

# Le Petit Barrail



## ENTREES

Creamy pumpkin soup, crunchy chestnut chips and hazelnut	12€
Candied eggplant "Millefeuille", goat cheese, honey and spices	14€
The perfect egg cooked at 64 °, creamy mushroom, bacon and parmesan emulsion	14€
Seabream tartare, almond and grapes granola	15€
Today's special entree	14€

## MAIN COURSES

Organic poultry from "Ferme de Bignac" in ballotine, potatoes and reduced juice	21€
The "Chalosse" grilled veal, mashed carrot with cumin	22€
Sea bream filet snacked raw, casserole of autumn vegetables, white butter	21€
Crunchy herbal cod, melted potatoes and parsley	24€
Today's special main	22€

## DESSERTS

Chocolate "Liégeois" Valrhona 66% with crispy feuillantine and milk froth	8€
Tatin's tart, caramelized golden apples and vanilla fresh cream from "Limousin"	10€
The exotic dessert, vanilla and mango mousse, crunchy biscuit	10€
Red wine poached pear, orange marmalade, mascarpone chantilly and orange biscuit	10€
Today's special dessert	9€

Entree + Main • 29€ / Main + Dessert • 29€ / Entree + Main + Dessert • 34€

All our meats are from France and EU  
All our prices are nets