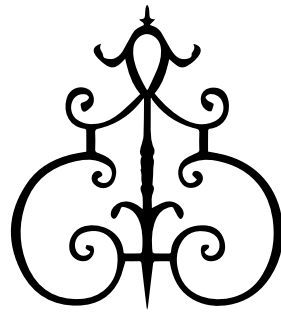


RESTAURANT



LE CANARD
SUR LE TOIT

For any group booking, please contact us at :
servicecommercial@canardsurletoit.com



Aperitif drinks

Aperitif drinks

Kir 10 cl (Cassis, Mûre, Pêche)	4.50 €
Kir royal 10 cl	9.00 €
Coupe de champagne 10 cl	9.00 €
Le pêcher des Combes 10 cl (Gaillac pétillant, crème de pêches de vignes)	6.50 €
Pousse rapière 10 cl (Liqueur d'armagnac aromatisée à l'orange amère)	7.00 €
Ricard 2 cl	4.00 €
Martini, Muscat, Porto, Floc de Gascogne, Suze 4 cl	5.00 €
Américano Maison 6 cl	9.50 €
J&B	8.00 €
Jack Daniels	10.00 €
Singleton, Bushmills, Aberlour 10 ans d'âge, Dalmore 12 ans d'âge	10.00 €
Talisker	10.00 €
Lagavulin	12.00 €
Jus de fruits, soda 25 cl	4.00 €
Coca Cola 33 cl	4.00 €
Eau minérale Evian 75 cl	5.00 €
Eau minérale Evian 50 cl	3.50 €
Eau gazeuse Badoit verte 75 cl	5.00 €
Eau gazeuse Badoit verte 50 cl	3.50 €
Eau gazeuse Ferrarelle	6.00 €
Pression 25 cl	5.00 €
Pression 50 cl	9.00 €
Bière Caporal en 3 variations	6.00 €
Café Nespresso	2.80 €
Thé	4.00 €

Noon daily Menu

Monday to Friday (except on public holidays)

Starter, main or Main, dessert

16.50 €

Net prices, service included

Starter, main, dessert

19.50 €

Net prices, service included

Kids Menu

13 €

Net prices, service included

Soft drink or juice

Burger and homemade french fries

Melting chocolate and Toblerone cake

All our dishes are homemade and prepared from fresh products.

Menu

26 €

Net prices, service included

Starters

Butternut squash soup with orange, served with pulled duck croquettes

Fish duo with citrus sauce

**Gorgonzola and mascarpone terrine,
with pulled duck and dried fruits, served with toast**

Mains

Steak with red butter

Sea bass with garlic flakes

Home made duck leg confit with chestnut crumble

Desserts

Dark chocolate quenelle, season fruit sauce and a caramel feuilleté

White wine poached pear with honey and spices

Dried fruits and nuts tart with salted caramel

All our dishes are homemade and prepared from fresh products.

Menu

35 €

Net prices, service included

Starters

Crisp boiled egg, mushroom bouillon and smoked bacon slices

House foie gras duo

Madiran and season fruit marbré, Fried caramelised apples

Fried scallops and shrimp with parsnips and a carrot vinaigrette

Mains

Cassoulet gourmand, garlic salad

Milk poached turbot, salted butter sauce

Beef fillet with mushroom sauce, toasted brioche with Reblochon cheese

Desserts

Citrus fruit supreme, creamy corolla lemon

Mille-feuille tarte tatin

Chestnut vacherin with clementine sauce

All our dishes are homemade and prepared from fresh products.

Seasonal menu

To Share

Home made foie gras board

Madiran and season fruit marbre,
Semi-cooked foie gras,
Fried foie gras with caramelised apples

Duck board

Cream cheese, nuts and sliced duck breast on toasts,
Foie gras appetisers,
Pulled duck croquettes

Starters

Gorgonzola and mascarpone terrine, with pulled duck and dried fruits, served with toast

Crisp boiled egg, mushroom bouillon and smoked bacon slices

Butternut squash soup with orange, served with pulled duck croquettes

Fried scallops and shrimp with parsnips and a carrot vinaigrette

House foie gras duo :

Madiran and season fruit marbré, Fried caramelised apples

Fish duo with citrus sauce

Meat Dishes

Home made duck leg confit with chestnut crumble

Steak with red butter

Cassoulet gourmand, garlic salad

Beef fillet with mushroom sauce, toasted brioche with Reblochon cheese

Duck burger

Duck breast mince, oignon confit, goat cheese

22.00 €

19.00 €

14.00 €

15.00 €

12.00 €

17.00 €

18.00 €

14.00 €

21.00 €

23.00 €

25.00 €

27.00 €

19.00 €

Seasonal menu

Various duck specialties

Duck breast with almonds and citrus fruits, Pulled duck croquettes
Sliced duck breast, Foie gras appetiser

Duck breast with almonds and citrus fruits

Foie gras supplement

Fish Dishes

Sea bass with garlic flakes

Milk poached turbot, salted butter sauce

Fish of the day with lemon beurre blanc sauce

✔ Vegetarian main course

Desserts

Dried fruits and nuts tart with salted caramel

Citrus fruit supreme, creamy corolla lemon

Dark chocolate quenelle, season fruit sauce and a caramel feuilleté

Chestnut vacherin with clementine sauce

Mille-feuille tarte tatin

White wine poached pear with honey and spices

« Café very gourmand »

« Champagne gourmand » with mini Moët & Chandon bottle

28.00 €

23.00 €

4.00 €

22.00 €

27.00 €

21.00 €

17.00 €

8.00 €

8.50 €

8.00 €

9.00 €

8.50 €

8.00 €

9.00 €


21.00 €

All our dishes are homemade and prepared from fresh products.

Wine glasses

Red wines

15 cl

AOP Bordeaux supérieur - Château Lassime - Médaille d'or	5.50 €
AOP Gaillac - Mas des Combes	5.50 €
 AOP Minervois La Livinière - BIO - Au grè du vent	5.50 €
AOP Corbières Ste Lucie d'Aussou « le rouge »	5.50 €

Rosés wines

15 cl

AOP Bordeaux supérieur - Château Lassime	5.50 €
AOP Côte de Provence - Château Reillanne Tradition	5.50 €

White wines

15 cl

VDP Pays d'Oc - Chardonnay Le Pigeonnier	5.50 €
AOP Bordeaux supérieur - L'Or de Lassime	5.50 €

Sweet white wines

15 cl

VDP Domaine du Tariquet premières grives	5.50 €
AOP Gaillac - Mas des Combes	5.50 €

Alcohols and Digestifs

4 cl

Cognac - Baron Otard VSOP	8.00 €
Cognac - Fine de Cognac Hennessy	9.00 €
Calvados - Fine Calvados Père Magloire	7.00 €
Rhum Ambré - Diplomatico	10.00 €
Rhum Ambré - Don Papa	10.00 €
Rhum Ambré - Relicario	10.00 €
Rhum Ambré - Zacapa - 23 ans d'âge	12.00 €
Rhum Ambré - Zacapa XO	15.00 €
Eau de vie de poire - Benoit Serres	7.00 €
Bas Armagnac AOC H. Dartigalongue 1975	12.00 €
Bas Armagnac AOC H. Dartigalongue 1982	10.00 €
Bas Armagnac AOC H. Dartigalongue 1989	9.00 €
Various spirits « ask the Maître d'Hôtel »	