à la carte, 28 euros)

Poached cod with citrus fruits with its risotto and parmesan tuile biscuit

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Roast rack of veal from the Southwest, potato mousseline with Tonka bean

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Lightly smoked duck breast, potatoes Dauphines and shallot confit

Cheeses

Cheese assortment, mesclun salad with walnut oil (à la carte, 12 euros)

Cabécou cheese of Mrs Doussot (à la carte, 5 euros)

Desserts (à la carte, 12 euros)

Lemon tart revisited on a sablé Breton, creamy raspberry & sweet pepper heart, combava meringue

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Pineapple carpaccio, cardamom & star anise, fruit minestrone and mango sorbet

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Sphere in the way of a crème brûlée, black chocolate crumble and caramelized peanuts

The restaurant is open evenings only, but not on Wednesdays and Sundays.

From mid-July until the end of August, we welcome you 7/7

For any further question, please do not hesitate to ask.