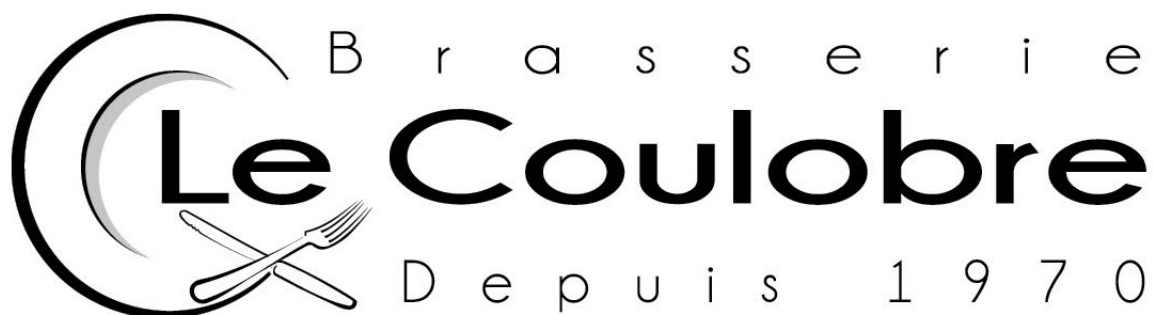




Menu

ÉTÉ 2025 - version 12 mai - Site web



OUR PARTNERS

K **LA BOUCHERIE DE LA PLACE**: a Lalinde institution since 1960, near the market hall, they provide us with tartare meats, burgers, and various cuts for our menu suggestions. A nod to Lilian Fagette, who took over in 2024. ☉—20 meters

K **Lucie** and **Nicolas**, in charge of the **MOULIN DU CHÉLY**, located in the heights of Lalinde, they supply us with organic walnut kernels, in organic agriculture ☉—1.3 km

K **LA MAISON CANARD LALEU**, a family-run business since 1996, specialised in duck breeding and corn-based fattening in Périgord. Valojoux-Montignac/ Lascaux ☉—38km

Our two bakers in Lalinde, alternating their services !

K **LES MILLE SAVEURS**, **Angela** and **David**, at the entrance of the village ☉— 600 meters

K **LA BOULANGERIE DE LA PLACE**, taken over in 2022 by **Manon** and **Anthony** ☉—20 meters

K **MAISON MANOUVRIER**, our Master Artisan ice cream maker, honoring traditional craftsmanship, located in Saint Geniès near Sarlat ☉—44km

K La maison **CAFÉS RICHARD**, they supply us with tea and coffee

K **Aziza** and **Jalal**, local produce sellers in Bergerac ☉—20 km
Present at the Lalinde market every Thursday

K **Eric VIDOTTO**, vegetable producer in Cours de Pile,
Present at the Lalinde market every Thursday

K **Laetitia LUZCO**, market gardener in Lanquais, ☉—5 km
Present at the Lalinde covered market every Saturday

K **GAEC DE LA ROUVELADE**, **Fromagerie VALADOU**, in saint Agne ☉—8 km
Present at the Lalinde market every Thursday

K **EARL DES LAURIERS**, the **Manouvrier family** (laborers), strawberry producers in Trémolat ☉—8 km

K A warm greeting to **Christine** and **Jean-Marc** from the **CAVE LINDOISE**, open year-round ☉—2 meters !

K A tribute to **Stéphanie Prévost** (and **Jeff**) for their loyalty, in charge of the **MAISON INDIGO**, Wines and Champagnes

K **CAVE JULIEN DE SAVIGNAC**, in Le Bugue ☉—17 km

K **LE BIHAN TMEG**, in Marsac, beverage distributor

K **ELIPRO 33**, provider of hygiene solutions

K **LE SAINT** network, ensuring the almost daily delivery of fish and mussels (Bouchot in season) in Saint Loubès

K **QUERCY SALAISONS**, in Cahors (lot)

K **VOLAILLES DUMAS**, a family expertise since 1951, in Aubus ☉—62 km

K **LOSTE TRADI-FRANCE** (Andouillettes AAAAA)

AND OF COURSE, even if some have been forgotten or will join us in the future:

K Insurance **GAN** (**Sandrine Lassalle**) in Lalinde ☉—20 meters

K **La CAISSE D'ÉPARGNE** and **LE CRÉDIT AGRICOLE** in Lalinde ☉—20 meters

K **JÉRÔME DE CHABANEX IMMOBILIER**, always offering good advice (just across from the Coulobre)

K **PÉRIGORD FROID** (Bergerac) and **PRO ET CIE** (**Alexandre Guari**, in Lalinde and in Le Bugue)

K **PUBLIMAGE.FR**, • PRINTING • SIGNAGE • TEXTILE • TROPHIES • GOODIES • (*Come on behalf of the Coulobre !!*)



STARTERS

Homemade egg mayonnaise	8,50
Celery remoulade, Serrano ham, homemade pesto and parmesan	11,90
Vegetable crudites	8,90
Herring with potatoes in oil	8,50
Plate of charcuterie	8,50
Carbonara-style eggs cocotte	8,90
Mussels in garlic-parsley butter, topped with melted cheese	9,50
Semi-cooked homemade foie gras in a terrine, <i>with sea salt flakes and onion jam</i>	18,80

SALAD

Cabécou cheese from Périgord on toast with salad and diced bacon	14,90
Chicken Caesar salad <i>(Chicken goujons, parmesan, green salad, tomatoes, egg, croûtons, caesar sauce)</i>	15,90
Gizzard salad with walnuts and sliced duck breast	16,90
Serrano ham salad with homemade pesto and parmesan	15,50
Roquefort cheese salad, diced bacon and walnuts	14,90
Extra Cabécou on toast	3,00
Extra pan-fried slice of foie gras on toast	5,00

PASTA

Carbonara tagliatelle	14,90
Tagliatelle with Roquefort and walnuts	14,90
Tagliatelle with pesto sauce	14,90



CHILDREN'S MENU

Main course* and 1 scoop of ice cream . . . 11,50

*Carbonara tagliatelle

or

*chicken nuggets with french fries

or

*ground beef patty with french fries

BURGERS with 230gr of Limousin ground beef from the Boucherie de la Place

Sud-Ouest burger	21,90
<i>bun, salad, tomatoes, onion jam, sliced duck breast, slice of foie-gras</i>	
Italian burger	18,50
<i>bun, rocket salad, tomatoes, burrata, bacon, pesto</i>	
Cheese burger	17,90
<i>bun, salad, tomatoes, onions, cheddar</i>	
Bacon and cheese burger	18,90
<i>bun, salad, tomatoes, onions, cheddar, bacon</i>	

MAIN COURSE

Wild mushrooms omelet, french fries and salad	17,90
Limousin ground beef steak 230gr from the Boucherie de la Place	16,90
<i>roquefort cheese, green pepper or mustard sauce</i>	
Andouillette AAAAA with mustard sauce <i>Association Amicale des Amateurs d'Andouillette Authentique</i> .	18,50
Baked camembert with onion jam, french fries and salad	17,50
Limousin Steak Tartare 230gr from the Boucherie de la Place	18,90
Mussels <i>with garlic and parsley butter and melted cheese au gratin</i> with french fries. . . .	18,50
Fish of the day with french fries and salad	18,50
Big pork chop from Journiac (Le Bugue)	19,90
<i>served by the Boucherie de la Place with gratin dauphinois</i>	
Duck breast served whole with roquefort, green pepper or mustard sauce . .	23,50
Butcher's cut of the day 300gr with roquefort, green pepper or mustard sauce	23,90
Périgourdine plate* for one	27,90
Périgourdine plate* for two	51,90
<i>*Homemade foie gras in terrine, gizzards, sliced duck breast, sarladaise potatoes, duck leg confit, Cabécou and walnuts</i>	
Homemade duck leg confit with sarladaise potatoes	18,90
Marinières mussels (<i>white wine, onions, butter and parsley</i>) with french fries . . .	16,50
Mussels with cream (<i>white wine, onions and cream</i>) with french fries	16,50
Roquefort mussels with french fries	17,50
Catalan mussels (<i>tomato sauce, chorizo, onions, peppers</i>) with french fries	17,50
Tuna Tartare, with french fries and salad	20,90

SIDES

Portion of french fries, rice, or pan-fried vegetable	3,90
Sarladaise potatoes or gratin dauphinois	3,90

Pizzas

MARGHERITA	10,90
<i>Tomato sauce, cheese</i>	
REGINA	11,90
<i>Tomato sauce, cheese, ham</i>	
ROYALE	12,90
<i>Tomato sauce, cheese, ham, mushrooms</i>	
5 CHEESES	14,90
<i>Tomato sauce, cheese, mozzarella, goat cheese, gorgonzola, parmesan</i>	
CABRI	13,90
<i>Tomato sauce, cheese, goat cheese, cream</i>	
FERMIÈRE	15,90
<i>Tomato sauce, cheese, diced bacon, persillade, cream, eggs</i>	
IBÉRIQUE	14,90
<i>Tomato sauce, cheese, Serrano ham, pesto, rocket salad, parmesan</i>	
ESPAGNOLE	15,50
<i>Tomato sauce, cheese, ham, chorizo, peppers, onions, cream</i>	
NORMANDIE	15,50
<i>Cream base, cheese, diced bacon, ham, camembert, mushrooms</i>	
SAVOYARDE	14,90
<i>Cream base, cheese, diced bacon, potatoes, raclette cheese, onions</i>	
VÉGÉTARIENNE	14,90
<i>Tomato sauce, cheese, artichokes, mushrooms, peppers, onions, sundried tomatoes</i>	
ATLANTIQUE	14,90
<i>Tomato sauce, mozzarella, fresh tuna, red onions, capers, olives</i>	
OCÉANE	15,50
<i>Cream base, mozzarella, fresh salmon, red onions, tomatoes, fresh prawns, chives</i>	
KÉBAB	14,50
<i>Homemade kebab sauce, cheese, chicken kebab, onions, tomatoes, rocket salad</i>	
BURRATA	15,90
<i>Tomato sauce, cheese, Serrano ham, pesto, sundried tomatoes, burrata</i>	
LITTLE ITALY	15,90
<i>Tomato sauce, cheese, spicy beef, barbecue sauce, bacon, fried onions</i>	
EXTRA TOPPINGS	1,30
<i>Cheese, egg, chorizo, ham, diced bacon, bacon, spicy beef, gorgonzola, goat cheese, mushrooms, olives.</i>	
EXTRA BURRATA	3,00

Nous vous proposons les glaces artisanales de Mr Manouvrier, de St Geniès, au dessus de Sarlat.

Une boule 2.80

Deux boules 5.50

Crèmes Glacées

VANILLE BOURBON DE MADAGASCAR

CARAMEL À LA FLEUR DE SEL DE GUÉRANDE

CAFÉ

NOISETTE

RHUM RAISINS

CHOCOLAT

NOIX DE COCO

MENTHE CHOCOLAT

Sorbets

PASSION

MYRTILLE

MANDARINE

CITRON VERT

FRAISE DE DORDOGNE

Coupes Glacées



❶ **FRAISE MELBA (en saison)** 9,90

Glace vanille, glace fraise, morceaux de fraise, coulis fruits rouges, chantilly

❷ **DAME BLANCHE** 7,90

Glace vanille, coulis chocolat, chantilly

❸ **CARAMEL LIÉGEOIS** 7,90

Glace caramel, coulis caramel, chantilly

❹ **CHOCOLAT LIÉGEOIS** 7,90

Glace chocolat, coulis chocolat, chantilly

❺ **CAFÉ LIÉGEOIS** 7,90

Glace café, expresso, chantilly

❻ **BANANA SPLIT** 9,90

Banane, glace chocolat, glace vanille, glace fraise, coulis chocolat, chantilly



Coupes Alcoolisées



❷ **ICEBERG** 8,90

Glace chocolat, glace menthe, Get 27, chantilly

❸ **EQUINOXE** 8,90

Glace rhum-Raisins, glace vanille, Rhum Clément, chantilly

❹ **COLONEL** 8,90

Glace citron vert, Vodka



Nos desserts faits Maison

MOUSSE AU CHOCOLAT

CHEESECAKE À LA FRAISE

TARTE CITRON MERINGUÉE

CRÈME BRÛLÉE À LA VANILLE

6,90

PROFITEROLES 8,50



Egg mayonnaise
or
Roquefort salad, diced bacon and walnuts
or
Plate of charcuterie
or
Celery remoulade, Serrano ham,
homemade pesto and parmesan



Pizza of your choice
or
Limousin Steak Tartare
from the Boucherie de la Place
or
Fish of the day, french fries and salad
or
Baked camembert, french fries
and onion jam



Cheese plate
or
Crème brûlée
or
Two scoops of artisanal ice cream
or
Dame Blanche or Liégeois
or
Coupe alcoolisée* or Irish coffee*
*(extra 3,90 €)



Foie-gras in terrine, sea salt flakes
and onion jam
or
Salad of your choice
or
Mussels au gratin
or
Carbonara-style eggs cocotte



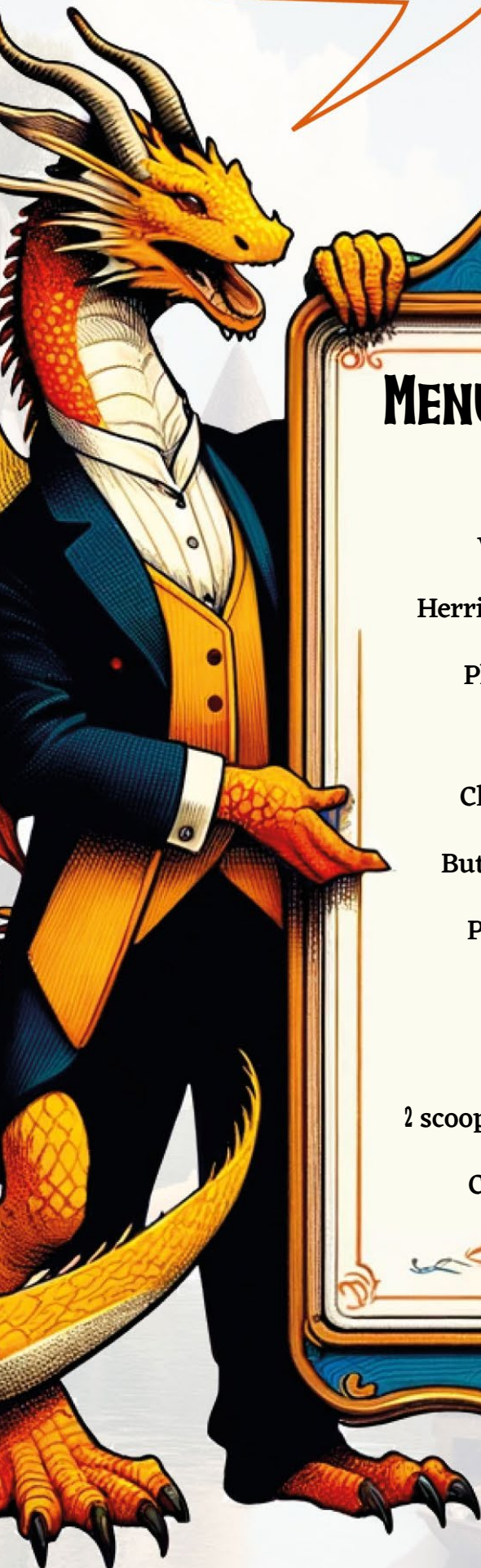
Wild mushrooms omelet,
french fries and salad
or
Big pork chop from Journiac (Le Bugue)
served by the Boucherie de la Place
with gratin dauphinois
or
Half duck breast with
your choice of sauce, with french fries
or
Homemade duck leg confit
with sarladaise potatoes



Dessert of your choice
or
Irish coffee (extra 3,90 €)

" MENU OF THE DAY "

ONLY AT LUNCHTIME, MONDAY TO FRIDAY, EXCEPT FOR BANK HOLIDAYS



MENU OF THE DAY

Egg mayonnaise
or
Vegetable crudites
or
Herring with potatoes in oil
or
Plate of charcuteries



Chicken Caesar salad
or
Butcher's Cut with Fries
or
Pasta of your choice



Cheese plate
or
2 scoops of artisanal ice cream
or
Cottage cheese with
red fruit sauce



Starter + Main Course + Dessert

or

Starter + Main Course + Coffee

or

Main Course + Dessert + Coffee

18,50 €



Starter + Main Course

or

Main Course + Dessert

17,30 €



HOMEMADE SAUCES :

green pepper,
roquefort or
wholegrain mustard

1,50 €