

# Le Moulin de l'Abbaye

Our Chef Ramses A. Navarro and his team work every day with local producers

who know how to highlights the richness of the Perigord region :



Nuts' bread

Nut/Hazelnut oil

Black Truffle

Duck foie gras

"Petit Brun" Mushroom

Perigord honey

Organic vegetables

Farmer unpasturized milk

Goat cheese

Poulard

Fishes

Baby vegetables

Jean-Baptiste Bernardin

La Veysiere Mill

Local truffle producers

P.G.I

Rochevideau mushroom producer

Peter Esnault

Duteil Becker Farm

Chatenet's Farm

Terres Vieilles Farm

Tauziet Farm

La Cotinière/Guilvinec/Arcachon/Saint-Guénolé

Eric Roy

Bourdeilles

Neuvic

Perigord

Perigord

La Chapelle Faucher

Brantôme

Bourdeilles

Brantôme

Brantôme

Sabres (40)

French Coasts

Saint-Genouph (37)



Hennessy



## Carte de saison

### To begin with ...

#### Foie Gras and Cherry

« Foie gras cooked with Floc de Gascogne, fermented cherry and puff pastry brioche ». 41 €



#### Langoustine from « Bretagne »

« Ceviche, blue corn and avocado, consommé with coriander and grilled tomatoes ». 42 €



#### Zucchini and Truffle

« Stuffed flower, soft cream, pumpkin seeds “Pipian” sauce, verbena Kambucha ». 37 €



## From our Coasts

### **Monkfish and Cardamom**

« Slowly cooked Monkfish with Dulse algae, cardamom foam, and transparency of hibiscus flower ». 41 €



### **Saint Pierre and Neuvic Caviar**

« John Dory lightly seared, bouillon flavoured with Chipotle, warm sellfish salad,  
Neuvic Caviar ». 49 €



## From our Countryside

### **Pigeon from Le Guen Farm**

« Slowly candied and seared Pigeon breast, giblets and balsamic sauce,  
Vanilla notes». 52 €



### **Veal Sweetbread and “Mole”**

“Mole” salsa, organic potatoes espuma and artichoke». 55 €



« Some dishes can be removed or changed with other suggestions according to our arrivals »

## From our Lands

### **Cow**

Walnut ripened « Trappe d'Echourgnac » served warm.  
Walnut oil espuma and dried fruits». 18€



### **Goat**

« Fresh goat cheese as natural,  
Tamarind and raspberry condiment, rosemary and honey». 19€

## Our Sweetmeats

### **The strawberry**

« Transparent tube with almond crumble, light vanilla lemon balm cream,  
Strawberry sorbet». 21 €



### **Apricot**

« Apricot sweetness, verbena cream, light and smooth bavaroise,  
Apricot-verbena sorbet ». 20 €



## Menu de Saison

*« As part of the best things in France, the good Perigourdin dishes must remain the glory of French gastronomy and must be made by every single person who enjoys with spirit the art of living well and especially the art of eating ».*

*\_ La Mazille \_*

### Great « Surprise » 7 courses Menu— 120€

A journey around our Menu and many surprises ...

*(Same menu for all guests)*

### Gourmet 4 courses Menu— 90€

*(Same “Surprise” menu for all guests)*

### Discovery 3 courses Menu— 70€

*(Same “Surprise” menu for all guests)*

Or choice within the Menu