

Petit Barrail



STARTERS

14 €

PIEDMONTESE SALAD,

Celery brunoise, candied potatoes and truffle oil condiments

PARSNIP CREAM,

Honey, frothy butter croutons

CARBONARA-STYLE CELERY TAGLIATELLE,

Poached egg, Ossau Iraty and dry ham tile

ESCALOPED ARTICHOKE WITH GRAPEFRUIT,

Snacked prawns, citrus vinaigrette and Gascony mustard

TODAY'S SPECIAL STARTER

MAIN COURSES

22 €

BIGNAC POULTRY IN BALLOTINE,

Grilled potatoes with dried herbs, reduced juice

CRISPY DUCK WITH DRIED FRUITS,

Butternut puree with brown butter and thyme juice

SNACKED SEA BASS FILLET,

Leek fondue with Espelette pepper and dried fruits

BOUCHOT MUSSELS,

Turnips with saffron and marinière sauce

TODAY'S SPECIAL MAIN

DESSERTS

10 €

BA'BARRAIL,

With orange blossom water

PEAR BELLE HÉLÈNE,

Chocolate sauce and tiramisu ice cream

THE EXOTIC,

Soft sponge cake, passion fruit cream and fresh mango

CHOCOLATE CAKE,

Hazelnut praline coulant, chicory and pastis ice cream

TODAY'S SPECIAL DESSERT

Starter, Main or Main. Dessert 29€

Starter. Main . Dessert 34€

All our meats are from France and U.E

All our prices are nets.