

Formule « Templar » 20€

(starter, main course and coffee or tea with assorted sweets)

Our Starters

Lentil salad, smoked haddock and avocado cream

(Haddock, lentils cooked with bacon, olive oil, herbs, vinegar, mustard, avocado, cream)

Parsnip cream, poached pear, scallop of hot duck foie gras (additional € 1.50)

(Parsnip, cream, butter, pear, foie gras)

Traditional Picard twine

(Wheat flour, egg, milk, mushroom duxelles, ham, cream and cheese)

Casserole egg with salmon, parmesan cream

(Egg, salmon, cream, parmesan, almond, leek fondue)

The 6 Burgundy Snails

(Snail, butter, parsley, garlic)

Our Main Course

Angus beef steak, gratin dauphinois and seasonal sauce (€ 8.00 supplement)

(meat from Scotland or USA "Angus" potato and cream sauce)

Beef tartare cut with a knife prepared by us, mixed salad

(Charolais beef cut with a knife, pickle, ketchup, mustard, egg)

Homemade Toulousain cassoulet with duck confit

(Tarbet bean, smoked breast, Toulouse sausage, duck confit, tomato, garlic sausage, garlic)

Templar-style Gascon Burger (€ 2.00 supplement)

(Potato, duck confit, brick leaf, foie gras, roasted duck breast)

Poached skate wing with white butter emulsion and mashed apple

(skate wing according to arrival, butter, cream, potato)

and

Coffee or Sweet Tea

**Taste our
gourmet
desserts 18€**

New: Cheese plate selected by the Chef (supplement of 6,50 €)

(A drink of your choice by the glass: white wine, red wine, rosé wine, draft beer, still or sparkling water)

(This formula, drink included, is available from Monday to Friday lunch only and Friday evening and Saturday lunch and holiday, drink not included)

Our commitment and our pleasure: to cook fresh and quality products with the seasons ...

The entire Templar team thanks you for your loyalty and works every day to bring you a moment of happiness around a friendly table.

Angus bovine meat, from the USA, Ireland or Scotland, reputed to be one of the tastiest, tender and hormone-free meats

Head Chef: Mr. Delimauges François

Menu « Manoir » 35€

**Children's
menu 14€**

Kir of the Templars

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Parsnip cream, poached pear, hot duck foie gras escalope

(Parsnip, cream, butter, pear, foie gras)

or

Lentil salad, smoked haddock and avocado cream

(Haddock, lentils cooked with bacon, olive oil, herbs, vinegar, mustard, avocado, cream)

or

Casserole egg with salmon, parmesan cream

(Egg, salmon, cream, parmesan, almond, leek fondue)

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Angus beef steak, gratin dauphinois and seasonal sauce

(meat from Scotland or USA "Angus" potato and cream sauce)

or

Templar-style Gascon burger

(Potato, duck confit, brick leaf, foie gras, roasted duck breast)

or

Poached skate wing with white butter emulsion and mashed apple

(skate wing according to arrival, butter, cream, potato)

❧

Dessert of your choice in the dessert menu Or Cheese platter

Menu « Epicurien » (46€) excluding drinks

to be taken by the whole table

Served only in the evening

The Chef François Delimauges

Offers you a 4-course tasting menu

❧

Amuse bouche

❧

Apetizers of the chef to discover

❧

Main courses of the chef to discover

❧

Dessert of your choice in the dessert menu

The dishes we offer are subject to variations in market supply and can, therefore, we fail. Net prices-Taxes and service included