

Welcome !

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

Menu Petit Gouyette

34,00 €

Lunchtime only, Tuesday to Friday

*Starter + Main Course or Main Course + Dessert
Choice into the "A Gouyette" Menu*

Menu A Gouyette

52,00 €

Noon and Evening, Tuesday to Sunday

Starter + Main course + Brie de Meaux Cheese + Dessert

Menu Discovery

75,00 €

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 and its Mango, Avocado and Pomelo Tartare</i>	46 €
<i>Blue Lobster Salad with Foie Gras Shavings</i>	43 €
<i>Crispy Rolls of Norway Lobster with Sherry Sauce</i>	38 €
<i>Pan-Fried Duck « Foie-Gras » with Grape Vergus on Toats</i>	35 €
<i>Terrine of Homemade Duck « Foie-Gras » and its Jasmine Jam</i>	30 €
<i>Sauteed Frog Legs with Violet Mustard</i>	29 €
<i>Crown of half-baked « Saint Jacques » Scallops</i>	25 €
<i>Warm Goat Cheese Salad with Smoked Duck Breast</i>	22 €

Our Fishes

<i>Whole Blue Lobster with Coral Butter (Subject to Availability)</i>	75 €
<i>Duo of Seabass and Pan-fried Duck « Foie Gras », Crisped Potatoes</i>	39 €
<i>Monkfish and Scallops with Truffle cream, Fresh tagliatelles</i>	37 €
<i>Filet of Turbotin with White Butter and its Two Purees</i>	32 €
<i>Roasted Skate Fish at " Brie de Meaux " AOP, Steamed potatoes</i>	26 €

La Carte

Our Meats

<i>Tournedos Rossini (Beef Filet and Pan-Fried Duck Foie-Gras), Potato Gratin</i>	38 €
<i>Beef Tenderloin and its Potato Gratin (Pepper or Roquefort sauce)</i>	34 €
<i>Breaded Rack of Lamb with Hazelnuts with Violet Mustard Sauce</i>	32 €
<i>Trio of GIBLETS (calf's liver in cider, sweetbreads with morels, kidneys with shallots)</i>	32 €
<i>Parmentier of Duck Confit with Sweet Potato and Green Salad</i>	24 €

Our Desserts

<i>Assiette « A Gouyette » (Assortment from the Chef Desserts)</i>	18 €
<i>« Sabayon » at Fresh Fruits with Champagne</i>	16 €
<i>Mellow of Chocolate and its Pistachio Melting Heart</i>	16 €
<i>Mango Tarte Tatin and Coconut Sorbet</i>	15 €
<i>"Carambar" tartlet</i>	15 €
<i>Pancake "Soufflée" with Chestnut Cream</i>	15 €
<i>Crème Brulée "Cotton Candy"</i>	13 €
<i>Homemade Sorbets (Blackcurrant, Green Apple and Coconut)</i>	11 €
<i>Plate from the "Cheese Platter"</i>	11 €

Menu « A Gouyette »

- 52 € -

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 »

Velvety of Beetroot

Pastry Purse of Snails with oyster mushrooms and garlic cream

Raw Salmon Marinated with Fresh Herbs and Lime

Main Courses

Veal Head with its Vegetables and the « Ravigote » sauce

Seared Calf Liver at Cider and Apple Fruit, Gratin Dauphinois

Duck Breast with Purple Mustard and Mashed Potato

« Saint-Jacques » Scallops Pan-fried with Truffle Cream, Fresh Tagliatelles

Pike-perch fillet with white butter and mashed sweet potato

"Brie de Meaux Cheese A.O.C"

Desserts

Homemade Sorbets (Blackcurrant, Green Apple and Coconut)

Crème Brulée "Cotton Candy"

Pancake "Soufflée" with Chestnut Cream

"Carambar" tartlet

Mango Tarte Tatin and Coconut Sorbet