



r e s t a u r a n t
à Gouyette

Season
Summer 2023



**ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS**

*Excluding Public Holidays and Special Menu
All our prices are Net TTC*

Welcome !

In addition to our "Carte" , here are the menus we offer:

Menu Petit Gouyette

40,00 €

Lunchtime only, Tuesday to Friday

Starter + Main Course or Main Course + Dessert

Choice into the "A Gouyette" Menu

Menu A Gouyette

60,00 €

Noon and Evening, Tuesday to Sunday

Starter + Main course + Brie de Meaux Cheese + Dessert

Menu Discovery

90,00 €

Noon and Evening, Tuesday to Sunday

A Chef's Selection in his seasonal card

Available as a Trio on each plate, from starter to dessert.

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La Carte

Our Starters

Melon Surprise with Blue Lobster and Raspberries	65 €
Blue Lobster Salad with "Foie Gras" Shavings	47 €
Pan-fried Duck "Foie Gras" with Grape Verjuice, on toast	38 €
Homemade Duck "Foie Gras" Terrine and Jasmine Jam	34 €
Frog Legs at "Meaux" AOP Mustard	32 €
Purse of Smoked Salmon and Burrata, Virgin Sauce	32 €
Half-baked "Saint-Jacques" scallops with Reims vinaigrette	26 €
Warm Goat Cheese Salad with Smoked Duck Breast	24 €
Starter from "A Gouyette" Menu	20 €

Our Fishes

Whole Blue Lobster with Coral Butter (Subject to Availability)	90 €
Skewers from the sea (Monkfish, Scallops and King Prawns), virgin sauce	44 €
Duo of Seabass and Pan-fried Duck « Foie Gras », Crisped Potatoes	44 €
Monkfish Cassolette with Green Curry and Thai Rice	38 €
Pan-fried Scallops with Morels and Fresh Tagliatelles	32 €
Skatefish roasted with "Brie de Meaux, Steamed Potatoes	28 €
Fish from the "A Gouyette" Menu	26 €

La Carte

Our Meats

Tournedos Rossini (Beef Filet and Pan-Fried Duck Foie-Gras), Potato Gratin	40 €
Meat Skewers (Beef, Veal and Lamb), Mashed Potato and Thyme Sauce	38 €
Beef Tenderloin and its Potato Gratin	34 €
Veal Sweetbreads with Morels and Sweet Potato Puree	34 €
Beef Sirloin, Dauphinois Gratin and Sweet Potato Puree	28 €
Meat from the "A Gouyette" Menu	26 €

Beef Tenderloin | Sirloin Sauces: Pepper or Roquefort

Our Desserts

The Plate of Cheese Platter, Salad and Jam of the Day	15 €
"A Gouyette" plate (Assortment of Chef's desserts)	20 €
Sabayon at Fresh Fruits with Champagne	17 €
Raspberry Tiramisu	16 €
Chocolate Mellow Cake with Pistachio Melting Heart	16 €
Puffed Crepe at Red Fruits	16 €
"Crème Brulée" at Pistachio	14 €
Homemade Sorbet Dumplings (Strawberry, Coconut and Apricot)	12 €

Menu « A Gouyette »

- 60 € -

Starters

« A Gouyette » Salad (Smoked duck breast, raw ham, bacon, pear, roquefort, walnuts, salad)
Beef Tail Salad with shavings of Homemade Duck Breast « Foie Gras »
Pan-fried Chicken Liver Salad with Grape Vergus
Raw Salmon and Avocado Tartare, Bouquet of Salad

Main Courses

Pan-fried Scallops with Green Curry and Fresh Tagliatelle
Cod Brandade in a Herb and Pecan Crust
Calf's Head with Small Vegetables and Ravigote Sauce
Duck Breast with Meaux Mustard, Mashed Potatoes

"Brie de Meaux Cheese A.O.C"

Desserts

"Crème Brulée" at Pistachio
Raspberry Tiramisu
Puffed Crepe at Red Fruits
Homemade Sorbet Dumplings (Strawberry, Coconut and Apricot)