

RESTAURANT du Golf

Our MENUS

Lunch Monday to Friday from the chalk board :

starter + main + dessert	16€
starter + main <i>or</i> main + dessert	13€
dish of the day	10€

Evenings and weekend lunch from the chalk board :

starter + main + dessert	28€
starter + main <i>or</i> main + dessert	24€
Suggestion of the day Saturday lunch	

Children's menu (up to 12 years) :

Home-made breaded chicken, fish of the day or slices of duck breast* , served with vegetables or fries + children's dessert	9.50€
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Our cuisine :

Our dishes are home-made and prepared using carefully selected local and seasonal produce. *



Our STARTERS

Duck Foie gras de canard « mi-cuit »* , with prune and ginger chutney	14.50€
Carpaccio of beef served with parmesan shavings, finely chopped ceps mushrooms and hazelnut oil	9.50€
Rillettes of Blagour trout* with fresh herbs and shavings of grana padano	8.50€
Rocamadour salad , hot local goat's cheese breaded with walnuts on toast with a cranberry compote	8.50€
Starter of the day from the chalk board (lunch only)	5.50€

Our SALADS

Périgourdine salad Duck foie gras mi-cuit, confit duck hearts, smoked duck breast, walnuts*	16€
César salad Chicken, shavings of grana padano, poached egg, croutons, césar sauce	13€
Trilogie of Rocamadour salad* Rocamadour with apple in filo pastry, Rocamadour with smoked duck and a simple Rocamadour	14.50€
Italian salad Salad leaves, tomates, Mozzarella di Bufala, pesto with walnuts , cured Italian ham, croutons	14.50€

The mandatory list of allergens present in our meals is available on request

* Dishes made from selected local products. Details of our local partners can be found at the back of this menu.

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Our MAIN COURSES

(you can ask for one of the other sauces for your dish)

Confit leg of duck* , parcel of baby pototes with a Rocamadour sauce	15.50€
Roast duck breast* (whole) , seasonal vegetables and a Brive violet mustard sauce	21€
Rib steak (250g) , fries and a sauce of pepper and Souillac prune brandy*	19€
Glazed pork ribs , méli mélo of vegetables or fries, reduced red wine sauce	12.50€
Blagour trout* whole, roasted , lemon cream sauce, side dish of the day	14.50€
Vegetarian lasagne , courgettes, onions, peppers, aubergines, tomatoes and béchamel sauce	13.50€
Omelette (cheese or ham), served with fries and/or salad	10€
Cep mushroom omelette , served with fries and/or salad	13.50€
Dish of the day from the chalk board (lunch only)	10€

Our CHEESES

Rocamadour*	4.50€
Trio of regional cheeses	7.50€

Our DESSERTS

Walnut nougat glacé *	6.50€
Crème brulée with orange blossom	5.50€
Chocolate tart*	6.50€
Café gourmand	7€
Dessert of the day from the chalk board (lunch only)	5.50€

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Local products

Maison Godard Chambon & Marrel



Maison GODARD was founded in 1978 by Alain and Michèle Godard who were subsequently joined by their children Pascal and Annabel, and it remains faithful to the ambition fixed back then: associating the respect of traditions with the pleasure of all good things in a family atmosphere. Maison Godard specialises in foie gras, truffles and products from the south-west region of France. Visit one of their shops to discover their full range of products.

Products that we use in our restaurant: duck foie gras, duck legs, duck breast.

Products for sale in our shop at reception: a selection of terrines .

Address of their shop in Souillac: 132, route de Sarlat Les Granges Vieilles 46200 Souillac

Website : www.foie-gras-godard.fr / Telephone : 05 65 32 78 06

Le Gouffre du Blagour



In the Lot department, just 9 kilometers from the golf club you will find the Gouffre du Blagour fish farm. Thanks to its unique location and its natural springs, it is an ideal location for rearing different breeds of trout using traditional methods. The Gouffre du Blagour is also open for fishing : fishing by weight, trout fishing in the Gouffre or in the Blagour stream (1st category stream).

Product that we use in our restaurant: trout.

Address : Le Gouffre du Blagour 46200 Lachapelle-Auzac

Website : www.gouffredublagour.com / Telephone : 05 65 37 83 93 / 06 61 87 58 33

La Ferme des Forges



La Ferme des Forges encompasses four main activities with the end result being the production of the celebrated Rocamadour cheese : production of feed for the goats, managing the herds (feeding, treating, grazing...), making then selling the cheese. You can their stall at the market in Souillac every Friday morning.

Product that we use in our restaurant: Rocamadour cheese.

Address: Exploitation Agricole des Forges La Forge 46200 Souillac

Telephone : 05 65 32 79 57

Distillery Louis Roque



A family distillery of father and son it was the 3rd generation Louis who decided to set up in Souillac in 1905 and become the local specialist in plum brandy. The knowledge, passed down through five generations, assures the fine quality of the distillery process. You can visit the museum and stills of this traditional distillery. Each bottle is corked, waxed and labeled manually in front of you, in the strict respect of tradition.

Products that we use in our restaurant: : plum brandy.

Products for sale in our shop at reception: Apéri'noix, Perles de Prune (raisons soaked in plum brandy).

Address : 41 Avenue Jean Jaurès, 46200 Souillac

Website : www.lavieilleprune.com / Téléphone : 05 65 32 78 16

Domaine de la noiseraie



Bio walnuts are the passion of a family, one member of which is an ex-employee of the golf club, united in the goal of preserving a family heritage and to produce walnuts respecting nature, the environment and those who wish to eat them. The domaine de La Noiseraie is an agricultural business situated in the hamlet of Campanole near Payrac in the Lot. The farm has 5 hectares of production of bio walnuts, and has European and French certification (Label de qualité certifié). You can visit the farm where they also have shop selling their products.

Product that we use in our restaurant: walnuts.

Products for sale in our shop at reception: walnut oil, shelled walnuts, whole walnuts.

Address : SCEA des plantous, Campanole, 46350 Payrac

Website : www.bio-noix.fr / Téléphone : 05 65 37 66 33 / 06 14 46 18 10

Bovetti



All the delights of Bovetti are made from pure chocolate cocoa butter, without the addition of any vegetable fat or soy lecithin. Valter Bovetti wants to maintain this highly qualitative method for all his creations. Thus, each ingredient is carefully selected to reveal all the flavours of the chocolate . The chocolate factory is located 40 minutes from the club, at Terrasson la Villedieu, where you can also visit the Bovetti chocolate museum.

Product that we use in our restaurant: chocolate.

Products for sale in our shop at reception: : chocolate bars.

Address : Z.A.E.S. du Moulin Rouge, 24120 Terrasson-Lavilledieu

Website : www.bovetti.com / Telephone : 05 53 51 57 36