



restaurant à Gouyette

Saison

Winter 2023/2024



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



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

Welcome !

In addition to our menu, 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

Blue Lobster Salad with "Foie Gras" Shavings	47 €
Pan-fried Duck "Foie Gras" with Grape Verjuice, on toast	38 €
Norway Lobster Crumble, Leek Fondue with Sauxe Sherry	36 €
Homemade Duck "Foie Gras" Terrine and Jasmine Jam	34 €
Duo of Smoked Salmon and Gravlax Salmon	28 €
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

Duo of Sea Bass and Pan-Fried Foie Gras, Browned Potatoes	46 €
Skewer of Seabass and Chorizo on its Risotto.	38 €
Scallops with Morels and Mashed Potato	30 €
Skatefish roasted with "Brie de Meaux, Steamed Potatoes	28 €
Fish from the "A Gouyette" Menu	26 €

La Carte

Our Meats

<i>Tournedos Rossini (Beef Filet and Pan-Fried Duck Foie-Gras), Potato Gratin</i>	42 €
<i>Beef Tenderloin and its Potato Gratin (Pepper or Roquefort sauce)</i>	38 €
<i>Rack of Lamb at Four Spices and Moquettes</i>	37 €
<i>Trio of Giblets (kidneys with shallots, sweetbreads with morels, calf's liver with apples and cider)</i>	36 €
<i>Veal Head with Vegetables and Ravigote Sauce</i>	26 €
<i>Meat from the "A Gouyette" Menu</i>	26 €

Our Desserts

<i>Platter of Cheese Platter, Salad and Jams of the Day</i>	15 €
<i>"A Gouyette" plate (Assortment of Chef's desserts)</i>	20 €
<i>Sabayon at Fresh Fruits with Champagne</i>	17 €
<i>Pavlova with Morello Sorbet</i>	16 €
<i>Chocolate Mellow Cake with Pistachio Melting Heart</i>	16 €
<i>"Suzette" Style Souffled Pancake</i>	16 €
<i>Pink Praline "Crème Brulée"</i>	14 €
<i>Homemade Sorbet Dumplings (Passion Fruit, Morello Cherry, Pear)</i>	13 €

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 »

Armoricaine Squid Cassolette

Salmon Gravlax, Bouquet of Salad with Meaux Mustard Vinaigrette

Main Courses

Panfried Scallops & Risotto with Truffle Cream

Cod at Chorizo Crust, Mashed Potato

Pork Mignon with Morels, Gratin Dauphinois and Sweet Potato Puree

"Coq au vin" and steamed apples

"Brie de Meaux Cheese A.O.C"

Desserts

Pink Praline "Crème Brulée"

"Suzette" Style Souffled Pancake

Pavlova with Morello Sorbet

Homemade Sorbet Dumplings (Passion Fruit, Morello Cherry, Pear)