



Qu petit sud ouest

Menu





Specialties

Raw duck liver sprinkled with a little sea salt

Scrambled eggs with black truffles

Scrambled eggs with morels

Scrambled eggs with ceps

Scrambled eggs with tomatoes

“Piperade basquaise”

- Cooked paprika and tomatoes topped with a poached egg -

Our salads

Duck liver salad

Smoked duck breast salad

Duck gizzard salad

“Salade landaise”

- Duck filet ,duck gizzards, pine-seeds -

Fried ceps salad (Green salad with hot ceps)

Oven grilled goat cheese salad

Pine-seeds salad

Green salad

Tomato salad

Our huge salads

“Salade landaise superieure”

- Duck filet, duck gizzards, hot goat cheese, duck liver, pine-seeds -

“L’assiette fraicheur”

- Stuffed duck breast with duck liver, vegetable terrine, green salad, tomatoes and smoked duck filets -





Starters

The 4 ways to eat duck liver (3/4 persons)
- Bloc, half cooked, raw, fried scallop –

Whole semi cooked duck liver -1 slice of 70 gr- 1 person

Whole semi cooked duck liver -terrine of 195 gr- 2/3 persons

Whole semi cooked duck liver -terrine of 325 gr. - 4/5 persons

Bloc of semi cooked duck liver (100 gr.)

Bloc of semi cooked duck liver (50 gr.)

Bloc of semi cooked goose liver (100 gr)

Bloc of semi cooked goose liver (50 gr)

Goose liver with figues

Fried duck liver with truffle sauce

Fried duck liver on apples

Duck liver stuffed magret

Duck neck stuffed with duck liver

Smoked salmon

Dried ham

Dish of sliced dried sausage

Terrines

“Terrine landaise”
- Terrine with duck liver –

Preserved chicken liver terrine

Vegetable terrine

“Rillettes de canard”
- Potted mince of duck -





Main dishes

“Cassoulet au confit de canard”

- Duck confit cooked with kidney beans –

“Garbure”

- Duck wings cooked with cabbage -

Stuffed cabbage

- Cabbage stuffed with minces meat -

Preserved duck leg with :

- fried sliced potatoes*
- fried ceps and potatoes*
- fried ceps only*

Whole duck breast with :

- thin slices of fried potatoes*
- fried thin slices of potatoes and ceps*
- fried ceps only*

Orange flavored Duck stew

Cherry flavored duck stew

Duck with a Green pepper sauce

“Lamproie a la bordelaise”

- Small eel cooked in Bordeaux sauce -

“Assiette du Sud-Ouest”

- Terrine, dried ham, sliced dried sausage, cooked sausage -

A plate of fine fried potatoes

A plate of fried ceps





Cheese

Sheep Cheese

“Cabecou de chevre”
- *Special goat cheese in walnut oil* –

“Brie de Meaux”

“Tomme de chevre”

A selection of cheese

Deserts

“Croustade aux pommes , parfumée à l’ Armagnac”
- *Thin apple chips tart slightly perfumed with Armagnac* -

“Croustade aux pommes ,arrosée à l’ Armagnac”
- *Thin apple chips tart slightly soaked with Armagnac* -

Chocolate cake

“Crème brûlée”

“Pruneaux d’ Agen au Monbazillac”
- *Agen Prunes cooked in Monbazillac* -

Sorbet and Ice Cream (choice of 2 flavors)

- *Prunes with Armagnac, vanilla, chocolate, coffee, pear, raspberry, strawberry, lemon* -

Pear Sorbet with old Marc

“Coupe d’ Artagnan”
- *Vanilla Ice Cream, plums, plums flavored with Monbazillac, Whipped cream* -

...Desert of the day...

