

Le Relais du Paysan



Cluzel family in Carlux

Le Relais du Paysan

Gourmet menu

Starter-Main Course + Cheese + Dessert
19€90

Generous Périgord salad, with duck gizzards,
block of foie gras 30% half-cooked pieces,
dried duck breast and rillettes, duck breast, melon balls,
berries and other ingredients

or

Melon drizzled with walnut wine or Monbazillac,
• with slices of dried duck breast, block of
foie gras 30% half-cooked piece,
duck rillettes, berries and salad
_____ and _____

Périgord hole with nuts from the farm, + 2€
homemade walnut ice cream and walnut liqueur,
low in alcohol, aids digestion

_____ and _____

Rocamadour (goat cheese), nuts, honey and berries
or

Sheep cheese, nuts, honey and berries

_____ and _____

Walnut cake from our farm,
farm nuts, strawberry sorbet
and custard

or

Crunchy waffle from the farm,
strawberry sorbet and homemade
walnut ice cream



Le Relais du Paysan

Feast menu

Starter + Main Course + Cheese + Dessert
24€90

Generous Périgord salad, with duck gizzards,
block of foie gras 30% half-cooked pieces, dried duck breast and
rillettes, duck breast, melon balls, berries and other ingredients

or

Melon drizzled with walnut wine or Monbazillac,
with slices of dried duck breast, block of foie
gras 30% half-cooked piece, duck rillettes, berries and salad

_____ and _____

Périgord hole with nuts from the farm, + 2€

homemade walnut ice cream and walnut liqueur,
low in alcohol, aids digestion

_____ and _____

Roast veal, chanterelles sauce and Sarladaise potatoes

or

Duck breast, ceps or peach sauce and Sarladaise potatoes + 2€

or

Duck confit, ceps or peach sauce and Sarladaise potatoes + 2€

or

Omelette with porcini mushrooms and Sarladaise potatoes

_____ and _____

Rocamadour (goat cheese), nuts, honey and berries

or

Sheep cheese, nuts, honey and berries

_____ and _____

Walnut cake from our farm,

farm nuts, strawberry sorbet
and custard

or

Crunchy waffle from the farm,
strawberry sorbet
and homemade walnut ice cream



Le Relais du Paysan

Treat menu

**Starter + Périgord hole + Main course
+ Cheese + Dessert 28€**

Generous Périgord salad, with duck gizzards,
block of foie gras 30% half-cooked pieces, dried duck breast
and rillettes, duck breast, melon balls, berries
and other ingredients

or

Melon drizzled with walnut wine or Monbazillac, with slices of
dried duck breast, block of foie gras 30% half-cooked piece,
duck rillettes, berries and salad

_____ and _____

Périgord hole with nuts from the farm, Free

homemade walnut ice cream and walnut liqueur,
low in alcohol, aids digestion

_____ and _____

Omelette with broken truffles tuber Melanosporum
and tuber Brumale Sarladaise potatoes, candied Cahors wine reduction

or

Pan-fried duck foie gras, cutlet, peach sauce + 6€
reduction of confit Cahors wine and Sarladaise potatoes

_____ and _____

Rocamadour (goat cheese), nuts, honey and berries

or

Sheep cheese, nuts, honey and berries

_____ and _____

Walnut cake from our farm,

farm nuts,

strawberry sorbet and custard

or

Crunchy waffle from the farm,

strawberry sorbet

and homemade walnut ice cream



Le Relais du Paysan

A la carte

Large typical generous plates 17€

Generous Périgord salad, with duck gizzards, block of foie gras 30% half-cooked pieces, dried duck breast and rillettes, duck breast, melon balls, berries and other ingredients

Melon drizzled with walnut wine or Monbazillac, with slices of dried duck breast, block of foie gras 30% half-cooked piece, duck rillettes, berries and salad

Vegetarian plate

Salad, tomato, melon in season, berries, Sheep cheese or Rocamadour, Sarladaise potatoes and walnuts

Generous and typical full hot dishes

Sarladaise potatoes and large side dish: lettuce, tomatoes, dried duck breast, duck rillettes (30 cm plate). *The preparation can cause a little wait and we apologize for it.*

Roast veal with chanterelles sauce **18€50**

Duck breast with ceps sauce or peach sauce **20€50**

Duck confit with porcini mushrooms or peach sauce **20€50**

Mushroom omelette **18€50**

Omelet with vegetarian porcini mushrooms **18€50**
with Rocamadour or ewe cheese

Pan-fried foie gras escalope with peach sauce **26€50**

Omelet with broken truffles, **20€50**
(tuber *Melanosporum* and tuber *Brumale*)

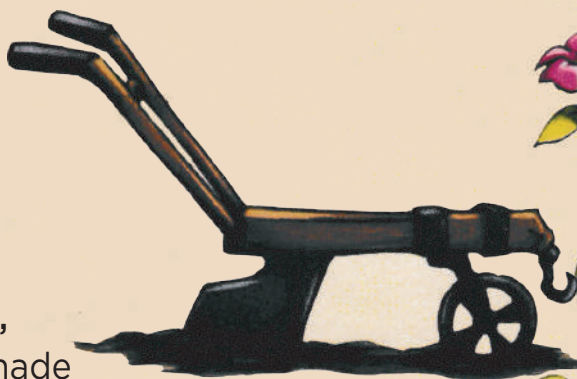
Cheese 4€50

Rocamadour or Ewe,
nuts, honey and berries

Dessert 6€50

Walnut cake from our farm,
farm nuts, strawberry sorbet
and custard

Crunchy waffle from the farm,
strawberry sorbet and homemade
walnut ice cream



Le Relais du Paysan

Petitounes menu

Children's menu under 12 years old

_____ 10€ _____

Charcuterie platter, with dried duck breast and duck rillettes
Sarladaise potatoes and small tomato and melon salad

And for dessert Waffle from the farm,
with homemade strawberry sorbet

_____ 12€ _____

Plain or herb omelet,
Sarladaise potatoes, charcuterie platter with duck breast
jerky, duck rillettes and small tomato salad, melon

And for dessert Waffle from the farm,
with homemade strawberry sorbet

_____ 16€ _____

Duck confit, Sarladaise potatoes
and charcuterie platter with dried duck breast
and duck rillettes tomato salad, melon

And for dessert Waffle from the farm,
with homemade strawberry sorbet

*We recommend our drinks from
of Certified Organic Farming A.B.*

Farmer's organic kiwi juice	25 cl	3€80	
Farmer's organic apple juice	25 cl	3€90	1L 7€80
ORGANIC lemonade	25 cl	3€90	1L 7€80



Le Relais du Paysan

Country appetizers served with free salted nuts **3€80**

Walnut wine, or peach, or chestnut, or glass of Monbazillac

White and Rosé Wines direct owner

White Bergerac 37,5 cl **10€**
Château Ladesvignes 75 cl **16€**

Bergerac Rosé 37,5 cl **10€**
Château Ladesvignes 75 cl **16€**

Bergerac Rosé AOC certified organic farming 75 cl **19€**
Château Les Miaudoux

Monbazillac AOC (sweet white wine) 37,5 cl **12€**
Cave de Monbazillac 75 cl **19€**

Red Wines direct owner

Bergerac AOC 37,5 cl **10€**
Château Ladesvignes 75 cl **16€**

Cahors AOC 75 cl **16€**
Château d'Arquiès

Bergerac AOC certified organic farming 75 cl **19€**
Château Les Miaudoux

Côte de Bergerac AOC 37,5 cl **12€**
Château Ladesvignes « vieilli en fut de chêne, Velours » 75 cl **19€**

Cahors AOC 75 cl
Château d'Arquiès « vieilli en fut de chêne, Coups d'éclat » **19€**

Domme wine near Sarlat 75 cl **19€**

Pécharmant AOC 37,5 cl **14€**
Château Biran 75 cl **22€50**

Glass of wine 12 cl **3€60**

Drinks

Craft Organic Beer 33 cl **3€80**
Blonde or Brunette 75 cl **9€20**

Farmhouse cider Organic Farming 75 cl **8€90**

Farmer's apple juice Organic Farming 1L **7€80**

Farmer's kiwi juice Organic Farming 25 cl **3€80**

Limonade BIO 75 cl **7€80**

Glass of apple juice or lemonade **2€90**

Mineral water or sparkling Abatilles 1L **4€50**

Infusion, Coffee with farm surprise **2€**



5 KM FROM SARLAT

Château Le PALUEL



2-HOUR VISIT: GUARANTEED WONDER!

Underground, chapel, dovecote, well, medieval and renaissance rooms, fountain, natural caves, farm animals, retrospective of life in the past...

24200 ST-VINCENT LE PALUEL

06 73 53 18 53 - chateaulepaluel.wixsite.com/website

Despite the fire perpetrated by the Germans in 1944, like Louis de Funès and Jean Gabin in "Le Tatoué", you will keep an unforgettable memory of this discovery.

BETWEEN SARLAT AND SOUILLAC

COORDONNÉES GPS : 44.877176 / 1.285997

