



**r e s t a u r a n t**  
**à Gouyette**

*Card & Menu*



*Season*

*Autumn 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*

*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

Blue Lobster and Shavings of Homemade Duck « Foie-Gras » Salad	46 €
Pan-Fried Duck « Foie-Gras » with Grape Vergus on Toats	36 €
Terrine of Homemade Duck « Foie-Gras » and its Jasmine Jam	32 €
Frog Legs Sautéed with Garlic Cream	30 €
Crown of halfbaked « Saint Jacques » Scallops and its Salad	26 €
Salad of Halibut and Smoked Salmon, Avocado and Radish	26 €
Warm Goat Cheese Salad with Smoked Duck Breast	24 €
Main Dish from "A Gouyette" Menu	19 €

## Our Fishes

Whole Blue Lobster with Coral Butter (Subject to Availability)	80 €
Sliced Blue Lobster and Duck Breast at Armorican Sauce	65 €
Duo of Seabass and Pan-fried Duck « Foie Gras », Crisped Potatoes	41 €
Fricassee of Monkfish and Scallops at Morels, Fresh Tagliatelles	38 €
Roasted Skate Fish at "Brie de Meaux" Cheese, Steamed potatoes	26 €
Main Dish from "A Gouyette" Menu	25 €

# La Carte

## Our Meats

<i>Sliced Blue Lobster and Duck Breast at Armorican Sauce</i>	65 €
<i>Tournedos Rossini ( Beef Filet and Pan-Fried Duck Foie-Gras )</i>	38 €
<i>Beef Tenderloin ( Pepper or Roquefort sauce)</i>	34 €
<i>Trio of GIBLETS ( Kidneys with shallot, Sweetbreads with Morels, Veal Liver with Chanterelles)</i>	32 €
<i>Veal Tab Gratinated at Brie de Meaux Cheese</i>	30 €
<i>Main Dish from "A Gouyette" Menu</i>	25 €

*Choice of accompaniment for the "à la carte" meats:*

*Potato "Gratin Dauphinois", Fresh Tagliatelles, Sweet Mashed Potato or Potato Crushed*

## Our Desserts

<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>French Pancake "Soufflée" at Rhubarb and its Red Fruit Coulis</i>	16 €
<i>Pear / Chocolate Crumble and its Homemade Vanilla Ice Cream</i>	15 €
<i>"Crème Brulée" with Cranberry Fruit</i>	13 €
<i>Homemade Sorbet Dumplings ( Rhubarb, Red Fruits and Lemon )</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 »  
Crispy "Black Pudding" with Apple Chips and its Bed of Salad  
Snails Purse with Oyster Mushrooms and Garlic Cream

## Main Courses

Veal Head with its Vegetables and the « Ravigote » sauce  
Veal liver with Chanterelles, Sweet Potato Puree and Gratin Dauphinois  
Lamb Mouse Façon 7 hours and its Sweet Potato Puree  
Scorpion Fish with Garlic and Bacon with Fresh Tagliatelles

"Brie de Meaux Cheese A.O.P

## Desserts

"Crème Brulée" with Cranberry Fruit  
Pear / Chocolate Crumble and its Homemade Vanilla Ice Cream  
French Pancake "Soufflée" at Rhubarb and its Red Fruit Coulis  
Homemade Sorbet Dumplings ( Rhubarb, Red Fruits and Lemon )