

Hôtel & restaurant Le Meysset *** Sarlat, Dordogne – Périgord Noir, France



Janetta and Vincent Peyruse introduce the Hotel & Restaurant Le Meysset *** situated in the Périgord Noir's capital city: **Sarlat**.

The hotel & restaurant Le Meysset is in the South-West of France, in New Aquitaine, in the heart of the Dordogne province, golden triangle formed by Montignac and the very famous **Lascaux caves**, Les-Eyzies, world capital of **Prehistorical History** and **medieval city of Sarlat**, well-known for its many sites and world-famous gastronomy.

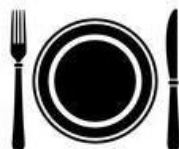
The **30 bright, comfortable, and air-conditioned rooms** can accommodate up to **70 people**. Our **on-site restaurant** offers fine cuisine. **Fresh and local products** are in the spotlight. A **private carpark** is available free of charge for all guests. Two electric charging stations are available to customers as well.

Nestled on the heights of Sarlat, the Hotel & Restaurant Le Meysset *** offers a **breath-taking view** on two valleys. Its 1.3-hectare park, **heated swimming pool** and **panoramic veranda** complete the picture, for a relaxing stay.

Services in hotel & restaurant



30 rooms
(double or twin) :
- 16 Standard
- 10 Premium
6 family Suites



Restaurant
for lunch & dinner
All year long
Gastronomic half-
board



Free private
parking
30 cars/ 2 buses
2 electric charging
stations



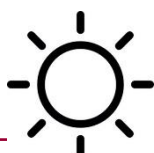
Air-con in the
whole building



Free WIFI in the
whole building



Heated outdoor
swimming pool



Panoramic
veranda



1,3h park overseeing
two beautiful valleys



Salon with
fireplace and
library



Bar



Luggage service
in/out



In bedroom: kettle
and hot drinks,
and smart TV



Panoramic view



Cleaning service



Reception open
from 8AM to 8PM

2023 Group rates

Group: from 8 rooms and 15 guests
on request for availability

From January 03 rd 2023 to April 27 th , 2023, included And from October 08 th , 2023, to December 29 th , 2023, included			
Price per person	B&B	Standard half-board	Gastronomic half-board
Twin / Double	50.00 euros	75.00 euros	90.00 euros
Single extra	30 euros	30 euros	30 euros
Tourism tax	Included		

From April 28 th , 2023, to July, 6 th , 2023 included And from August, 27 th , to October 7 th , 2023 included (New Year's Eve on request)			
Price per person	B&B	Standard half-board	Gastronomic half-board
Twin / Double	56.00 euros	81.00 euros	96.00 euros
Single extra	35 euros	35 euros	35 euros
Tourism tax	Included		

Extras	Price per person
Lunch: menu of the day (3 services, ¼ of wine and coffee included)	27 euros
Lunch: « Discovery » menu (4 services, 2 glasses of wine and coffee included)	45 euros
Diner : Truffe menu	Additional cost onto the gastronomic half-board rate: 23 euros per person
Beverages package for dinner (1/4 of wine and coffee)	6 euros
Parking	Included
Bagages In/out	6 euros

Our general sales conditions are available on request.

Restaurant Le Meysset

The breakfast's buffet offers cold and hot items, sweet and salted. It consists of various breads including Perigourdine tourte, 2 or 3 different mini pastries, homemade cake or butter brioche, fresh and dried fruits, homemade fruit salad, 4 kinds of jams, Périgord honey, 4 kind of cold meats, 3 kind of cheese, local yogurts, grilled pork sausages and scrambled eggs, apple and orange juice, hot drinks.

Here are a few examples of the half-board menus:

Perigourdin menu:

Home-made mi-cuit foie gras of duck with fruit chutney
Perigourdine goose breast, sarladaise potatoes with parsley, sour sauce
Perigourdin walnut cake from Le Meysset

Other suggestions for « Standard half-board pension »:

Starters:

Salmon tartar with green apple and citrus fruits
Perigourdin pork confit, sour sauce, lettuce with vinegar
Warm cream soup or cold seasonal gazpacho
Snails puff pastry with nuts and garlic cream

Main dishes:

Crispy salmon grated with basil, cauliflower with colombo spices, mousse of carrot and cumin
Roasted cod loin, flat beans cooked with soft chorizo
Confit of duck and mashed potatoes in a gratin with sweet onion
Supreme poultry breast grated with garlic and butter, sweet potato mousseline with basil

Desserts :

Biscuit with runny chocolate, ice cream
Fruits on a skewer, roasted with rosemary honey, biscuit madeleine
Rice pudding in white chocolate cup, salted butter caramel
Frozen cake Grand Marnier flavoured

Subject to changes in 2023.

Suggestions for « gastronomic half-board pension »:

Starters:

Duck foie gras with rosemary, pearl onions, orange caramel and rice vinegar

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Pan-fried duck foie gras escalopes from the South-West, roasted mango with green pepper, crispy rice

*

Fine pie of sweetbread gratons, caramelized onions and leeks with Armagnac

*

Mackerels "escabeche", light cream with horseradish, dill, cassis coulis

Main dishes:

Bass risotto with Périgord black truffle

*

Veal sweetbreads sautéed, broad beans and peas with tarragon, short juice

*

Beef tenderloin seared in brown butter, Périgoux sauce, seasonal vegetables

*

Roasted cod fillet, carrot, grilled hazelnut paste, cumin emulsion

Desserts:

Meysset's Paris-Brest

*

Dark chocolate and raspberry biscuit and its crisp tile

*

Crunchy speculoos and Raspberry, light vanilla cream, green cardamom

*

Crispy strawberry mousse, madame cream and Kampot pepper,
Wasabi ganache

Subject to changes in 2023.

Menu around black truffle from Périgord

4-dishes menu

Additional cost onto the gastronomic half-board rate: 23 euros per person



Hôtel & Restaurant

Le Meysset



Contact

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