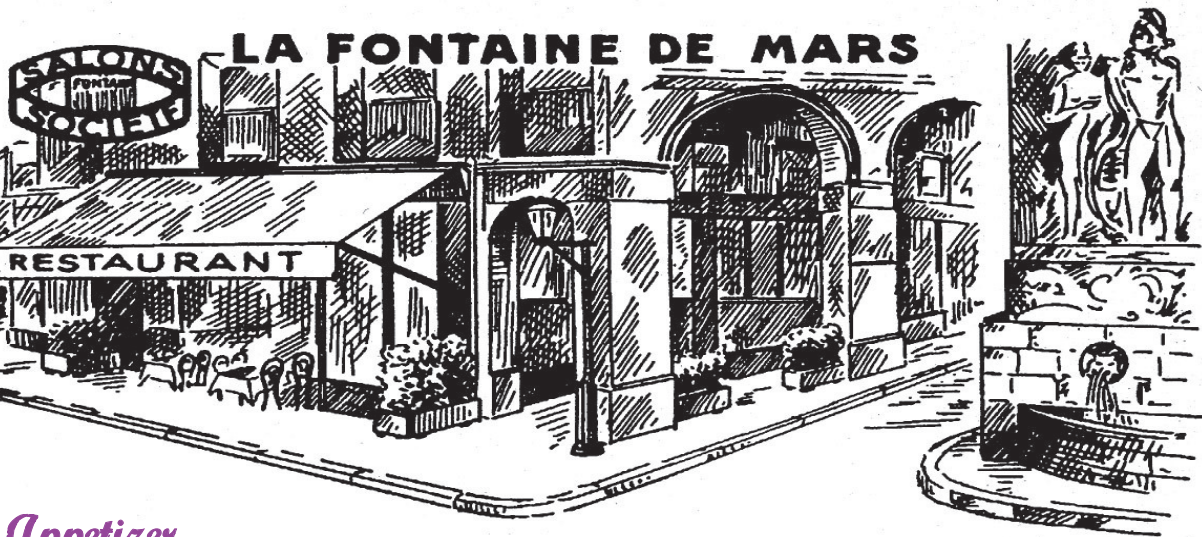


A P E R I T I F S

LILLET RED, WHITE, ROSÉ	7,00 €
Pastis JEAN BOYER	7,00 €
Porto 10 ans d'âge	12,00 €
Americana MAISON	12,00 €
Glass of Sauternes of the moment	16,00 €
Glass of Clos Peyrassol ROSÉ	16,00 €
Glass of Champagne	20,00 €
Bottle of Champagne Veuve Clicquot	105,00 €
Glass of BILLECART-SALMON ROSÉ	27,00 €
Bottle of BILLECART-SALMON ROSÉ	135,00 €
Glass of Cognac Hennessy XO over ice	41,00 €



PLAT DU JOUR 25 EUROS

MONDAY	
Raw ground beef "Tartare" & fries	
TUESDAY	
Chicken & mustard stew	
WEDNESDAY	
Famous "Coq au vin" & pasta	
THURSDAY	
"Blanquette de veau" cream stew	
FRIDAY	
Raw fish & lemon "tartare", fries & salad	
SATURDAY	
Roasted baby lamb & potatoes gratin	35 €
SUNDAY	
Roasted free range chicken, mashed potatoes	

W I N E S P O T 4 6 C L		
RED	Brouilly	14 €
WHITE	Sauvignon	14 €
ROSÉ of the moment	14 €

II FONTAINE DE MARS GAILLAC SELECTION

BOTTLE (75 cl) 20,00 € POT (46 cl) 14,00 €

MINERAL WATERS

	Vittel	San Pellegrino	Chateldon
0.5 L	6 €	6 €	7,5 cl
1 Litre	9 €	9 €	9 €

BEER BY THE BOTTLE

Carlsberg 33 CL 8,00 €

Coffee EXPRESS	5,00 €
Cappuccina	8,00 €
Ask for our tea & infusion menu	7,00 €
...And the famous warm coffee "Gersois" with Armagnac	14,00 €

VOLUMES

Bottle 75 CL, Pot 46 CL, Glass of wine 16 CL
 Apéritifs, Alcools & liquors 8 CL
 Whisky & Malt 8 CL, Anis 4 CL

ASK FOR OUR FAMOUS "DIGESTIFS" LIST

NET PRICES IN EUROS

Appetizer

Hard boiled egg with mayonnaise & vegetables	11,00 €
Steamed leeks with herbs dressing & croutons	14,00 €
HOMEMADE duck "terrine", pistachio, foie gras & spicy fig chutney	18,00 €
Country ham "prosciutto" platter	20,00 €
Assortment of dried sausages, country ham & "terrine"	26,00 €
Cheese crispy biscuit & fresh goat cheese, crushed tomato, red peppercorn	18,00 €

Specialties

Two eggs baked in red wine, shallot & bacon sauce	13,00 €
Wild snails of Burgundy "Fontaine de Mars"	
PLATE OF 6	18 €
PLATE OF 12	36,00 €
Home made duck "foie gras" terrine & toasts	34,00 €
Glass of white sweet white SAUTERNES, my favorite of the moment	16,00 €

Main course

Fried black pudding sausage & sauteed apple	21,00 €
M. DUVAL pork tripe "andouillette" & Chardonnay juice	26,00 €
HOMEMADE duck's "confit" & skin potatoes, curly lettuce	31,00 €
Roasted duck breast, Corsica chestnut honey juice & creamy polenta	35,00 €
Seared chicken breast, morel mushroom, morel cream sauce & baked rice	39,00 €
Seared top of the beef loin, french fries & béarnaise sauce	44,00 €

MEAT & POULTRY ARE COOKED AT THE MINUTE & REQUIRE A REST PERIOD BEFORE BEING SERVED

Side orders

Mashed potatoes	8,00 €	Sauteed fresh spinach	8,00 €
French fries	8,00 €	French green beans	9,00 €
Gratin dauphinois	8,00 €	Sauteed skin potatoes	8,00 €

Fish

Seared salmon fillet, sauteed spinach & olive oil	36,00 €
Boneless royal seabream, mashed potatoes & olive "tapenade"	36,00 €
Fish of the day, at the black board...

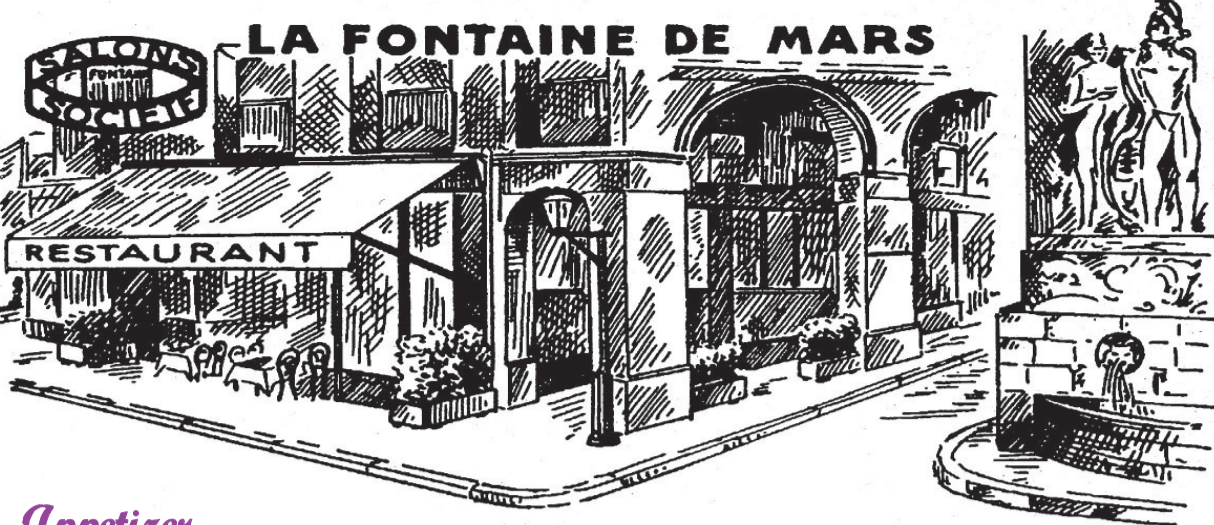
To end up with

Assortment of french cheese platter	15,00 €
Glass of sweet Sauternes, my favorite of the moment ...	16,00 €
Floating island "FONTAINE DE MARS"	11,00 €
Black chocolate mousse 14,00 € with 4 cl of Grand Marnier "LOUIS-ALEXANDRE"	18,00 €
Vanilla crème brûlée	13,00 €
Big "Baba" sponge cake, whipped cream & XO rum PASADOR DE ORO	16,00 €
"Tourtière Landaïse" with Armagnac ice cream	15,00 €
Hazelnut & pralin "Mille-Feuille"	18,00 €
Brandied "Griottines" cherries & vanilla icecream	15,00 €
The famous Berthillon's ice cream or sorbet	14,00 €
Berthillon mandarina sorbet & Napoléon mandarina liquor	17,00 €
Ask for the famous "coffee Gersois" with Armagnac & whipped cream	14,00 €
Fresh strawberries, Vanilla ice cream & pistaccio sabayon	18,00 €



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RESTAURANT



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Grand Marnier
Maison fondée en 1827