



Le Régent
RESTAURANT SARLAT



**ME
NU**

STARTERS

Melon gazpacho 	8,50€
basiland roasted hazelnuts	
.....	
Ceps fricassee 	12€
and its nut oil salad	
.....	
Duck foie gras terrine	15€
semi-cooked, homemade, toasts	
.....	
Les escalopes de foie gras de canard	19,50€
pan-fried, pear and red onion jam	
.....	
Le duo de foie gras	19€
Pan-fried escalopes / semi-cooked foie gras	
.....	
Trout gravelax	12€
coconut and lime coulis	

SALADS

La salade de Rocamadour 	12€
Green salad, tomatoes, hot AOC Rocamadours on toast, walnut kernels and walnut oil	
.....	
La salade de gésiers	14€
Green salad, tomatoes, minced IGP goose gizzards, kernels and walnut oil	
.....	
La salade Caesar	14€
Green salad, tomatoes, minced chicken, croutons, parmesan, homemade caesar sauce	
.....	
La salade Italienne 	15€
Green salad, raw ham, tomatoes, olives, onions, peppers, parmesan shavings, pesto	
.....	
La salade Fraîcheur 	17€
Green salad, raw ham, melon, cucumber, tomato, mozzarella and a drizzle of virgin oil	
.....	
La salade Gourmande	18€
Green salad, tomatoes, goose gizzards, salted duck breast, foie gras, walnut kernels and walnut oil	

À LA CARTE

MAIN COURSE

Ceps omelette 	15€
Saratl style potatoes, walnut oil salad	
.....	

LE CANARD

Strips of duck	14€
Monbazillac wine sauce, Sarlatl style potatoes	
.....	
Duck confit	16€
backed brown, Sarlatl style potatoes	
.....	
Le magret de canard	18€
Kentucky sauce (soy sauce, honey, ketchup, worchester sauce), Sarlatl style potatoes	
.....	
Le cassoulet	14€
with duck confit and walnut oil	
.....	

LE BŒUF

Beef tartare	18€
french fries and salad	
.....	
Beef tenderloin, Rocamadour sauce	20€
french fries and salad	
.....	
Beef tenderloin, Truffle sauce*	24€
Saratl style potatoes	
.....	
Beef tenderloin, Rossini style	28€
Saratl style potatoes (Beef tenderloin, EU origin, piece about 200g)	
.....	

Sweetbreads, Truffle sauce*	28€
Saratl style potatoes	
.....	

LE POISSON

Salmon filet	18€
saffron sauce, Garofalo spaghetti	



The dishes indicated by this logo are 100% vegetarian or adaptable to a vegetarian diet. Please specify when ordering.
* Truffle sauce and spaghetti with truffles: Périgord black truffle (Tuber Melanosporum)



MENUS

LE MENU DÉCOUVERTE

20€

Block of duck foie gras
and toast

Strips of duck
Monbazillac wine sauce
Sarladaise-style potatoes

Walnut cake
and its homemade custard

SARLADAISE-STYLE POTATOES :

A great Périgord classic, which comes in four products: potatoes, goose fat, garlic and parsley. The secret ? double cooking, the first on low heat to coat them with fatty matter and a second on a brighter fire but covered to make them brown while cooking them to the core. Do not forget the essentials: the parsley is added at the very end of cooking!

LE MENU RÉGENT

28€

STARTER

Warm goat's cheese salad

Salade Périgord
(goose gizzards, salted duck breast and walnuts)

Duck foie gras terrine and toasts

Warm escalopes of duck foie gras (supp. 3€),
pear and red onion jam

Trout gravelax, coconut milk coulis

MAIN COURSE

Duck confit

Duck breast, Kentucky sauce

Beef tenderloin, Rocamadour AOC sauce

Beef tenderloin, Rossini style (supp +6€)

The salmon filet, saffron sauce
and Garofalo spaghetti

The meats are accompanied
with Sarladaise-style potatoes

CHEESE OR DESSERT

PASTA



- Spaghetts al pesto**  10€
shavings of parmesan
-
- Spaghetts with truffles***  25€

BURGERS

Our 140g butcher-style ground steaks
are made with beef from France

- Cheese Burger** 12€
butcher-style ground steak, cheddar, with fries
-
- Burger Classic** 15€
butcher-style ground steak, cheddar, salad, tomato,
onion, pickles, with fries
-
- Burger Chèvre** 16€
butcher-style ground steak, Rocamadour AOC,
salad, tomato, onion, with fries
-
- Burger Régent** 16€
butcher-style ground steak, Comté, salad, tomato,
onion, pickles, with fries

À LA CARTE



PIZZAS

- La Margarita** 9€
Tomato, cheese, olives
-
- La Romane** 11€
Tomato, cheese, ham
-
- La Reine** 11,50€
Tomato, cheese, ham, mushrooms, egg, olives
-
- La Biquette** 12€
Tomato, goat cheese, honey, walnuts, origano
-
- La Capri** 12€
Tomato, cheese, chorizo, bell pepper, egg, origan
-
- La 4 saisons** 12,50€
Tomato, cheese, artichoke hearts, peppers,
mushrooms, olives
-
- La Poulet Curry** 12,50€
Tomato, cheese, chicken, cream, curry
-
- La 4 fromages** 12,50€
Tomato, mozzarella, goat cheese, gorgonzola,
emmental, origano
-
- La Fraîcheur** 14€
Tomato, mozzarella di bufala, raw ham,
parmesan, aragula salad, cherry tomatoes
-
- La Norvégienne** 14€
Cream, cheese, salmon, onions, chives and lemon
-
- La Végétarienne** 14€
Tomato, cheese, artichoke hearts, peppers,
zucchini, eggplant
-
- La Chef** 14,50€
Tomato, cheese, raw ham, chorizo,
artichoke hearts, mushrooms, peppers, egg, olives
-
- La Savoyarde** 15€
Cream, cheese, bacon, reblochon, onions
-
- La Cannibale** 15,50€
Tomato, cheese, chorizo, merguez,
ground beef, egg and chili
-
- La Régent** 16€
Monbazillac wine cream, cheese,
duck confit, ceps fricassée, walnuts

Any additional : 2 €

Pizza cheese: mozzarella and emmental mixture