

Grand Hôtel Beau Site

Restaurant Jehan de Valon

The bartender offers you

Bottle of Champagne
Soutiran Grand cru "Cuvée Alexandre" €62,00

Glass of Champagne €9,00

Americano, Gin tonic, Spritz €9,00

Le Pousse L'Amour (orange Armagnac liqueur, sauvage wine) €9,00

Le Fenelon (red wine, blackcurrant cream, walnut liqueur) €6,00

Peach wine, Quinquinoix, Ratafia €5,00

Sweet Monbazillac
Domaine de Pécoula €6,00

Home squeezed orange juice €6,50

Aperitives are served with appetisers

GOURMET MENU

€36,00

Red tuna tataki with sesame, Asian dressing,
Crunchy vegetables Julienne

Or

Semi-cooked duck foie gras medaillons from South-West,
Espelette pepper, green tomatoes chutney

Back cod confit in olive oil, vegetable tatin, like a ratatouille,
watercress emulsion

Or

Pan-fried beef tenderloin (French beef),
"Anna" apple with walnut butter
Cahors wine sauce
(extra €5 Rossini)

Plate of fresh selected cheese (Osseau-Iraty "Grande Réserve", Cantal,
Farmhouse Rocamadour and goat cheese curd with herbs)


Or

Dessert of your choice

Starters

Plate of Ham Serrano "Gran Reserva" Stewed tomatoes with garlic and baguettine	€12
Cromesquis of pig's feet, squid with tarragon and arugula	€11
Red Tuna Tataki with sesame, asian dressing, Crunchy vegetable Julienne	€13
Puff pastry of lamb breast from Quercy, meat juice with capers	€14
Semi-cooked duck foie gras medaillons from South-West, Espelette pepper, green tomatoes chutney	€16

Main Courses

Chicken Suprême <i>Label Rouge</i> Black rice, virgin sauce, lemon and basil emulsion	€18
Back cod confit in olive oil, Vegetable tatin, like a ratatouille, watercress emulsion	€18
Pan-fried Beef Tenderloin (<i>French beef</i>), Anna apple with walnut butter Cahors wine sauce, crispy onions	€23
Leg of lamb from Quercy <i>Label Rouge</i> (<i>cut out in the dining room</i>) Potatoes gratin with Cantal, white beans and garlic confit	€25
Gnocchi with melanosporum truffles, parmesan emulsion 	€28
Truffles pie "Mélano de Lalbenque" (20gr) Wine and truffle sauce, mesclun	€45

Our salads

Young Sprout Salad with Crispy Prawns, Smoked Duck Breast Citrus supreme, crunchy vegetables, tangy dressing	€16
Buddha bowl, quinoa, crunchy vegetables, red cabbage, beans Tuna tataki with sesame, pomegranate, fresh herbs	€16

Cheese and desserts

Rocamadour "Ferme Lacoste", walnut salad, Black cherry jam	€7
Plate of fresh selected cheese (Osseau-Iraty "Grande Réserve", Cantal, Farmhouse Rocamadour and goat cheese curd with herbs)	€15
Coconut milk Tapioca, strawberry tartare and strawberry sorbet	€10
Two chocolates palet, cocoa crumble, tangerine sorbet	€10
Organic walnut ice cream, praline and light cream	€10
Plates of homemade sorbet, fruit tartare	€10

Homemade sorbet with alcohol €9

Tangerine sorbet, brandy "Mandarine Impériale"
Lemon sorbet, vodka Absolut
Pear sorbet, William Pear brandy

Lunch Menu– €21,00

Served only at lunchtime

Young Sprout Salad with Crispy Prawns, Smoked Duck Breast
Citrus supreme, crunchy vegetables, tangy dressing

Or

Chicken Suprême *Label Rouge*
Black rice, virgin sauce, lemon and basil emulsion

“Comté” cheese and farmhouse Rocamadour
Small lettuce

Or

Coconut milk Tapioca, strawberry tartare

Little Gastronome menu – €12,00

(-12 years)

Cod brochette

Or

Chicken Suprême,

Fresh tagliatelle

Profiterole with chocolate sauce

Or

Vanilla ice cream

Hot drinks and after-dinner liqueur

Coffee

Espresso, decaffeinated €2,00

Cappuccino €4,50

Milk coffee €4,00

Tea - €3,50

Ceylan, Darjeeling, Earl grey, Breakfast, Red berries, Green, Mint

Infusion - €3,50

Chamomile, Verbena, Herbal tea, Peppermint

Local liqueur

Old plum from Souillac €7

Rocamadour liqueur €8

Walnut liqueur €7