

Flavor Menu

24.50 €

Or

Dish and dessert at 19 €

(Net prices, included service)

Fish soup with rouille sauce

Or

Foie Gras salad with apple and citrus fruit vinegar

Or

In a short glass, shrimp, avocado and cocktail sauce

Or

Homemade Duck terrine with hot bread



Beef pave , 3 pepper sauce

Or

Tartare of beef, no prepared

Or

Fillet of duck breast, whole cherries cook under the flame

Or

Cod loin with aniseed flavor



Cheese plat or dessert of the day

The pleasure of a convivial moment

34.50€

(Net price, included service)

Carpaccio of salmon, smoked salmon and green salad

Or

Foie Gras salad, smoked duck breast, "rillettes" of duck

Or

12 snails



Pave of salmon with cream sauce

Or

Grilled beef, Maître d'hôtel butter sauce

Or

Filet mignon of hind with vegetables



Cheese plat or dessert of the day

Starter

(Net prices, included service)

Platter aperitif	7 €
Greek Salad (tomatoes salad, cucumber, onion, Feta, olives, raspberry vinaigrette)	12€
Shrimp salad (green salad, eggs, avocados, cucumber, shimps, chives)	12.50€
Salad of the chief, (green salad, tomato, goat, chorizo, bacon, sherry vinegar)	14€
“Foie Gras” Salad (green salad, Foie Gras, breast smoked, féta, croutons, tomato, eggs)	14€
Périgourdine Salad Varity of de salads with Foie Gras, Gizzard and smoked ham	22€
The smoked Salmon With Salads	21€
Frog legs “A la Provençale”	22€

Our Fishes

(Net prices and included service)

Pave of salmon cooked on the plancha 18€

Skewer of scallop 28€
With vegetables

Our meats

(Net prices, included service)

The duck confit 13€
Confit home made at the Vendee

Grilled "Andouillette" 14€50

Tartare of beef 18€
French fries

Pave of rumsteck 18€
Pepper sauce

"Filer mignon" of stag 23€
Red wine sauce, mushroom from the market

Filet of beef 27€50
Maître d'hôtel butter

Our dessert*

(Net prices, included service)

* order at the beginning of the meal



Tartelette mousseline pear	9€
The chocolate Chocolate Fondant with raspberries, crousti-fondant like a mille-feuille. Duo of sorbet.	10€
Tartelette Tatin	10€
Bavarian cream with vanilla caramel Sever with a sorbet	11€
Assiette Gourmande Pastries	12€
Maipoori pineapple Sorbet served with fruit soap with red wine raw and cooked pineapple and burned cream with Grand Marnier	12€
Cheese plater	10€

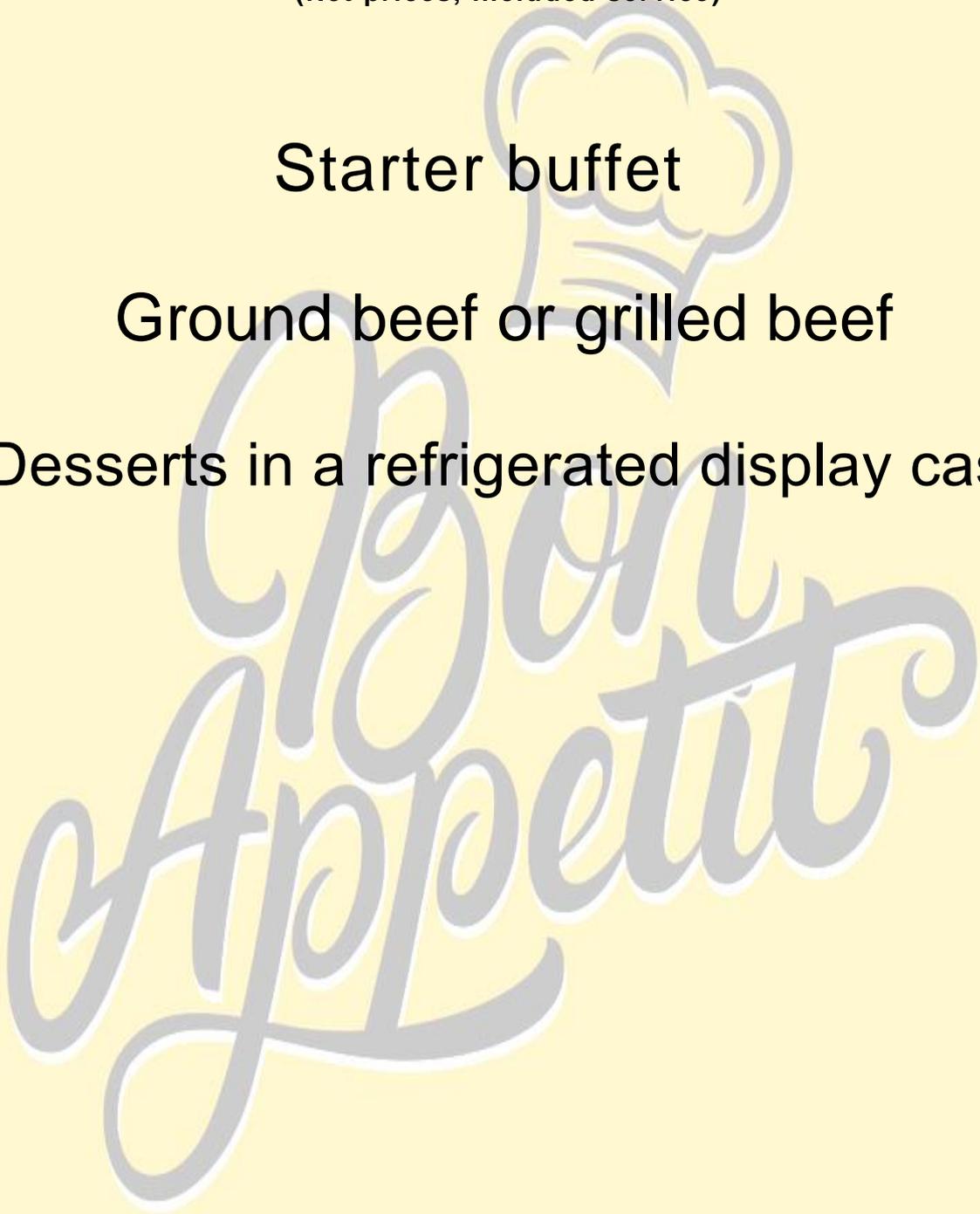
Child Menu

11€ (up to 12 years)
(Net prices, included service)

Starter buffet

Ground beef or grilled beef

Desserts in a refrigerated display case



Enjoy your meal!

Restaurant le Turc'Oie

We will never tell you enough thanks for everything !

Welcome on an adventure who started in 2007 by tasty mixtures:

A hint of doubt, 2 fingers of courage, a zest of bravery and above all a lot of love.

Today we welcome you in the restaurant le Turc'Oie, totally transformed in 2015.

Our cook is simple but refined.

We wish you a good tasting and degustation and a pleasant moment in our company !

Alexis, Cyrille and their team.



AU LOGIS DE FRANCE

'Our passion, a family story ...'

