



OUR STARTERS

- Prawn "al ajillo" , with garlic and parsley 27,00 €
- Grilled Frog's Legs with garlic and parsley 27,00 €
- Pan fried Chipirones with garlic and parsley 22,00 €
- Burgundy snails x 12... 19,90 €
- Trout from the Pyrénées cut in Carpaccio de Lau Balagnas..... 20,00 €
- Tartar of trout with fresh cut coriander and lime 20,00 €
- Duck "Foie gras" on its caramelized apples slices..... 40,00 €
- Homemade Duck "foie gras" with its crystallized green mangoes
and french toast 35, 00 €

OUR SOUPS

- French gratinated onion soup 15,00 €
- Soup of the day (ask the waiter)..... 11,00 €



OUR SALADS

- Caesar salad :

Roasted chicken breast sun dried tomatoes, green asparagus..... 18.00 €

- Goat's cheese salad:

Goat's warm cheese on toast with a drop of honey and
snacked bacon..... 18.00 €

- Freshness salad:

Mixed salad leaves, Prawns, Chipirons, Trout Carpaccio..... 28.00 €

- Tomato, Mozzarella, Basilic salad..... 18,00 €



FISH (according to the day market)

- Cod loin grilled, pan fried or in garlic 26,00 €
- Unilateral cooked Piece of Trout with dill 23,00 €
- Sea bass grilled, pan with butter or garlic 28,00 €
- Sea bream grilled, pan fried or Spanish way (with fresh garlic) ... 28.00 €

All our dishes are served with their accompaniment according to the market of the day.



FOR LOVERS OF FRENCH **TRADITIONNAL KITCHEN**

Homemade dishes

- **Exceptional :**
Cassoulet with « Tarbes beans », Toulouse Sausage and Duck Confit... 29.00 €
- **From our countryside :**
Calf's head, cooked in its Broth, with Gribiche sauce. 28.00 €
- **One of the most traditional French Dish :**
Veal kidney with Madeira sauce..... 28.00 €
- **Duck confit, with shallots, and Sarladaises potatoes..... 28.00 €**
- **Grilled duck Breast 28.00 €**
- **Traditional Beef tartar, cut with knife..... 28.00 €**

All our dishes are served with their accompaniment according to the market of the day.



OUR GRILLED MEATS

- Chateaubriand, 250 gr approx. (Piece of beef tenderloin)..... 32,00 €
- Tenderloin Rossini topped with a slice of "foie gras" and black Truffle juice (250 gr approx.) 40,00 €
- Rib eye (300 gr approx.) 25,00 €
- Grilled rib of Veal (330 gr approx.)..... 27,00 €
- Pluma of Iberic Pork (200gr approx.) 24,00 €
- Grilled cotelet of lamb with fresh thyme and french fries & salade..... 30,00 €
- Supreme of free-range chicken (200 gr)..... 22,00 €
- Faux beef filet (250 gr approx.) pepper sauce..... 24,00 €
- Homemade Burger, fried egg, salad and french fries..... 18,00 €
- Classic Burger, french fries..... 16,00 €

Supplement sauce : Pepper, roquefort ou Béarnaise..... 5.50 €

All our dishes are served with their accompaniment according to the market of the day.



CHOICE OF SIDE DISHE'S

- | | |
|--|---------|
| • Greens Beans | 5,00 € |
| • Assortiment of crunchy small vegetables..... | 5,00 € |
| • Sarlardaises potatoes | 5,00 € |
| • Basmati Rice..... .. | 5,00 € |
| • Boiled Potatoes..... | 5,00 € |
| • Mashed potatoes | 5,00 € |
| • Homemade French Fries | 5,00 € |
| • Pan fried Boletus of the Pyrenees | 25,00 € |



OUR PASTAS

- Spaghetti with chipirons 24,00 €
- Garlic spaghetti and virgin olive oil 18.00 €
- Spaghetti with garlic, prawns..... 24.00 €
- Spaghetti Carbonara..... 18,00 €
- Spaghetti Bolognese..... 22,00 €
- Spaghetti Napoletana & small crips vegetables 18.00 €
- Spaghetti with Trout..... 24,00€



MENU 37.00 €

**Mixed salad leaves "croutons" topped with
Warmed goat cheese and honey,
and grilled smoked pork breast.**

Or

Trout tartar with fresh cut coriander

Iberian pork "pluma", salad and French fries

Or

Cod and it's assortment of vegetables

Dessert of the day

All our dishes are served with their accompaniment according to the market of the day.



MENU 55.00 €

Prawn "l'Ajillo"

or

Homemade Duck "Foie gras"

Trout cut in Carpaccio and his caviar

or

"Chipirones" small squid

Faux filet of beef, pepper sauce

or

Grilled Seabass an assortment of vegetables

Crème Brûlée or Tiramisu

All our dishes are served with their accompaniment according to the market of the day



KID'S MEAL 14.00 €

(up to 10 years old)

Small Quiche Lorraine

Or

Pancake with Ham and Cheese

Homemade burger (French fries or pasta)

Or

Fish filet with mashed potatoes or French fries or pasta

Kid's dessert



VEGETARIAN CARD

SOUPS :

- Vegetable soup..... 11,00 €
- French gratinated onion soup 15,00 €

SALAD :

- Tomato, Mozarella, Basil Salad..... 18,00 €

MAIN COURSES :

- Quinoa with mushrooms, fried egg..... 18,00 €
- Mushroom omelette, cheese, herbs, salad..... 18,00 €
- Risotto with green asparagus & parmesan..... 19,00 €
- Spaghetti Napoletana and small crips vegetables..... 18,00 €
- Spaghetti garlic and virgin olive oil..... 18,00 €

CHOICE OF SIDE DISHES : 5,00 € (piece)

Basmati Rice/ Mushrooms/Broccoli/ Cauliflower/Green beans/Steamed potatoes / Homemade French Fries/ Courgette/ Fried Vegetables / Carrots/Green asparagus.

GLUTEN FREE BREAD (piece) 2,00 €



TAKE AWAY DISHES

OUR STARTERS :

- Prawn "al ajillo" , with garlic and parsley 27,00 €
- Grilled Frog's Legs with garlic and parsley 27,00 €
- Pan fried Chipirones with garlic and parsley 22,00 €
- Homemade Duck "foie gras" with his crystallized green mangoes
and french toast 35,00 €

SOUP :

- Soup of the day 11,00 €

OUR SALADS :

- Caesar Salad: Roasted chicken breast, sun dried tomatoes,
green asparagus..... 18,00 €
- Goat's cheese salad : Goat's warm cheese on toast with
a drop of honey and snacked bacon 18,00 €
- Tomato, Mozarella, Basil Salad 18,00 €

All our dishes are served with their accompaniment according to the market of the day



TAKE AWAY DISHES (continued)

HOMEMADE TRADITIONAL DISHES :

- Cassoulet with « Tarbes beans », Toulouse Sausage and Duck Confit 29,00 €
- Duck confit, with shallots, and Sarladaises potatoes 28,00 €
- Grilled duck Breast..... 28,00 €

OUR GRILLED MEATS :

- Chateaubriand, 250 gr approx. (Piece of beef tenderloin) 32,00 €
- Rib eye (300 gr approx.)... 25,00 €
- Grilled rib of Veal (300 gr approx.) 27,00 €
- Pluma of Iberic Pork (200 gr approx.)..... 24,00 €
- Grilled cotelet of lamb with fresh thyme and green beans..... 30,00 €
- Supreme of free-range chicken (200 gr approx.)..... 22,00 €
- Faux beef filet (250 gr approx.) pepper sauce 24,00 €
- Homemade Burger, fried egg, salad and french fries..... 18,00 €
- Classic Burger, french fries 16,00 €

Supplement sauce :

- Pepper, roquefort ou Béarnaise..... 5.50 €
- Mayonnaise, ketchup, mustard..... 3,00 €



TAKE AWAY DISHES (continued)

CHOICE OF SIDE DISHES :

• Green beans	5,00 €
• Assortment of crunchy vegetables	5,00 €
• Sarladaises potatoes	5,00 €
• Basmati Rice	5,00 €
• Boiled Potatoes	5,00 €
• Mashed Potatoes	5,00 €
• Homemade French Fries	5,00 €
• Pan fried Boletus of the Pyrenees	25,00 €

OUR PASTAS :

• Spaghetti with chipirones	24,00 €
• Garlic spaghetti and virgin olive oil	18,00 €
• Spaghetti with garlic, prawns	24,00 €
• Spaghetti Carbonara.....	18,00 €
• Spaghetti Bolognese.....	22,00 €
• Spaghetti Napoletana & small crisp vegetables	18,00 €
• Spaghetti with trout.....	24,00 €



TAKE AWAY DISHES (continued)

VEGETARIAN CARD

SOUPS :

- Vegetable soup 11,00 €
- French gratinated onion soup 15,00 €

SALAD :

- Tomato, Mozzarella, Basil Salad 18,00 €

MAIN COURSES :

- Quinoa with mushrooms, fried egg 18,00 €
- Mushroom omelette, cheese, herbs, salad 18,00 €
- Risotto with green asparagus & parmesan 19,00 €
- Spaghetti Napoletana & small crips vegetables 18,00 €
- Garlic spaghetti and virgin olive oil 18,00 €

CHOICE OF SIDE DISHES :..... 5,00 € (piece)

Basmati rice/ Mushrooms/Broccoli/ Cauliflower/Green beans/Steamed potatoes / Homemade French Fries/ Courgette/ Fried Vegetables / Carrots/Green asparagus.

GLUTEN FREE BREAD 2.00 € piece

BREAD 1.00 € piece