

# Restaurant 'Les Jardins de la Baïse'

## A La Carte



\* Fall of the V.A.T.

### Starters 9 €

The Terrine of Pikeperch, Shellfish Seasoning	(Dodine)
The Salad of Marinated Artichokes and Tails of Crayfish	(Artichauts)
The Andalousian Gaspacho...7,50 € *	(Gaspacho)
The Gascony Salad of the Chef	(Gasconne)
The Butterfly of Breast of Duck with Foie Gras, Smoked by our care	(Papillon)
The Smoked Salmon	(Saumon Fumé)
The Cassolette of Snails in Garlic and Parsley Butter	(Escargots)

### Foies Gras 14 €

The Par-cooked Foie Gras of Duck	(FG Mi-cuit)
The Sautéed Fresh Foie Gras of Duck on a bed of Gingerbread, Served with Fig Sorbet	(FG Poêlé)

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## Main Courses

The Salmon on Crust, Basquaise Sauce ...10 € *	(Saumon)
The Conserve of Duck and its Omelette of Potatoes ...12 €	(Confit)
The Fillet of Dory, White Wine Sauce ...14 €	(Saint Pierre)
The Magret of Duck, Cepes Mushrooms Sauce ...14 €	(Magret)
The Royal Sea Bream Flambé with « Pastis » Aniseed Liqueur ...15 €	(Dorade)
The Entrecôte Steak Grilled ...15 €	(Entrecôte)
A select piece of Beef, around 8,81 ounces, suggested with a fricassee of Mushrooms...6,50 €	
The Loin of Veal with Girolles Mushrooms ...16 €	(Côte de Veau)
The Roasting of Lamb with Thyme Flower ...16 €	(Agneau)
The Zarzuela of Fishes ...18 € (Tail of Monkfish, small Cuttlefishes, Mussels, King Prawn, Hake)	(Zarzuela)
The Whole King Prawns Sauteed in Parsley and Garlic Butter, Mixed of Vegetables ...18 €	(Gambas)
The Thick Fillet of Beef, Bordeaux Sauce and its Sauteed Fresh Foie Gras ...19 €	(Blonde)
The Fricassee of Cepes Mushrooms... 6.50 €	(Poêlée de Cèpes)

*\* Some main courses may take 20 minutes to cook*

# Restaurant 'Les Jardins de la Baïse'

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## *Cheese 8 €*

The Pure Sheep Cheese and its Black Cherry Jam (Brebis)  
(Local Product, M. Baylocq in Beaumont, Gers)

## *Sweets 8 €*

The Fine Pear Tart, Vanilla Ice Cream \* (Tarte aux Poires)  
This dessert needs 20 minutes to cook

The Tropical Fruit Salad, Mango Sorbet ...7 € \* (Salade de Fruits)

The Vanilla Panna Cotta, Minestrone of Red Fruits (Panna Cotta)

The Icy Nougat, Dried Fruits Sauce (Nougat Glacé)

The "Pastis" with Apples \* (Pastis)  
«Local Speciality», Baked Pastry Stuffed with Apples

The Chocolate and Praline Cake (Craqueline)

The Caprice of Greedies \* (Caprice)  
Three small desserts according to the inspiration of the pastrycook

The Assortment of 3 Scoops of Ice Cream or Sorbets (Crème Glacées)  
Vanilla, Milk Chocolate, Coffee, Prunes & Armagnac, Caramel & Salted Butter  
Lemon, Strawberry, Pear, Blackcurrant, Mango, Fig

● *\*Sweets to order at the beginning of the meal*

# Restaurant 'Les Jardins de la Baïse'

## Menu 25 €

A Starter à la Carte of your Choice

*Foie Gras 5 € extra*



The Entrecote Steak Grilled

**or**

The Fillet of Dory, White Wine Sauce

**or**

The Magret of Duck,  
Cepes Mushrooms Sauce

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**The Cepes Mushrooms Fricassee 6,50 € extra**



A Sweet or the Cheese à la Carte

## Menu 33 €

A Starter à la Carte of your Choice

*Foie Gras 5 € extra*



The Zarzuela of Fishes

(Tail of Monkfish, Cuttlefishes, Mussels, King Prawn,  
Hake)

**or**

The Sauteed Whole King Prawns  
in Persley Vinaigrette, Mixed of Vegetables

**or**

The Fillet of Beef, Bordeaux Sauce  
and its Sauteed Fresh Foie Gras

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**The Cepes Mushrooms Fricassee 6,50€ extra**



## Menu 29 €

A Starter à la Carte of your Choice

*Foie Gras 5 € extra*



The Roast of Lamb with Thyme Flower

**or**

The Royal Sea Bream Flambé with « Pastis » Aniseed Liqueur

**or**

The Loin of Veal with Girolles Mushrooms

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**The Cepes Mushrooms Fricassee 6,50 € extra**



A Sweet or the Cheese à la Carte

# Restaurant 'Les Jardins de la Baïse'

## *Children's Menu 10 €*

*8,50 € \**

**Extra Starter:** Salad of Raw Ham 2.50 €

**(under 12 years old)**

The Piece of Beef Grilled

**or**

The Crusty Hake Fish

Served with Fresh Pasta or Green Beans



The Surprise Ice Cream

**or**

Two Scoops of Ice Cream or Sorbet

## *Gascon Menu 21 €*

The Andalousian Gaspacho

**or**

The Salad of Marinated Artichokes and Tails of Crayfish



The Conserve of Duck and its Omelette of Potatoes

**or**

The Salmon on Crust, Basquaise Sauce



The Vanilla Panna Cotta, Minestrone of Red Fruits

**or**

The Pastis Gascon with Apples  
«Local Speciality», Baked Pastry Stuffed with Apples