

Petit Barrail



ENTREES

14 €

CREAMY PUMPKIN SOUP

Crunchy chestnut chips and hazelnut

FROM "LE MÉDOC", SNAIL IN A PUFF PASTRY

THE PERFECT EGG COOKED AT 64 °

Creamy mushroom, bacon and parmesan emulsion

ARTICHOKE CREAM IN "BARIGOULE" STYLE

Mashed olives condiment and country ham

TODAY'S SPECIAL ENTREE

MAIN COURSES

22 €

ORGANIC POULTRY FROM "FERME DE BIGNAC"

In ballotine, potatoes and reduced juice

"MONPAZIEROIS" RABBIT, LOW TEMPERATURE

Stuffed with vegetables, fine butternut puree

ROASTED SAI THE

Pumpkin mousseline and parsnip

SALMON STEAK

Soy butter, pan-fried mushrooms

TODAY'S SPECIAL MAIN

DESSERTS

10 €

PEAR AND TONKA CRUMBLE

Vanilla ice cream

FLOWING CARAMÉLIA

Milk jam

EXOTIC TART, COCONUT MOUSSE

Dulcey Valrhona chocolate

GOURMET TIRAMISU

TODAY'S SPECIAL DESSERT

Entree . Main or Main . Dessert 29€
Entree . Main . Dessert 34€

All our meats are from France and E.U.
All our prices are nets