



restaurant  
à Gouyette

Saison  
Spring 2023



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*

*38.00 €*

*Lunchtime only, Tuesday to Friday*

*Starter + Main Course or Main Course + Dessert*

*Choice into the "A Gouyette" Menu*

## *Menu A Gouyette*

*58.00 €*

*Noon and Evening, Tuesday to Sunday*

*Starter + Main course + Brie de Meaux Cheese + Dessert*

## *Menu Discovery*

*80.00 €*

*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>Homemade Duck "Foie Gras" Terrine and Jasmine Jam</i>	34 €
<i>Cassolette of Frog Legs at Riesling White Wine</i>	32 €
<i>Half-baked "Saint-Jacques" scallops with Reims vinaigrette</i>	26 €
<i>Platter of Smoked Salmon, Blinis and Lemon</i>	24 €
<i>Velvety of Purple Asparagus, Smoked Duck Breast and Croutons</i>	22 €
<i>Warm Goat Cheese Salad with Smoked Duck Breast</i>	24 €
<i>Starter from "A Gouyette" Menu</i>	20 €

## Our Fishes

<i>Whole Blue Lobster with Coral Butter (Subject to Availability)</i>	85 €
<i>Duo of Seabass and Pan-fried Duck « Foie Gras », Crisped Potatoes</i>	44 €
<i>Fricassee of Monkfish &amp; Scallops with Skimmed Braised Endives</i>	42 €
<i>Brill fillet at Artichoke Barigoule</i>	38 €
<i>Skatefish roasted with "Brie de Meaux, Steamed Potatoes</i>	27 €
<i>Fish from the "A Gouyette" Menu</i>	26 €

# La Carte

## Our Meats

<i>Tournedos Rossini ( Beef Filet and Pan-Fried Duck Foie-Gras ), Potato Gratin</i>	40 €
<i>Beef Tenderloin and its Potato Gratin ( Pepper or Roquefort sauce)</i>	36 €
<i>Lamb fillet at Herbs and Pecan nuts crust, Moquette beans</i>	34 €
<i>Trio of Giblets (kidneys with shallots, sweetbreads with morels, calf's liver with apples and cider)</i>	34 €
<i>Rack of Piglet Ribs, Morel Sauce, Mashed Potatoes</i>	30 €
<i>Meat from the "A Gouyette" Menu</i>	26 €

## Our Desserts

<i>Plate of Cheese Platter, Salad and Jams of the Day</i>	14 €
<i>"A Gouyette" plate ( Assortment of Chef's desserts)</i>	20 €
<i>Sabayon at Fresh Fruits with Champagne</i>	17 €
<i>Chocolate Mellow Cake with Pistachio Melting Heart</i>	16 €
<i>Mango Tatin Tart and Green Pepper Vanilla Ice Cream</i>	16 €
<i>Blown Pancake at Passion Fruit</i>	16 €
<i>"Creme brulee" at vanilla</i>	13 €
<i>Homemade Sorbet Dumplings (Blackcurrant, Passion Fruit and Lime)</i>	11 €

# Menu « A Gouyette »

- 58 € -

## 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 »  
Green Asparagus Gratinated with Comte Cheese and Smoked Duck Breast  
Raw Salmon Marinated with Fresh Herbs and Lime

## Main Courses

Cod in a Chorizo Crust on its Mashed Potato  
Calf's Head with Small Vegetables and Ravigote Sauce  
Veal Liver with Apples and Cider, Sweet Potato and Gratin Dauphinois  
Grilled Beef Sirloin, Dauphinois Gratin and Sweet Potato Purée  
(Pepper or Roquefort sauce)

"Brie de Meaux Cheese A.O.C"

## Desserts

"Creme brulee" at vanilla  
Mango Tatin Tart and Green Pepper Vanilla Ice Cream  
Blown Pancake at Passion Fruit  
Homemade Sorbet Dumplings (Blackcurrant, Passion Fruit and Lime)