



restaurant
à Gouyette

Card and Menu

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Season

Summer 2021

Menu « A Gouyette »

- 49 € -

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 »

Cold Soup of Small Melon Balls and Sliced Country Ham

Pan-Fried Frog Legs Sauteed at Basil Cream

Raw Salmon Tartare with Fresh Herbs and Olive Tomatoes

Main Courses

Veal Head with its Vegetables and the « Ravigote » sauce

Pork loin with Morel sauce and Gratin Dauphinois

Veal Liver at Raspberry sauce, Gratin Dauphinois and Sweet Mashed Potato «

Saint-Jacques » Scallops Pan-fried with Basil Cream and Fresh Tagliatelle

Cod in Herb and Pecan Crust with Mashed Potato

" Brie de Meaux Cheese A. O. C "

Desserts

Homemade Sorbets (Blackcurrant, Green Apple and Passion Fruits)

Pistachio Tiramisu and its Fresh Raspberry

Red Fruits Blown Pancake and its Coulis

« Crème Bruleé » at Vanilla

Skewers of Flambéed and Caramelized Fresh Fruits

Fine Apple Tart with Vanilla Ice Cream

Price with all taxes

La Carte

Our Starters

<i>Surprise Melon with Blue Lobster and Fresh Raspberries</i>	43 €
<i>Salad of Blue Lobster with Foie Gras Shavings</i>	43 €
<i>Pan-Fried Duck « Foie-Gras » with Grape Vergus on Toats</i>	34 €
<i>Terrine of Homemade Duck « Foie-Gras » and its Jasmine Jam</i>	30 €
<i>Pan-Fried Frog Legs Sauteed at Basil Cream</i>	28 €
<i>Crown of half-baked « Saint Jacques » Scallops with Reims Vinaigrette</i>	24 €
<i>Warm Goat Cheese Salad with Smoked Duck Breast</i>	22 €
<i>Caviar Oscietre 50 Grammes (Order in advance)</i>	90 €
<i>Caviar Oscietre 100 Grammes (Order in advance)</i>	180 €

Our Fishes

<i>Blue Lobster Flambeed at Whysky with Coral Butter (Order in advance)</i>	63 €
<i>Duo of Seabass and Pan-fried Duck « Foie Gras », Crisped Potatoes</i>	39 €
<i>Fricassee of Monkfish and Saint-Jacques, Tagliatelle with Basil Cream</i>	35 €
<i>Cod in Herb and Pecan Crust with Mashed Potato</i>	27 €
<i>Roasted Skate Fish with « Brie de Meaux » Cheese, Steamed Potatoes</i>	25 €

La Carte

Our Meats

<i>Tournedos Rossini (Beef Filet and Pan-Fried Duck Foie-Gras), Potato Gratin</i>	<i>38 €</i>
<i>Beef Tenderloin and its Potato Gratin (Pepper or Roquefort sauce)</i>	<i>32 €</i>
<i>Trio of Giblets (Calf Liver at Raspberry, Sweetbreads with Morels, Kidneys with shallot)</i>	<i>30 €</i>
<i>Veal Medallion with Morel Cream, Fresh Tagliatelle</i>	<i>28 €</i>
<i>« 7 Hours » Style Lamb Shank and Crushed Potato</i>	<i>24 €</i>

Our Desserts

<i>Assiette « A Gouyette » (Assortment from the Chef Desserts)</i>	<i>16 €</i>
<i>« Sabayon » of Fresh Fruits with Champagne</i>	<i>15 €</i>
<i>Mellow of Chocolate and its Pistachio Melting Heart</i>	<i>15 €</i>
<i>Pistachio Tiramisu and its Fresh Raspberry</i>	<i>14 €</i>
<i>Red Fruits Blown Pancake and its Coulis</i>	<i>14 €</i>
<i>Skewers of Flambéed and Caramelized Fresh Fruits</i>	<i>14 €</i>
<i>Fine Apple Tart with Vanilla Ice Cream</i>	<i>14 €</i>
<i>« Crème Bruleé » at Vanilla</i>	<i>12 €</i>
<i>Homemade Sorbets (Blackcurrant, Green Apple and Passion Fruits)</i>	<i>10 €</i>
<i>Cheese Plater</i>	<i>10 €</i>

Our Menus

- Menu Petit Gouyette -

32,00 €

Only at noon from Tuesday To Friday

Starter + Main Course or Main Course + Dessert

Choose into the A Gouyette Menu

- Menu A Gouyette -

49,00 €

Noon and Evening, From Tuesday to Sunday


Starter + Main Course + Brie de Meaux Cheese + Dessert

- Menu Discovery -


70,00 €

Noon and Evening, From Tuesday to Sunday

*The Chief selection into its Season Card declined into a Trio
in each Plates from the Starter to the Dessert.*



restaurant
à Gouyette



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01 60 43 87 12