

# Flavor Menu

24.50 €

Or

**Dish and dessert at 19 €**

(Net prices, included service)

Tomato with Bufala cheese

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

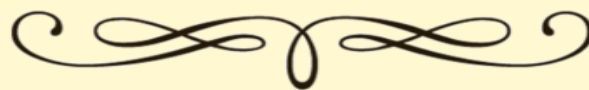
Tartare of beef, no prepared

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



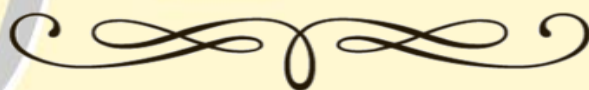
Pave of salmon with cream sauce

Or

Grilled beef, Maître d'hôtel butter sauce

Or

comfit Lamb shanks with vegetables



Cheese plat or dessert of the day

# Starter

(Net prices, included service)

<b>Salad of breaded chicken</b> (Green salad, thin strip of chicken, egg, tomato vegetable tartar parmesan)	<b>11€</b>
<b>Salad of tomato and Bufala</b> (Salad of tomato , Bufala, Green salad)	<b>12.50€</b>
<b>Salad of gizzard, smoked filet of duck</b> (Green salad, gizzard, serrano ham, smoked filet of duck, egg, tomato, crust)	<b>13 €</b>
<b>Salad of Foie Gras</b> (Green salad , Foie Gras, Serrano ham, rosette d'Aoste Crust of onion ,tomato, egg)	<b>14 €</b>
<b>Salad Grand Turc 14.50 €</b> (Green salad, fresh shrimps, smoked salmon, Serrano ham, crust of cream of mascarpone and crust of vegetable tartar, preserved tomato, fresh tomato)	
<b>The smoked Salmon</b> With Salads	<b>21€</b>
<b>Frog legs</b> "A la Provençale"	<b>22€</b>

# 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



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

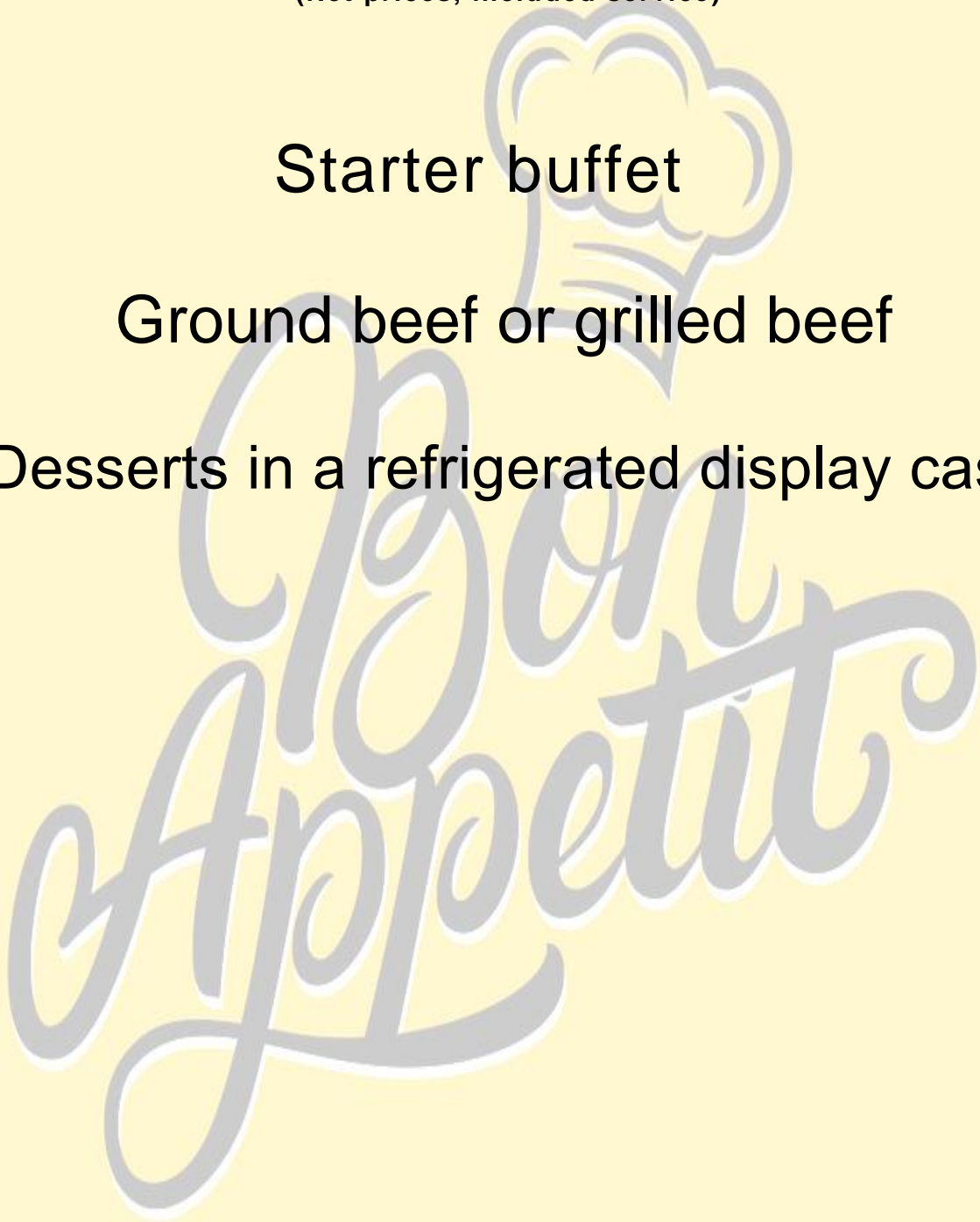
# Child Menu

**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

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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 ...'***

