

## Appetizers

<i>Organic beer « Le Mascaret » from Rions (wheat, lager or amber beer) 33cl</i>	4.50 €
<i>Ricard or Pastis</i>	4.00 €
<i>Blackberry, Blackcurrant, morello cherry or peach Kir</i>	4.00 €
<i>Red or White Pineau de Charente</i>	5.00 €
<i>Suze, White or Red Martini, Rinquinquin</i>	5.00 €
<i>Red or White Porto</i>	5.00 €
<i>White, Red or Rosé Lillet, Muscat Mas d'Amiel</i>	5.00 €
<i>Tonic Lillet</i>	6.00 €
<i>Glass of sweet white wine : Cadillac or Loupiac</i>	5.00 €
<i>Glass of sweet white wine : Sauternes</i>	7.50 €
<i>Whisky, Gin or Vodka (with soft drinks : 1euro more)</i>	6.00 €
<i>Aberlour, Jack Daniel's, Chivas Régal</i>	8.00 €
<i>Américano or Signature Cocktail</i>	8.00 €
<i>Glass of Champagne Brut</i>	9.00 €
<i>Rosé</i>	12.00 €
<i>Alcoholic-free cocktail</i>	5.00 €
<i>Alain Milliat Fruit juice 33 cl</i>	8.00 €
<i>Coffe "voix de la terre de Lavazza"</i>	3.00 €
<i>Mineral water</i>	4.00 €
<i>Glass of wine Wines, ask for our selection</i>	from 3.50 € to 7.50 €

### « Petit gourmet » : Children's menu 15 € (under 12ans)

*64 °chicken-egg cooked, Parmesan cream*

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*Beef steak, baked potato and glazed vegetables*

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*Strawberries with sugar and whipped cream*

**We inform our customers :**

*A List of allergens is available on request,*

*All our meat is french origin or European Union origin and  
Charolaise , Blonde d'Aquitaine, Limousine Bovine Races .....*

*Our dishes and desserts are homemade*

*The bread is kneaded and baked at the restaurant.*

*Our olive oils are coming from organic farming, only variety from Casa Dona Fonseca*

*Service is included*

*Any change will be subject to surcharge*



## Suggestions « à la carte »

### Starters

<i>Sweetbreads and lobster with asparagus, Beaufort foam</i>	26.00 €
<i>Floating island monkfish, garlic and mushrooms soup, Iberian ham hazelnuts and shavings</i>	18.00 €

### Garonne , Océan

#### Sea , Ocean

<i>Bordeaux Lamprey cooked with a red wine Cadillac, foam potatoes</i>	21.00 €
<i>Stone bass with shellfish cream and fennel risotto</i>	24.00 €

### Ovine, Bovine

<i>Veal ribs cooked in low temperature and raviole mushrooms, Beaufort foam</i>	27.00 €
<i>Fancy beef fillet and duck foie gras with fry sweetbreads</i>	32.00 €
<i>Campet lamb selection, confit shoulder, roasted saddle, tian of vegetables</i>	24.00 €
<i>As a burger : Mount Royal pigeon with foie gras and cocoa sauce</i>	28.00 €

### Desserts

#### (to order at the beginning of your meal)

<i>Old Bachelor Dessert : a classic of the restaurant</i>	10.00 €
<i>Tartare and strawberry mousse, almond milk ice cream and greek yogurt foam</i>	10.00 €
<i>Pavlova peach, raspberry and Hibiscus</i>	10.00 €
<i>Chocolate variation and Piémont hazelnut</i>	10.00 €
<i>Cheese plate, mesclun with walnuts</i>	10.00 €

*Our pastries are made with Felchin chocolate*

*Euro-Toques chefs partner*



## *Lunchtime menus*

### *Lunchtime only, excepted on Sundays and bank holidays*

#### *Daily menus*

<i>Soup, Dish with accompanying vegetables</i>	<i>10.00 €</i>
<i>Soup, Starter, Daily dish with accompanying vegetables</i>	<i>15.00 €</i>
<i>Soup, dish with accompanying vegetables, Dessert</i>	<i>15.00 €</i>
<i>Soup, Starter, Daily dish with accompanying vegetables, Dessert</i>	<i>18.00 €</i>

*This menu is composed of local produces bought during the week on markets  
Any change will be subject to surcharge*

*1/4 L of Red wine of Bordeaux 3.00 €  
or rosé wine 4.00 €*

### *Lunchtime only, excepted on Sundays and bank holidays*

#### *« Business Menu » 29 €*

*Cherry tomatoes tarte tatin, tomato basil ice cream, pesto*

*Ou*

*Gravlax raw sea-bream, green asparagus and radish coulis*

*☆☆☆*

*Iberian ham pluma with onions confit, raviole mushrooms, Beaufort foam*

*Or*

*St Pierre white fish filet with shellfish cream and fennel risotto*

*☆☆☆*

*Revisited strawberry pie*

*Or*

*Old Bachelor Dessert : a classic of the restaurant*

*☆☆☆*

*Any change will be subject to surcharge*

## « à la carte »

From the list below :

*Starter+ dish : 36 €, Dish+dessert : 36 €, Starter+dish+dessert : 44€*

### Starters

*Ceviche of sea bream and langoustines with satay, guacamole*

*64 ° chicken-egg cooked, foams and raviole mushrooms, summer truffle*

*Duo of semi-cooked foie-gras and pan-seared with strawberries and Cadillac sweet wine*

*Floating island monkfish, sweet garlic and mushrooms soup, Iberian ham hazelnuts and shavings*

### Dishes

*Stone bass fish with shellfish cream and fennel risotto*

*Bordeaux Lamprey of cooked with a red wine Cadillac, foam potatoes*

*Beef filet, Filet de bœuf, black garlic rasted juice, baked potato, glazed vegetables*

*As a burger : Mount Royal pigeon with foie gras and cocoa sauce*

### Desserts

(to order at the beginning of your meal)

*Old Bachelor Dessert : a classic of the restaurant*

*Tartare and strawberry mousse, almond milk ice cream and greek yogurt foam*

*Pavlova peach, raspberry and Hibiscus*

*Chocolate variation and Piémont hazelnut*

Our pastries are made with **Felchin** chocolate



Euro-Toques chefs partner