

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 sunday lunch from the chalk board :

starter + main + cheese + dessert	33€
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 mi-cuit* , shallot and white balsamique chutney	14.50€
Plate of tomatoes and Bufala Mozzarella, walnut pesto	10€
Rocamadour cheese* encased in walnut breadcrumbs, salad and rhubarb compote	8.50€
Starter of the day (see chalk board, lunch only)	6€

Our SALADS

Périgourdine salad* Duck foie gras, confit duck hearts, dried duck breast, hot Rocamadour cheese on toast, wal- nut and dried figs	16.50€
César salad Chicken, shavings of grana padano, poached egg, croutons, César sauce	14€
Summer Italian salad Salad leaves, tomatoes, Bufala Mozzarella, pesto with walnuts , cured Italian ham, croutons	15.50€

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

*Dishes made from selected local products. List of our partners available on request.

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Our MAIN COURSES

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

Confit leg of duck* , ratatouille with Espelette pepper and mustard sauce	15.50€
Rib steak (250g) , French fries and sauce of your choice (Maroilles cheese, pepper, mustard)	19.50€
Blagour trout* whole, roasted, vegetables of the day and citrus cream	14.50€
Vegetarian galette , homemade vegetable galette, potato cake, goat's cheese and a small salad	14.50€
Dish of the day (see chalk board, lunch only)	10€
Our sauces: pepper, maroilles cheese, mustard and citrus fruits	

Our OMELETTES

Cheese omelette , served with fries and/or salad	10.50€
Ham omelette , served with fries and/or salad	10.50€
Cep mushroom omelette , served with fries and/or salad	14€



Home made specialities to order

(to be ordered the day before, by midday)

Duck foie gras (500g)	60€
Dried duck breasts (1kg)	53€

Our PIZZAS

La Napolitaine , Tomato base, Bufala Mozzarella, pesto	11.50€
La végétarienne , Tomato base, peppers, artichoke, courgette, carrot, Mozzarella	12.50€
La Chti Lot , Cream base, onions, potatoes, lardons of smoked duck breast, Maroilles cheese, Mozzarella	14€
La Blagour , Cream base, shallots, smoked trout, chives, cherry tomatoes, Mozzarella	14.50€
La bolognaise , Tomato base, onions, carrot, beef, Mozzarella	14.50€
La Lotoise , Tomato base, lardons of smoked duck breast, potatoes, Rocamadour cheese, walnuts	15.50€

Our CHEESES

Rocamadour*	4.50€
Trio of regional cheeses	7.50€

Our DESSERTS

Walnut nougat glacé *	6.50€
Vanilla crème brûlée	6€
Millefeuille au chocolat*	7€
Café gourmand	7€
Dessert of the day (see chalk board lunch only)	6€

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BOISSONS



Eaux Minérales

Evian			
50 cl	3,50€	1 l	5,50€
San Pellegrino			
50 cl	4,00€	1 l	6,00€

Jus de fruits

Orange	25 cl	3,00€
Pomme	25 cl	3,00€
Tomate	25 cl	3,00€
Ananas	25 cl	3,00€

Rafraichissements & sodas

Sirop à l'eau – Sirop & water	25 cl	2,00€
Limonade	25 cl	3,00€
Diabolo – Limonade & syrop	25 cl	3,00€
Vittel	25 cl	2,50€
Iced Tea	25 cl	3,00€
Perrier	33 cl	3,00€
Coca-Cola	33 cl	3,00€
Coca-Cola Light	33 cl	3,00€
Orangina	33 cl	3,00€
Schwepes Tonic	33 cl	3,00€
Schwepes Agrum	33 cl	3,00€
Chose	33 cl	3,50€
<i>Schwepes & pamplemousse - Grapefruit</i>		
Machin	33 cl	3,50€
<i>Schwepes & orange - Orange juice</i>		

Boissons Chaudes

Expresso	1,50€
Décaféiné	1,50€
Noisette – <i>expresso & milk</i>	1,60€
Double expresso	2,50€
Thé - <i>tea</i>	2,50€
Infusion – <i>infusion</i>	2,50€
Chocolat chaud – <i>hot chocolate</i>	3,00€
Grand crème – <i>milky coffee</i>	3,00€
Capuccino	3,50€
Café Affogato- <i>expresso, glace vanille, chantilly</i>	4,50€

Bières pressions

Stella Artois		
25 cl		3,00€
50 cl		5,90€
Leffe		
25 cl		4,00€
50 cl		7,50€

Bières bouteilles & cidre

Guinness Hop House	33cl	5,00€
Hoogarden – Bière blanche	33 cl	4,00€
Corona	33 cl	4,50€
Bière sans alcool <i>Alcohol free beer</i>	25 cl	3,00€
Cidre	33 cl	3.50€

 05 65 27 56 02

Ouvert tous les jours de 10h à 22h

www.souillaccountryclub.com

Pichet et verres de vin

Blanc AOC Bergerac, **Rosé** GP Pays d'Oc, **Rouge** IGP Pays d'Oc

Pichets : 25cl 6€; 50 cl 10,50€; 1 L 16,50€

Verres de vin : 12,5 cl 3,50€

BOISSONS



Vins rouges

Château les Croisilles - La Castagne 75 cl 21€

2017 – AOC Cahors

Château du Cèdre 75 cl 34€

2015 – AOC Cahors

Julien de Savignac 75 cl 20€

2017 75 cl – 2015 37.5 cl - AOC Bergerac

Château Tour des Gendres 75 cl 29€

2017 – AOC Bergerac

Domaine du Cros - Lo sang del País 75 cl 24€

2018 – AOC Marcillac

Domaine Fabrice Gasnier - Les Graves 75 cl 28€

2018 - AOC Chinon

Domaine Sérol - Eclats de granites 75 cl 26€

2019 – AOC Côte Roannaise

Vins rosés

« M » de Minuty 75 cl 26€

AOC Côtes de Provence

Domaine Lafage « Miraflores » 75 cl 28€

AOC Côtes du Roussillon

Digestifs

Get 27 4 cl 5,00€

Baileys 4 cl 5,00€

Amaretto 4 cl 5,00€

Cointreau 4 cl 5,00€

Calvados 4 cl 5,00€

Poire 4 cl 5,00€

Grand Marnier 4 cl 6,00€

Cognac ABK6 VSOP 4 cl 7,00€

Vieille Prune Louis Roques 4 cl 7,00€

Bas-Armagnac XO 4 cl 10,00€

Vins blancs

Julien Queyrens & Adrien Castagne, 75 cl 22€

2019 – VDF région Loupiac

Julien de Savignac 75 cl 20€

2019 - AOC Bergerac

Château Tour des Gendres, Cuvée des Conti 75 cl 24€

2016 - AOC Bergerac

Domaine Montrose 75 cl 26€

2019 - AOC cote de Thonges

Alcools

Ricard 2 cl 3,00€

Salers 4 cl 3,50€

Martini 4 cl 3,50€

Porto 4 cl 3,50€

Kir 10 cl 3,50€

Americano 6 cl 6,00€

Spritz 25 cl 6,00€

Coupe de Champagne 10 cl 6,00€

Kir royal 10 cl 6,50€

Whiskys

Jameson 4 cl 5,00€

Aberlour 10 ans 4 cl 7,00€

Monkey Shoulder 4 cl 7,00€

Gins

Gordon's 4 cl 5,00€

Bombay Sapphire 4 cl 6,00€

Tanqueray 4 cl 6,00€

Hendrick's 4 cl 6,00€

Vodkas

Smirnoff 4 cl 5,00€

Absolut 4 cl 6,00€

Rhums

Havana 4 cl 6,00€

Arcane 4 cl 7,00€