

OVERNIGHT STAY IN SARLAT EN PÉRIGORD MENUS FOR GROUPS 2018

Restaurant Criquett's



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NB. ALL PRICES INCLUDE VAT

EXTRAS

25CL WINE PER PERSON = 2,00 €

CAFÉ = 1,20 €

CHEESE = 2,00 €,

BEER, SODA , FRUIT JUICE, MINERAL WATER = 3,00 €

WALNUT WINE = 2,50 €

SPARKLING KIR = 2,00 €

GROUP MINIMUM = 15 PEOPLE. FOR 20 PAYING CLIENTS, 1 COMPLETE MEAL OFFERED.
FOR 30 PAYING CLIENTS AND MORE, 2 COMPLETE MEALS OFFERED.

ACCOMPANYING DISHES : SARLAT-STYLE FRIED POTATOES, RICE, OR ASSORTMENT OF VEGETABLES

1. Restaurant Criguetamu's

Menu at 15,00 € (no drinks included) or 17,00 € (includes 25cl of wine)

NOTE : One same starter + one same main-course + one same dessert choice per group

Choice of 8 starters :

Tourrain blanchi ail et oseille / *Cream of garlic and sorrel soup*

Velouté de légumes / *Cream of vegetable soup*

Salade de gésiers confits déglacés au vinaigre de framboise / *Salad with gizzards deglazed in raspberry vinegar*

Paté Périgordin au Foie Gras / *Perigord-style pâté with foie gras*

Tourte de légumes / *vegetable pie*

Tartiflet au cabécou et noix / *Walnut and local goat's cheese tartiflet*

1/2 melon au vin de noix (en saison) / *Melon-half with walnut wine (according to season)*

Terrine aux deux poissons crème d'aneth / *Fish terrine with a creamy dill sauce*

Choice of 8 main-courses :

Poulet au cidre / *Chicken with cider*

Confit de canard au four / *Oven-roasted duck*

Rôti de porc crème d'ail / *Roast pork with garlic cream*

Escalope de dinde forestière / *Turkey cutlet with wild mushrooms*

Anchaud du Périgord / *Perigord-style pork (roasted in garlic and duck fat, served cold)*

Pavé de saumon au tilleul / *Salmon steak flavored with lime-tree flowers*

Cassoulet au confit de canard / *Stew of roast duck and white flageolet beans*

Aiguillettes de canard aux fruits rouges / *Thin slices of duck breast in a red-berry sauce*

Choice of 8 desserts :

Craquelet aux noix de Sandrine / *Sandrine's walnut crackle cake*

Flognarde Sarladaise aux poires / *Sarlat-style pear flan*

Moelleux aux pommes caramélisées / *Caramelized apple fondant*

Terrine fondante châtaignes et chocolat / *Melt-in-you-mouth chocolate-and-chestnut terrine*

Moelleux au chocolat / *Melt-in-you-mouth chocolate pudding cake*

Charlotte poire façon Belle Hélène / *Pear charlotte (served with chocolate sauce and ice-cream)*

Salade de fruits / *Fruit salad*

Pomme au four, glace cannelle / *Baked apple with cinnamon Ice-cream*

2. Restaurant Criquettamu's

Menu at 18,00 € (no drinks included) or 20,00 € (includes 25cl of wine)

NOTE : One same soup + one same starter + one same main-course + one same dessert choice per group

Choice of 2 soups :

Tourrain Périgourdin ail et oseille / Cream of garlic and sorrel soup

Soupe de légumes / Vegetable soup

Choice of 8 starters :

Bloc de Foie gras de canard mi-cuit / Superieur duck foie gras

Millefeuille de betterave au fromage de chèvre, ail et concombre / Beetroot puff pastry with goat's cheese, garlic, and cucumber

Salade de gésiers confits et magret de canard fumé / Salad with gizzards and smoked duck breast

Tourtière pomme de terre et cèpes / Pie with potatoes and local cèpe mushrooms

Tulipe d'escargots au basilic / A tulip of snails in basil

Tartiflet au cabecou et noix / Walnut and local goat's cheese tartiflet

Boudin aux pommes / Black pudding with apple

Frisee salad with bacon and Roquefort

Choice of 8 main-courses :

Joue de boeuf braisée / Tender piece of braized beef

Confit de canard au four / Oven-roasted duck

Magret de canard sauce Foie Gras / Duck breast in foie gras sauce

Navarin d'agneau printanier / French lamb stew

Porc au caramel et romarin / Pork with caramel and rosemary

Saumon en papillote, julienne de légumes / Baked salmon with fresh vegetables

Sauté de veau aux olives / Piece of veal with olives

Civet de canard au vin de Bergerac et cèpes / Duck stewed in Bergerac wine and local cèpe mushrooms

Choice of 8 desserts :

Craquelet aux noix de Sandrine / Sandrine's walnut crackle cake

Flognarde Sarladaise aux poires / Sarlat-style pear flan

Moelleux aux pommes caramélisées / Caramelized apple fondant

Terrine fondante châtaignes et chocolat / Melt-in-you-mouth chocolate-and-chestnut terrine

Moelleux au chocolat / Melt-in-you-mouth chocolate pudding cake

Charlotte poire façon Belle Hélène / Pear charlotte (served with chocolate sauce and ice-cream)

Salade de fruits / Fruit salad

Pomme au four, glace cannelle / Baked apple with cinnamon Ice-cream

3. Restaurant Criquettamu's

Menu at 24,00 € (no drinks included) or 26,00 € (includes 25cl of wine)

**NOTE : One same soup + one same starter + one same main-course + one same dessert
choice per group**

Choice of 2 soups :

Tourrain Périgourdin ail et oseille / Cream of garlic and sorrel soup

Soupe de légumes / Vegetable soup

Choice of 8 starters :

Foie gras de canard entier mi-cuit Sel et Poivre / Superieur duck foie gras, salt and pepper

Foie gras de canard entier mi-cuit au torchon / Superieur duck foie gras cooked traditionally in a cloth

Foie gras de canard entier mi-cuit au figues / Superieur duck foie gras with figs

Tartare de saumon et sa crème d'aneth / Salmon « tartare » with creamy dill sauce

Tulipe d'escargots aux morilles / A tulip of snails with wild morel mushrooms

Brochettes de saint Jacques, magret fumé, ananas / Brochettes of sea scallops, smoked duck, and pineapple

Tourtière pomme de terre et cèpes / Pie with potatoes and local mushrooms (cèpes)

Salade Périgordine (Gésiers, magret fumé, Foie Gras) / Perigord salad specialty (Gizzards, smoked duck, foie gras)

Choice of 8 main-courses :

Emincé de magret miel et épices / Thin slices of duck breast with honey and spices

Souris d'agneau braisée 12 heures / Lamb shank (braised for 12 hours)

Filet de Bar au beurre de safran / Sea bass filet with safran butter

Confit de canard au cèpes / Oven-roasted duck with local cèpe mushrooms

Blanquette de veau à l'ancienne / French veal specialty cooked in a white-wine sauce

Coq au vin de Pécharmant / French rooster specialty, stewed in red wine (Pécharmant)

Tête de veau ravigote / French calf's head specialty with ravigote sauce

Filet de boeuf roquefort et noix / Beef tenderloin with blue cheese (roquefort) and walnuts

Choice of 8 desserts :

Craquelet aux noix de Sandrine / Sandrine's walnut crackle cake

Flognarde Sarladaise aux poires / Sarlat-style pear flan

Moelleux aux pommes caramélisées / Caramelized apple fondant

Terrine fondante châtaignes et chocolat / Melt-in-you-mouth chocolate-and-chestnut terrine

Moelleux au chocolat / Melt-in-you-mouth chocolate pudding cake

Charlotte poire façon Belle Hélène / Pear charlotte (served with chocolate sauce and ice-cream)

Salade de fruits / Fruit salad

Pomme au four, glace cannelle / Baked apple with cinnamon Ice-cream

4. Restaurant Criquettamu's

Children's Menu 10,00 €

(12 years and under) includes one syrup-flavored drink of your choice

Choice of 3 starters :

Salade de crudités (salade, tomate, concombre, radis, maïs, asperge) / Mixed raw vegetable salad
(Lettuce, tomatoes, cucumber, radish, sweetcorn, asparagus)

Bloc de Foie Gras de canard mi-cuit / Superieur duck foie gras

Oeufs mimosa / Devilled eggs

Choice of 3 main-courses :

Steak haché frais / Fresh hamburger patty

Poisson pané / Fish fingers

Manchons de canard confits / Roasted duck wings

Choice of 8 desserts :

Glace deux boules / Two scoops of Ice-cream

Moelleux au chocolat / Melt-in-you-mouth chocolate pudding cake

Un fruit / Piece of fruit