

# RESTAURANT du Golf

**LUNCH MENU** service between midday and 2pm  
Our dishes are homemade with seasonal local produce

## DAILY LUNCHTIME BOARD except weekends & bank holidays

Starter + main + dessert	19€
Starter + main or main + dessert	16€
Dish of the day	13€

## CHILDREN'S MENU

Children's menu (up to 12 years) :	10.50€
Breaded chicken fillet or burger 150 gr, vegetables or fries	
Dessert : 1 scoop of ice cream or bowl of strawberries	

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## STARTERS

Homemade blinis with chickpea puree , smoked Blagour* trout	9.50€
Snails au gratin with mushrooms and walnuts*	9.50€
Hot Rocamadour* cheese in filo pastry	8.50€
Pressed duck* with figs and walnuts*	9.50€
Salmon rillette with star anise	10€
Clafoutis of gizzards and sun-dried tomatoes	9€
Breaded pig's trotter rissole with mushrooms and red onion pickles	8€
Vegetarian blinis with chickpea puree, pesto and cherry tomatoes	7€

\*Local product. A List of our local partners can be found on the last page.

All our meats are of French origin

The list of notifiable allergens contained in our dishes is available upon request.

# MAINS

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<b>Crispy topped duck*</b> with figs, vegetables of the moment, jus with thyme and garlic	18€
<b>Sirloin steak</b> , beurre maître d'hôtel, fries and salad	24€
<b>Hamburger au Cantal</b> : bun, onion compote, Cantal, cheese, burger sauce, fries and salade	17.50€
<b>Ballotine with trout from Blagour*</b> , fennel fondue with orange, passion fruit cream	17.50€
<b>Slice of veal head meat</b> , shallot cream with vinegar, potatoes and sauce vierge	15.50€
<b>Aubergine gratin</b> with tomato, mozzarella and Grana Padano	15€
<b>Plain omelette</b> , fries and salad	10€
<b>Cheese omelette</b> , fries and salad	13€
<b>Cep* omelette</b> , fries and salad	16€
<b>Portion de fries</b>	5€
<b>Green salad</b>	4.50€

# SALADS

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<b>La Sud-Ouest</b> : gizzards, Rocamadour cheese*, walnuts*	16€
<b>La César</b> : breaded chicken fillet , hard-boiled egg, shavings of Grana Padano, César sauce	17.50€
<b>Greek salad</b> : : tomato, cucumber, red onion, pepper, feta cheese, olive oil, oregano	15€
<b>Vegetarian salad</b> : hard-boiled egg, shavings of Grana Padano cheese, tomato, sweetcorn	15€

# DESSERTS

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<b>Panna cotta</b> with star anise and red fruit coulis	6€
<b>Beetroot confit</b> , mascarpone cream, speculos biscuit chips and passion fruit gel	6.50€
<b>Iced Nougat</b> with walnuts*	6€
<b>Chocolate* cake</b> , with pistachio ice cream	6€
<b>Chantilly cream choux bun</b> with strawberries*	7€
<b>Bowl of ice cream 1 scoop</b>	3€
<b>Bowl of ice cream 2 scoops</b>	6€
<b>Bowl of ice cream 3 scoops</b>	8€
<b>Bowl of strawberries</b>	5€

# Local products

## Maison Godard Chambon & Marrel



The Maison Godard is the pride of the Lot in the world of gastronomy. Created in 1978 by Alain and Michèle Godard, it remains faithful to the ambition it had set itself: to combine respect for tradition with the pleasure of good things in a family atmosphere. Maison Godard specialises in foie gras, truffles and products from the South West. Visit the shop to discover their products.

The products we use in our restaurant: duck strips, cep mushrooms.

**The products on sale at our reception: a selection of terrines.**

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

Website : [www.foie-gras-godard.fr](http://www.foie-gras-godard.fr) / Telephone : 05 65 32 78 06

## Le Gouffre du Blagour



In the Lot department, 9 kilometres from the golf course, a few steps from the Corrèze and the Dordogne, discover the fish farm le Gouffre du Blagour. Thanks to its unique location and its natural springs, it is the ideal place to practice artisanal trout farming (rainbow trout, fario, fountain salmon). The Gouffre du Blagour also offers possibilities for fishermen: fast fishing with weights, trout fishing in the Gouffre or in the Blagour stream (1st category stream).

*The product we use in our restaurant: trout.*

Address : Le Gouffre du Blagour 46200 Lachapelle-Auzac

Website : [www.gouffredublagour.com](http://www.gouffredublagour.com) / Telephone : 05 65 37 83 93 / 06 61 87 58 33

## La Ferme des Forges



The Ferme des Forges is organised around four main activities to produce its famous Rocamadour cheese: the production of the goats' feed, the management of the herd (feeding, milking, grazing, etc.), the maturing of the cheese and marketing. You can find the farm's products on Friday mornings at the Souillac market.

*The product we use in our restaurant : Rocamadour cheese.*

Address: Exploitation Agricole des Forges La Forge 46200 Souillac

Telephone : 05 65 32 79 57

## La boutique de la noix Francis Desplat



A small local producer whose motto is to produce walnuts in a way that respects nature, the environment and those who wish to eat them. The farm is located in the village of Turnac near Domme in the Dordogne. You can buy their products directly from the shop at their farm.

*The product we use in our restaurant : walnut kernels.*

Address : Turnac, 24 250 Domme

Website : <https://www.laboutiquedelanoix.fr/> / Telephone : 06 75 42 42 82

## Distillerie Louis Roque



A family distillery from father to son, it was Louis, the third generation, who decided in 1905 to set up in Souillac and became the local specialist in plum brandies. This know-how, passed down for five generations, ensures the continuity of the distillery. You can visit the museum and the cellars of a traditional distillery. Each bottle is corked, waxed and labelled by hand in front of you, in the purest respect of tradition. **Product on sale at our reception: pastis**

Address : 41 Avenue Jean Jaurès, 46200 Souillac

Website : [www.lavielleprune.com](http://www.lavielleprune.com) / Telephone : 05 65 32 78 16

## Brasserie la Banou



La Banou is a craft brewery in the heart of Brive-la-Gaillarde created by a couple of engineers: Eva and Jean-Charles. After discovering the world of microbreweries in Quebec, they decided to settle in Corrèze where Jean-Charles has his family roots in order to share their passion for this quality product with multiple facets. LA BANOU beers are brewed from 100% organic malt, without additives and developed to meet the needs of their consumers and their desires. **Selection of beer by the bottle on sale at our reception.**

Address : 37 avenue du Maréchal Foch 19100 Brive-la-Gaillarde

Website : <https://www.labanou.com> / Telephone : 05 55 25 43 25

## Bovetti



All of the company's delicacies are made from pure cocoa butter chocolate, without any added vegetable fat or soya lecithin. Valter Bovetti makes a point of respecting this commitment to quality in each of his creations. This is why the ingredients associated with chocolate are rigorously selected to better enhance it. 40 minutes from here, in Terrasson la Ville-dieu, you can visit the Bovetti chocolate museum.

*The product we use in our restaurant : chocolate.*

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

Website : [www.bovetti.com](http://www.bovetti.com) / Telephone : 05 53 51 57 36