

## Our producers are honored!

Every Monday evening from June to September, the producers of our region take place in our kitchen and cook for you their best products.

### *Menu*

*Roquefort « Bavarois » and mesclun salad mix of Bertrand's market gardener farm*

*Fillet of duck breast of the « aux Saveurs d'Autre Foie » farm and Aligot of potatoes from Bertrand's farm*

*Cheeses from the « Causses », Seguin farm*

*Crumble with rhubarb of the garden*

Menu at 30€ our included in your half-board  
**Booking required**

Possibility to buy the products.