

Restaurant 'Les Jardins de la Baïse'

A La Carte



* Fall of the V.A.T.

Starters 9 €

The Salad of Smoked Salmon, Poached Egg, Lemon Seasoning	(Saumon Fumé)
The Gascony Purse Stuffed with Gizzards and Leg of Duck on Salad	(Aumônière)
The Soup of the Day ...7,50 € *	(Potage)
The Mussels Baked in Fresh Tomato and Soft Chorizo	(Moules)
The Headcheese of Duck Stuffed with Foie Gras	(Pressé)
The Terrine of Cuttlefishes and Red Peppers with Citrus Fruits	(Seiche)
The Terrine of Lentils with Ham and Foie Gras, Dried Fruits Sauce	(Lentilles)

Foies Gras 14 €

The Par-cooked Foie Gras of Duck and its Onion and Prune Jam	(Mi-cuit)
The Sautéed Fresh Foie Gras on Apples and Cane Sugar Cookie Crumble	(Poêlé)

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Main Courses

The Back of Cod and its Fresh Tagliatelli with Mushrooms ...11 € *	(Cabillaud)
The Conserve of Duck Served with Potato Gratin ...12 €	(Confit)
The Steaklet of Duck, Cèpes Mushrooms Sauce ...14 €	(Magret)
The Entrecote Steak Grilled ...15 €	(Entrecôte)
A Select piece of Beef, around 8,81 ounces, suggested with a fricassee of Mushrooms...6,50 €	
The Saddle of Lamb Stewed in Casserole ...15 €	(Souris)
The Fillet of Turbot, White Wine Sauce ...16 €	(Turbot)
The Fillet of Boar, Gravy Sauce with Porto ...16 €	(Sanglier)
The Risotto of Scallops ...16 €	(Saint-Jacques)
The Whole King Prawns Sautéed in Parsley and Garlic Butter, Mixed of Vegetables ...18 €	(Gambas)
The Thick Fillet of Beef, Gascony Red Wine Sauce and its Sautéed Fresh Foie Gras ...19 €	(Blonde)
The Fricassee of Cèpes Mushrooms... 6.50 €	(Poêlée de Cèpes)

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

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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 Greedy Coffee ...5 € (Café Gourmand)
(Espresso coffee, small chocolate cake, prunes in Armagnac)

The "Pastis" with Prunes * (Pastis)
(Local specialty, stuffed with prunes, also named "croustade")

The Pair of Pancakes Perfumed with Orange Blossom, Fig Jam and Orange Sorbet (Crêpes)

The Smooth Chocolate Gateau, Heart of Caramel and Salted Butter (Coeur Coulant)

The Fine Rhubarb Tart, Crème Brûlée Ice Cream * (Rhubarbe)

The Delicacies of the Pastry Chef (Gourmandise)
(Assortment of small desserts according to the inspiration)

The Pistachio Crème Brûlée...7 € (Crème Brûlée)

The Pineapple Gratin with Séchouan Pepper * (Gratin)

The Vanilla Panna Cotta, Raspberry Purée (Panna Cotta)

The Assortment of 3 Scoops of Ice Cream or Sorbets (Crème Glacées)

Vanilla, Milk Chocolate, Mint & Chocolate, Prunes & Armagnac, Caramel & Salted Butter
Crème Brûlée, Coconut, Yellow Lemon, Orange, Raspberry, Apple, Blackcurrant

** 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 Saddle of Lamb Stewed in Casserole

or

The Entrecote Grilled

or

The Steaklet of Duck,
Cèpes Mushrooms Sauce

The Cèpes 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 Sautéed Whole King Prawns
in Parsley Vinaigrette, Mixed of Vegetables

or

The Fillet of Beef, Gascony
Red Wine Sauce
and its Sautéed Fresh Foie Gras

The Cèpes Mushrooms Fricassee 6,50€ extra



A Sweet or the cheese à la Carte

Menu 29 €

A Starter à la Carte of your Choice

Foie Gras 5 € extra



The Risotto of Scallops

or

The Fillet of Boar, Gravy Sauce with Porto

or

The Fillet of Turbot, White Wine Sauce

The Cèpes Mushrooms Fricassee 6,50 € extra



A Sweet or the Cheese à la Carte

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Menu of the Day 14 €

*12,50 € **

Served lunches only except weekends and public holiday days

The Starter of the Day

or

The Basque Salad



The Idea of the Day

or

The Piece of Beef Grilled



The Dessert of the Day

or

The Chocolate Gateau

**11 € : Starter + Main course
or Main course + Dessert**

Children's Menu 10 €

*8,50 € **

(Under 12 years old)

Extra Starter: Plate of Raw Ham 2.50 €

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

Gascony Menu 21 €

The Soup of the Day

or

The Salad of Smoked Salmon, Poached Egg, Lemon Seasoning



The Conserve of Duck and its Potato Gratin

or

The Back of Cod, Fresh Tagliatelli with Mushrooms



The Vanilla Panna Cotta, Raspberry Purées

or

The "Pastis" with Prunes
"Local Specialty", Stuffed with Prunes, also named "Croustade"