



restaurant
à **Gouyette**



Season

Fall 2023



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

*Hors Jours Fériés et Menu Spécial
Tout nos tarifs sont Nets 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.

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

La Carte

Our Starters

<i>Blue Lobster Salad with "Foie Gras" Shavings</i>	47 €
<i>Pan-Fried Duck "Foie Gras" with Grape Verjuice, on toast</i>	38 €
<i>Pastry Purse of Norway Lobster, Leek Fondue and Sherry Sauce</i>	36 €
<i>Homemade Duck "Foie Gras" Terrine with Jasmine Jam</i>	34 €
<i>Frog Legs with "Brie de Meaux" Cheese Cream</i>	32 €
<i>Crown of half-cooked scallops with Reims Vinaigrette</i>	26 €
<i>Warm Goat Cheese Salad with Smoked Duck Breast</i>	24 €
<i>Starter of "A Gouyette" Menu</i>	20 €

Our Fishes

<i>Duo of Sea Bass and Pan-Fried "Foie Gras", Browned Potatoes</i>	46 €
<i>Monkfish with Garlic and Bacon on Mashed Potato</i>	38 €
<i>Pan-fried Scallops with Lentils and White Butter Sauce</i>	30 €
<i>Roasted Skatefish with "Brie de Meaux" Cheese, Steamed potatoes</i>	28 €
<i>Fish from the "A Gouyette" Menu</i>	26 €

La Carte

Our Meats

<i>Tournedos Rossini, Gratin Dauphinois and Sweet Potato Puree</i>	42 €
<i>Venison Steak at Green Pepper Sauce, Fresh Tagliatelles</i>	40 €
<i>Beef Tenderloin, Gratin Dauphinois and Sweet Potato Puree</i>	37 €
<i>Giblets Trio (Veal Sweetbreads with Morels, Veal Liver at chanterelles, Kidneys at Shallots)</i>	36 €
<i>Veal Medallion with Morels Sauce and Mashed Potato</i>	30 €
<i>Meat from the "A Gouyette" Menu</i>	26 €

Sauces for Beef Tenderloin : Pepper or Roquefort

Our Desserts

<i>Plate of the Cheese Platter, Salad and Jams of the Day</i>	15 €
<i>"A Gouyette" Plate (Chef's assortment of desserts from the Season)</i>	22 €
<i>Fresh Fruit Sabayon with Champagne</i>	17 €
<i>Apple and Rhubarb Crumble with Homemade Vanilla Ice Cream</i>	16 €
<i>Chocolate Cake with Pistachio Flowing Heart</i>	16 €
<i>Souffled Pancake at Pear and Chocolate Coulis</i>	16 €
<i>"Crème Brulée" at Speculos</i>	14 €
<i>Homemade Sorbet Dumplings (Blackcurrant, Mango and Grapefruit)</i>	13 €

Menu « A Gouyette »

- 60 € -

Starter

"A Gouyette" Salad (salad, smoked duck breast, bacon, raw ham, pear, Roquefort, walnuts)
Oxtail Salad with Homemade Duck "Foie Gras" Shavings
Crusty Nest of Snails with "Brie de Meaux" Cheese Cream
Parsnip Velvety and Smoked Duck Breast Slices

Main Course

Seared Scorpion Fish at Garlic and Bacon with Fresh Tagliatelles
Wild Boar Stew with Small Vegetables
Veal Head with its Vegetables and Ravigote Sauce
Pan-Fried Veal Liver with Chanterelles and Sweet Potato Puree

"Brie de Meaux" A.O.P Cheese Slice

Desserts

"Crème Brulée" at Speculos
Apple and Rhubarb Crumble with Homemade Vanilla Ice Cream
Souffled Crêpe with Pear and Chocolate Coulis
Homemade Sorbet Dumplings (Blackcurrant, Mango and Grapefruit)