Restaurant Patrick Guilbaud, Menu

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**HORS D'OEUVRES**

**Ravioli**
*Ravioli filled with veal sweetbreads*
£10.00

**Salade**
*Warm boned chicken wing salad with an olive dressing*
£8.00

**Tagliatelles**
*Homemade pasta with truffle sauce*
£10.00

**Parmentièrè**
*Salmon baked under a potato pancake*
£10.00

**Soupe**
*Garlic soup with cabbage and bacon*
£4.00

**Terrine**
*Pâté of foie gras and confit of shallots*
£11.00

**Galette**
*Scallops with a lemon and soya dressing*
£13.00

**Tourte**
*Game tart served with red wine sauce*
£8.00

**Timbale**
*Salmon and prawns with olive oil dressing*
£10.00

**Persillé**
*Parsley and rouget with walnut oil*
£9.00

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**ENTRÉES - FISH COURSES**

**Escalope**
*Steamed salmon served with orange and grapefruit juice*
£14.00

**Blanc**
*Fillet of turbot on a red pepper and vegetable juice with coriander*
£18.00

**Cassoulette**
*Casserole of black sole and prawns with an aromatic sauce*
£18.00
**Entrées ~ Meat Courses**

Salmis de poule faisanne au reglisse, salade de choux vert et lardons
Breast of pheasant served on a warm cabbage and bacon salad
£16.00

Fricassé de ris de veau aux girolle et celeri frit
Casserole of veal sweetbreads with wild mushrooms and celery
£18.00

Magret de canard au jus de cèpes et patates douces
Breast of duck with wild mushroom juice and sweet potatoes
£18.00

Coeur de filet de boeuf à la moelle
Fillet of beef served with red wine sauce and marrow bone
£18.00

Piece de chevreuil, pain d'épices, sauce poivrade parfume aux figues
Venison served with peppered fig sauce
£16.00

Pigeonneau roti aux lentilles, estragon et porto
Roast pigeon with lentil, tarragon and port sauce
£17.00

Cannette de Challans au miel (en deux service)
Roast duck from Challans with honey (2 people)
£36.00

Aile de pintadeau piquée aux clous de girofles, crème de bacon et jus de viande
Breast of guinea fowl studded with cloves, served with bacon cream
£16.00

**Menu Surprise**

The market is always full of unexpected surprises, so surrender yourself to the joyful unpredictability of nature.

Dependent on what is freshest from the market today, Chef Guillaume Lebrun will create a beautifully balanced menu.

Six courses, perfectly complementary, the height of the chef’s art.

£43 per person

We recommend the choice by the whole party as the menu is a gastronomic experience over which you will linger a little longer than usual.