



restaurant  
à Gouyette

*Card & Menu*

*Season*

*Autumn 2020*

*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 »*  
*Charlotte of Crayfish with Cabbage Remoulade, Reims Vinaigrette and Truffles Crazy*  
*Autumnal Salad (Seared Snails, Poultry Liver, Chanterelles, Parsley)*  
*Beetroot Velvety Soup*

*Main Courses*

*Veal Head and its Small Vegetables, Ravigote Sauce*  
*Veal Liver with Chanterelles, Sweet Mash Potatoe and Gratin Dauphinois*  
*Duck Leg Fried at Orange and Crushed Potatoe*  
*Scorpion Fish Filet with Bacon and Garlic, Fresh Tagliatelles*  
*Duck Breast with Purple Mustard, Mashed Sweet Potato*

*« Brie de Meaux » Cheese A. O. C*

*Desserts*

*Homemade Sorbets (Blackcurrant, Green Apple and Passion Fruits)*  
*Thin Rhubarb Pie with its Ice Cream*  
*Puffed Pancake « After Eight », Mint and Chocolate*  
*Mellow of Chocolate and its Pistachio Melting Heart*  
*« Crème Brulée » at Vanilla*

# « La Carte »

## Our Starters

<i>Salad of Blue Lobster and Shavings of Duck « Foie Gras » Terrine</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>Beetroot Velvety Soup with Pan Fried Jumbo Shrimps</i>	30 €
<i>Sauteed Frog Legs at Purple Mustard Sauce</i>	28 €
<i>Plate of Smoked Salmon, Lemon and Blinis</i>	26 €
<i>Crown of half-baked « Saint Jacques » Scallops with Reims Vinaigrette</i>	24 €
<i>Warm Goat Cheese Salad with Smoked Duck Breast</i>	22 €

## Our Fishes

<i>Blue Lobster with Coral Butter, Flamed with Whiskey (depending on availability)</i>	68 €
<i>Duo of Seabass and Pan-fried Duck « Foie Gras », Crisped Potatoes</i>	39 €
<i>Fricassee of Monkfish and Scallops with Skimmed Braised Chicory</i>	35 €
<i>Sauteed Cod with Bacon and Garlic, 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 Chanterelles, Sweetbreads with Morels, Kidneys with shallot)</i>	<i>30 €</i>
<i>Lamb Chops with Purple Mustard Sauce with Two Purées</i>	<i>28 €</i>
<i>« 7 Hours » Style Lamb Shank and Crushed Potato</i>	<i>24 €</i>

*"The Plate of Cheese" 10 €*

## Our Desserts

<i>Assiette « A Gouyette » (Assortment from the Chef Desserts)</i>	<i>16 €</i>
<i>« Sabayon » at Fresh Fruits with Champagne</i>	<i>15 €</i>
<i>Mellow of Chocolate and its Pistachio Melting Heart</i>	<i>15 €</i>
<i>Puffed Pancake « After Eight », Mint and Chocolate</i>	<i>14 €</i>
<i>Thin Rhubarb Pie with its Ice Cream</i>	<i>14 €</i>
<i>« Crème Brulée » at Vanilla</i>	<i>12 €</i>
<i>Homemade Sorbets (Blackcurrant, Green Apple and Passion Fruits)</i>	<i>10 €</i>

*Menu Discovery*

- 70€ -

*The Chef Selection into his Season Card*

*Starters Symphony*

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*Main Courses Farandole*

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*Trio of Cheese*

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*Variety of Desserts*

2020  
**Travelers'  
Choice**<sup>™</sup>



**Tripadvisor**