

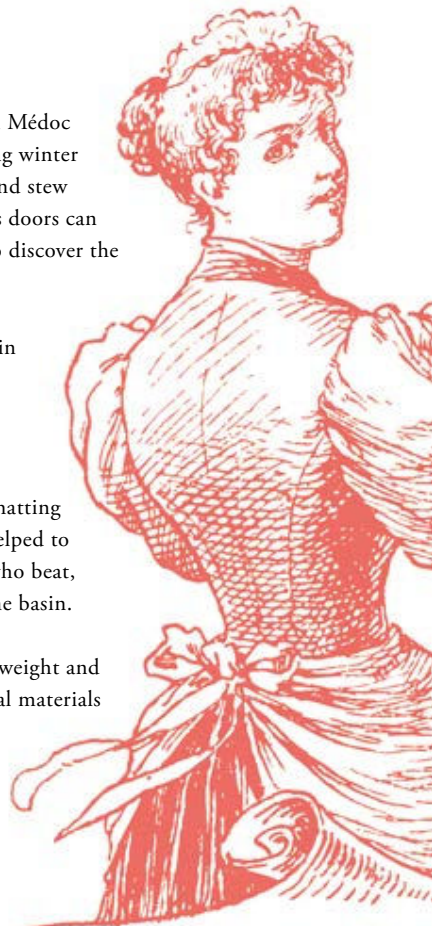
LA TABLE DU LAVOIR

Genuine country-inn set in the middle of the vines,
La Table du Lavoir pays tribute to the South-West «terroir» through
generous and familial dishes evolving at the pace of the seasons.

Under this marvelous roof timbers salvaged from Médoc wineries, the huge period fireplace crackles during winter and spreads the smell of roasted meats to share and stew dishes for the gourmets. On warm days, the glass doors can be opened and the nice terrace is an invitation to discover the kitchen garden.

In the center of the dinning room, the lavoir basin gives its name to the restaurant. It was the place where the winegrower's wives used to come to do the laundry in the XIXe century. Talks were free and women sometimes had a drink there. Occasionally renamed the "chatterbox" or the "chatting hotel", the conviviality of the place sometimes helped to forget the hard work of the winegrower's wives who beat, scrubbed, spun and rinsed the laundry around the basin.

Nowadays, the unmatched cutlery purchased by weight and the flowery plates fit perfectly with the traditional materials which cover the lavoir's tables.



THE
«LAVANDIÈRE»
MENU

42 €

Starter of the day
Main course of the day or weekly menu
Choice of desserts



WEEKLY MENU

25 € per pers

MONDAY

Pork filet mignon with vantresca,
lentils and garlic froth

TUESDAY

Slice of lamb, crispy polenta and
candied shallots

WEDNESDAY

Grilled brandade,
minced piquillos peppers

THURSDAY

Candied veal breast,
«panisse» with mint cream

FRIDAY

Roasted chipirons, fregola risotto
with aromatic herbs

SATURDAY

Veal axoa,
with autumn vegetables

SUNDAY

Poultry supreme with hunter's sauce,
mashed potatoes

SIDE DISHES

Mesclun salad mix	5 €
French fries	6 €
Seasonal vegetables	6 €
Homemade mashed potatoes	6 €

STARTERS

Homemade chuck terrine, wholegrain mustard (for 2)	20 €
Carpaccio of preserved veal breast and fried capers	14 €
Salad and royal style beetroot	10 €
Potatoes and haddock salad, broccoli soup, cabbage pickles	14 €
Onion and cold belly tart, aromatic herbs	12 €
Half-cooked duck foie gras, poached pear and gingerbread	18 €

THE KITCHEN GARDEN BASKET

Former and young carrots in a pot	20 €
Jackbee little squash stuffed with mushrooms	22 €
Quinoa casserole with autumn vegetables	23 €

THE FISHERMAN'S CREEL

Roasted trout, preserved parsnip with seaweed & lime, lemon sauce	26 €
Skate wing, cauliflower semolina and fried capers	25 €
Wild pollack, minced vegetables in a broth	24 €

WHOLE WILD TURBOT

Around 1,5 kg - choice of side dishes (for 2)**	110 €
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THE BUTCHER'S BLOCK

Boar back with juniper, preserved squash and caramelized seeds	28 €
Chicken supreme with onions, preserved celery, single juice	27 €
Duckling filet roasted with rosemary, potatoes and sautéed mushrooms with parsley	26 €

CURED PRIME RIB OF BEEF - 30 days

Around 1,2kg - choice of side dishes (for 2)***	130 €
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Our meats, selected and cured by Wilfried Bardet, come from a familial farm located in Aubrac, fed with grass and hay.

SUCKLING PORK SHOULDER - 12 hours

Around 1,6 kg - choice of side dishes (for 2)*	70 €
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DESSERTS

Ripened cheeses and condiments	9 €
Assortment of mignardises	9 €
Pan-fried apples with Armagnac, crumble, cider sorbet	10 €
Gourmet chocolate pudding, stewed orange	12 €
Exotic vacherin, coconut and lime sorbet, passion juice	12 €
Lemon meringue tart	10 €
Homemade caramel millefeuille (for 2)	20 €

OUR WINES

Do not hesitate to ask for our wine list

RED

	Glass 15cl	Bottle 75cl	Magnum 150cl
Le Lièvre	2014	8 €	40 €
Le Petit Haut Lafitte	2010	12 €	-
Les Hauts de Smith	2015	12 €	60 €
Château Smith Haut Lafitte	2011	36 €	180 €

WHITE

	Glass 15cl	Bottle 75cl
Château Cantelys	2016	10 €
Les Hauts de Smith	2016	12 €
Château Smith Haut Lafitte	2014	39 €

*extra fee of 10€, **extra fee of 30€, ***extra fee of 40€ per person on half board menus – ✨ gluten free
Net prices – VAT and service included – All our meats come from France – We do not accept check.