




r e s t a u r a n t
à Gouyette

A decorative graphic of a fork, where the handle of the fork extends to the right and then curves upwards to underline the word 'à' in the text above.

Card & Menu



Season

Winter 2022



*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

36.00 €

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
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La Carte

Our starters

Blue Lobster Salad and its Duck Breast Chipss	47 €
Pan-Fried Duck « Foie-Gras » with Grape Vergus on Toats	38 €
Terrine of Homemade Duck « Foie-Gras » and its Jasmine Jam	34 €
Frog Legs Sauteed at Garlic with "Camembert" Cheese Cream	32 €
Crown of half-baked « Saint Jacques » Scallops	26 €
Roulés Croustillants de Langoustine à la Bisque de Homard	26 €
Warm Goat Cheese Salad with Smoked Duck Breast	24 €
Starter Dish from "A Gouyette" Menu	20 €

Our Fishes

Whole Blue Lobster with Coral Butter (Subject to Availability)	85 €
Duo of Seabass and Pan-fried Duck « Foie Gras », Crisped Potatoes	44 €
Royal Sea Bream, Mashed Potato and Virgin Sauce	42 €
Prawns Flambéed with Whysky, Bourbon Vanilla Cream, Thai Rice	38 €
Roasted Skate Fish at "Brie de Meaux" Cheese Steamed potatoes	27 €
Main Dish from "A Gouyette" Menu	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>Veal Mignon with Marrow, Bordelaise Red Whine Sauce</i>	34 €
<i>Trio of GIBLETS (kidneys with shallots, sweetbreads with morels, veal liver with blackcurrants)</i>	34 €
<i>Pear and Blackcurrant Duck Breast</i>	30 €
<i>Main Dish from "A Gouyette" Menu</i>	26 €

Choice of accompaniment for the 'à la carte' meats:

Potato Gratin Dauphinois, Sweet Mashed Potato, Potato Crushed

Our Desserts

<i>Plate from the "Cheese Platter"</i>	13 €
<i>Assiette "A Gouyette" (Assortment from the Chef Desserts)</i>	20 €
<i>Sabayon at Fresh Fruits with Champagne</i>	17 €
<i>Mellow of Chocolate and its Pistachio Melting Heart</i>	16 €
<i>Pancake "Soufflée" with Pineapple and its "Pina Colada" Coulis</i>	15 €
<i>Poached Pear at Salted Butter Caramel and Vanilla Ice Cream</i>	15 €
<i>"Crème Brulée" at Morello Cherries</i>	13 €
<i>Homemade Sorbets Dumplings (Pear, Mango and Blackcurrant)</i>	11 €

Menu « A Gouyette »

- 58 € -

Starters

Salad "A Gouyette" (salad, smoked duck breast, bacon, cured ham, pear, roquefort, walnuts)

Beef Tail Salad with Homemade Duck Foie Gras Chips

Pumpkin Velvety, Smoked Duck Breast Slices and Bread Croutons

Crunchy of "Munster" Cheese, Salad, Cured Ham and Fruit Apple Chips.

Main Course

Veal Head with its Small Vegetables and Ravigote Sauce

Veal liver at Blackcurrant sauce, Sweet potato and Gratin Dauphinois

Guinea Fowl Supreme with Morel Cream, Crushed Potato

Red Mullet with Marrow and its Bordelaise Red Whine Sauce, Thai rice

"Brie de Meaux Cheese A.O.C"

Desserts

"Crème Brulée" at Morello Cherries

Poached Pear at Salted Butter Caramel and Vanilla Ice Cream

Pancake "Soufflée" with Pineapple and its "Pina Colada" Coulis

Homemade Sorbets Dumplings (Pear, Mango and Blackcurrant)