

The « Gourmandin's » entire team

is pleased to welcome you

*in a warm and cosy environment and put themselves
at your service to share with you a pleasant moment at
the table, by serving you fresh and local products,
selected according to the season and promptly
transformed with care*

We also propose to you,

Lunch Formula 26€

(from Tuesday's to Friday's except holidays)

Appetiser

Main Course

and

Café Gourmand

(Ask for the Board)

🌀 Gourmand Menu at 57 € 🌀

Appetisers

“ Season Suggestions “

- *Panfried snails and season mushrooms in a parsley sauce over a velvet crab cream soup, truffle emulsion*
- * Sea Scallops, mango and pear tartar with Ponzu sauce, crispy rice leaf*

**9 Oysters « fine claire n°3 »*

- *Pressed Duck Foie Gras Half cooked, delicate season fruits jelly and brioche*
- *Home made Smoked Salmon Label Rouge “rosace”, Guacamole, lemon cream, Yuzu emulsion*

Main Courses

“ Season Suggestions “

- *Panfried Sea Scallops with roasted pistachios, Fregola sarda with saffron cooked in a risotto way, Sea scallops corals emulsion*
- *Roasted supreme of chicken and blue Lobster, American sauce with tarragon, truffle mashed potatoes*

- *“Tournedos Rossini”, Beef Tenderloin with Duck Foie Gras*
- *Beef Tenderloin with Pepper, Roquefort cheese or “Béarnaise” sauce, Macaire mashed potatoes*
- *Pan-fried Veal Liver with a Raspberry vinegar sauce, Truffle mashed potatoes*

🌀 Gourmand Menu at 57 € 🌀

*Cheese Board from our Provinces
(3/ 4 portions)*

Desserts

“ Season Suggestions “

- *Speculoos tartlet, compote of pear with Cinnamon, chocolate shavings, condiment lemon-Yuzu*
- *Figs tartlet roasted with honey and rosemary, Quince compote, chocolate coulis with raspberry, vanilla ice cream*

- *“Tarte Tatin”, famous reversed apple pie*
- *Sorbets waltz, three kinds of flavours, over a red fruits coulis*
- *“Profiteoles”, Choux pastry filled with vanilla ice cream, covered with chocolate sauce «Home-made»*
- *“Mi-cuit” Half cooked chocolate cake filled with salted butter caramel*
- *Nougat ice cream over a red fruits coulis*

For all changes to the menu, a supplement can be asked.

☛ Traditional Menu at 42 € ☛

Appetisers

“ Season Suggestions “

- *Smoked Salmon Trout crumble flesh, perfumed with herbs and ginger, Parmesan crumble and apple-lemon condiment*
- *“ Oeuf parfait ” soft boiled egg over a butternut cream soup, grated salted Duck foie gras, truffle emulsion*
- *Crispy piggy feet with herbs, Xéres tangy jus*

**6 Oysters « fine claire n°3 »*

- * 6 Bourgogne Snails in parsley sauce, truffle emulsion, bruschetta with hazel nuts*
- *Roasted Goat cheese, Romaine salad honey and orange*

Main Courses

“ Season Suggestions “

- *Pollock fish cooked in a low temperature, covered with fresh flowers, almonds cream, elder flower emulsion, cauliflower light cream*
- *Duck breast cooked in a low temperature, honey and roasted sesame seeds , condiment ginger-balsamic, mashed pumpkin and season vegetables*
- *Sea Bream fish filet with saffron, Fregola Sarda cooked in a risotto way, with fresh herbs and Yuzu emulsion*

- *Pan-fried Veal Liver, in a raspberry wine vinegar sauce, truffle mashed potatoes*
- *Duck Leg confit «Home-made» with potatoes in a parsley sauce*
- *Angus beef back steak , sauce of your choice (pepper, brie cheese or béarnaise), Macaire potatoes with hazel nuts butter*

☞ *Traditional Menu at 42 €* ☛

Desserts

“ Season Suggestions “

- *Speculoos tartlet, compote of pear with Cinnamon, chocolate shavings, condiment lemon-Yuzu*
- *Figs tartlet roasted with honey and rosemary, Quince compote, chocolate coulis with raspberry, vanilla ice cream*

- *“Tarte Tatin”, famous reversed apple pie*
- *Sorbets waltz, three kinds of flavours, over a red fruits coulis*
- *“Profiteoles”, Choux Pastry filled with vanilla ice cream, covered with chocolate sauce «Home-made»*
- *Nougat ice cream over a red fruits coulis*
- *Mi-cuit” Half cooked chocolate cake filled salted butter caramel*
or
**Cheese board (suppl. 5€)*
(3/ 4 portions)

For all changes to the menu, a supplement can be asked.

OUR « A LA CARTE »

OUR OYSTERS

Fines de Claire" n°3

<i>The 6</i>	<i>16 €</i>
<i>The 9</i>	<i>22 €</i>
<i>The 12</i>	<i>28 €</i>

OUR COLD APPETISERS

- *Home made Smoked Salmon Label Rouge "rosace",
Guacamole, lemon cream, Yuzu emulsion* 22 €
- *Pressed Duck Foie Gras Half cooked, delicate season
fruits jelly and brioche* 28 €
- *Crab dumpling, with Velvet Crabs butter sauce
and River shrimps* 28 €

OUR WARM APPETISERS

- * Pan fried duo of Duck Foie Gras and Sea Scallops,
raspberry sauce* 35 €
- *Roasted Goat cheese, Romaine salad honey and orange* 15 €
- * 6 Bourgogne Snails in parsley sauce, truffle emulsion,
bruschetta with hazel nuts* 16€

OUR "A LA CARTE"

With the good will of our capricious seas

- *Sole fish "Meunière" style, truffle mashed potatoes* 45 €
- * Panfried Sea Scallops with roasted pistachios, Fregola sarda with saffron cooked in a risotto way, Sea scallops corals emulsion* 35€
- *Saint Peter's fish filet "a la plancha", almonds cream, cauliflower light cream* 42€

OUR MEAT

- *Beef Tenderloin with Pepper, Roquefort cheese or "Béarnaise" sauce, Macaire potatoes with Hazel nuts* 35 €
- *Beef Tenderloin, Morels sauce Macaire potatoes with Hazel nuts* 38 €
- *"Tournedos Rossini" Beef Tenderloin with Duck Foie Gras* 40 €
- *Duck Leg confit «Home-made», potatoes in parsley sauce* 26 €
- *Sweet Bread Fricassee, in a Morels sauce* 40 €
- *Pan fried Veal Liver, Veal juice in a Raspberry wine sauce, truffle mashed potatoes* 26 €

Cheese Board from our Provinces 15 €
(3/ 4 portions)

OUR DESSERTS

- * *“Café Gourmand”, assortment of Home-made desserts* 15 €
- * *Sorbets waltz, three kinds of flavours, over a red fruits coulis* 12€
- * *“Assiette du Gourmandin”, assortment of house made desserts* 15 €
- * *Nougat ice cream over a red fruits coulis* 12 €
- * *“Profiteroles”, puff pastry filled with vanilla ice cream,
covered with chocolate sauce «Home-made»* 14 €
- * *“Mi-cuit” Half cooked chocolate cake filled salted
butter caramel* 14 €
- * *Fresh Fruits Tulip* 15 €
- * *“Tarte Tatin” famous reversed apple pie* 12 €

OUR SUGGESTIONS

- * *Speculoos tartlet, compote of pear with Cinnamon,
chocolate shavings, condiment lemon-Yuzu* 15 €
- * *Figs tartlet roasted with honey and rosemary, Quince
compote, chocolate coulis with raspberry, vanilla ice cream* 15 €