

Restaurant 'Les Jardins de la Baïse'

A La Carte

Starters 11€

Creamy Butternut and Summer Truffle Slices



The Homemade Rustic Duck Terrine



Poached Veal's Liver and it's Heart of Iberian Chorizo



Sliced Smoked Salmon from Scotland

Thin Pancake Stuffed with Melted Cheese, Honey and Mustard flavour



Foies Gras Starters 16€



Gascon Salad

(Candied Poultry Gizzards, Smoked Duck Breast, Half-Cooked Foie Gras)

Gers Duck Foie Gras Half-Cooked in Tea Towel

Stirfried Duck Foie Gras Escalope served with a Tatin Apple Tart

*Our Homemade Foie Gras comes from a local producer
who has been awarded IGP Gers Label*

Vege



Restaurant 'Les Jardins de la Baïse'

All our main courses are homemade



Main Courses

Half-Fillet of Duck Breast, Linguini Salsa Tartufata (sauce made from mushrooms and flavored with truffle)	19 €
Grilled Rib Steak, Baby Potatoes	21 €
Monkfish Medallions Armorican Style	19 €
Marinated Deer Haunch, Grand Veneur sauce, Potato Nest and Fricassee of Mushrooms	22 €
Roasted Veal Loin, Mashed Sweet Potatoes, Chanterelle sauce	23 €
One-sided pan-fried Back of Sea Bass and its gratin dauphinois	20€
Vegetarian Chili 	16 €

Suggestions for a side dish :

Stirfried Cep Mushrooms 	9 €
One Stirfried Duck Foie Gras Escalope or One Slice of Gers Duck Foie Gras Half-Cooked in Tea Towel	8 €

Please note  that some straight dishes require around 30 minutes of waiting

Vege

Restaurant 'Les Jardins de la Baïse'

Cheese 10€

Pure Sheep's Milk Cheese served with Black Cherry Jam, seasoned with Espelette Pepper

Produced at Mr Baylocq's farm, Fourcès

Deserts 9€

Deserts to be ordered with the meal

Chocolat Fondant Flowing Core of Gianduja



Hazelnut and Pecan Nut Financier, Ice-Cream with Bulgarian Yogurt



Coffee and Chicory Crispy Mirror Glazed Cake



Gascon Pastis (local speciality, flaky Pastry Apple Pie), flavoured with Pousse Rapière Syrup

Thin Organic Apple Pie, Walnut and Maple Syrup Ice Cream



Ice-Creams or Sorbets, choice of 3 flavours :

- Madagascar Vanilla
- Pure Arabica Coffee
- Chocolate
- Bulgarian Yogurt
- Walnut and Mapple Syrup
- Prunes and Armagnac
- Double Lemon
- Blackcurrant
- Mango
- Raspberry
- Strawberry

Coffee with Selection of Deserts

6,50€

Chocolate or Tea with Selection of Deserts

7€

Restaurant 'Les Jardins de la Baïse'

Menu 28€

Creamy Butternut and Summer Truffle Slices

ou

The homemade Rustic Duck Terrine



Half-Fillet of Duck Breast, Linguini Salsa Tartufata

ou

Monkfish Medallions Armorican Style



*Gascon Pastis (local speciality, flaky Pastry Apple Pie), flavoured with
Pousse Rapière Syrup*

ou

Chocolat Fondant Flowing Core of Gianduja

Supplement :

Stirfried Cep Mushrooms 9 €

1 Stirfried Duck Foie Gras Escalope or 1 Slice of Foie Gras half-cooked in Tea Towel 8 €

Menu 39€

*Any Starter from the à la Carte Menu * Excepting Foie Gras*



*Marinated Deer Haunch, Grand Veneur sauce, Potato Nest and
Fricassee of Mushrooms*

ou

Roasted Veal Loin, Mashed Sweet Potatoes, Chanterelle sauce



Any Desert from the à la Carte Menu

Supplement :

Stirfried Cep Mushrooms 9 €

1 Stirfried Duck Foie Gras Escalope or 1 Slice of Foie Gras half-cooked in Tea Towel 8 €

Restaurant 'Les Jardins de la Baïse'

Young d'Artagnan's Menu

less than 12 year of age



12€



Grilled Steak *or* Crusty Hoki Fish
served with Tagliatelle *or* Green Beans



Choice of 2 scoops of Ice-Cream

Supplement for a starter : 2,50 €

Plate of Cured Ham and Salad

Today's Idea - 17,50 €

Served at lunch from Monday to Friday except holidays

Today's Starter
or Basque Salad

(Green Salad, Bayonne Ham and Sheep's Milk Cheese)



Today's Special
or Grilled Steak



Today's Desert

or

Today's Cheese

or

Today's Gourmet Coffee

or

Spongy Nougatine and Raspberry Cake

15,50 € set menu : Starter+Main Course *or* Main Course+Desert

Net prices and service included, drinks not included