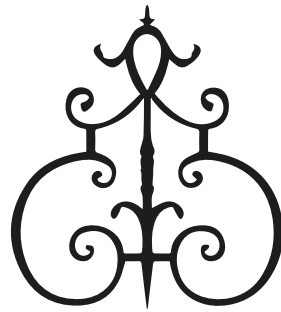


RESTAURANT



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 pêcheur 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

Green pea cream soup, bruschetta with creamy goat cheese and pesto

Pork cheek cigar with seasonal vegetables

Shrimp and guacamole toasted on black bread

Mains

Roasted can with rosemary honey

Pike-perch filet, red wine reduction, piquillos and chorizo cubes

Entrecote Steak, Chimichurri sauce

Desserts

Crispy cereal with honey, granny apples and pistachios

Exotic fruit soup with tarragon, passion fruit sorbet

Raspberry ruby chocolate mousse on biscuit, meringues chips

All our dishes are homemade and prepared from fresh products.

Menu

35 €

Net prices, service included

Starters

Gravlax Beef, Parmesan and Arugula

Red mullet fillet on creamy carrots and Thai broth

Duo of homemade foie gras

Armagnac mid-cooked and pan-fried, green tomato chutney

Mains

Beef fillet & foie gras crumble

Roti of monkfish with smoked bacon, thyme butter

Roasted duck breast & pan-fried foie gras

Desserts

Assortment sorbets, fresh fruit with mint syrup

Intense chocolate caterpillar, feuillantine with praline

Shortbread pie of dulce de leche and raspberries

All our dishes are homemade and prepared from fresh products.

Seasonal menu

To Share

Foie gras slabs	23.00 €
Armagnac mid-cooked	
Creamy foie gras on toast of black bread	
Pan-fried, foie gras, green tomato chutney	

Starters


Green pea cream soup, bruschetta with creamy goat cheese and pesto	12.00
Pork cheek cigar with seasonal vegetables	14.00
Shrimp and guacamole toasted on black bread	15.00
Gravlax Beef, Parmesan and Arugula	15.00
Red mullet fillet on creamy carrots and Thai broth	14.00
Duo of homemade foie gras	17.00
Armagnac Mid-cooked and pan-fried, green tomato chutney	

Meat Dishes

Roasted can with rosemary honey	22.00
Entrecote Steak, Chimichurri sauce	23.00
Beef fillet & foie gras crumble	27.00
Roasted duck loin with pan-fried foie gras escalope	25.00
Black pork chop of Bigorre (depending on availability)	22.00
The Duck Burger (minced duck steak, onion confit, sheep's cheese)	19.00
The duck in one hell of a state	28.00
(duck back, duck nem, pan-fried foie gras, green tomato chutney, roasted can with rosemary honey)	

Seasonal menu

Fish Dishes

Pike-perch filet, red wine reduction, piquillos and chorizo cubes	22.00
Roti of monkfish with smoked bacon, thyme butter	26.00
Market Fish, Lemon butter	21.00
 Vegetarian daily special	17.00

Desserts


Crispy cereal with honey, granny apples and pistachios	8.00
Exotic fruit soup with tarragon, passion fruit sorbet	8.50
Raspberry ruby chocolate mousse on biscuit, meringues chips	8.00
Assortment sorbets, fresh fruit with mint syrup	8.50
Intense chocolate caterpillar, feuillantine with praline	9.00
Shortbread pie of dulce de leche and raspberries	8.50
Gourmet coffee	9.00
Gourmet Champagne (Moët & Chandon small bottle)	21.00

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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 »	