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Restaurant Patrick Guilbaud, Menu

Restaurant Patrick Guilbaud

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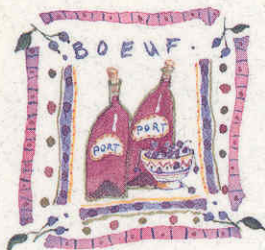
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SHELLFISH AND BACON BUTTER PORTO CASSIS WILD MUSHROOM JUICE FINE
 HERBS DUCK FROM CHALLANS NOIX DE RIS DE VEAU POËLÉ
 IRISH SALMON WITH SPICES COUILLES DUBLIN BAY PRAWNS TERRINE DE
 POIREAUX SALMON WITH MINT OIL CASSOLETTE DE SOLE SALADS



RESTAURANT PATRICK GUILBAUD

HORS D'OEUVRES

RAVIOLE DE RIS DE VEAU, PETITS OIGNONS CARAMELESÉS
RAVIOLI FILLED WITH VEAL SWEETBREADS
£10.00

SALADE D'AILERONS DE VOLAILLES A LA TAPENADE
WARM BONED CHICKEN WING SALAD WITH AN OLIVE DRESSING
£8.00

TAGLIATELLES AU JUS DE TRUFFLES
HOMEMADE PASTA WITH TRUFFLE SAUCE
£10.00

PARMENTIÈRE DE SAUMON FRAIS A LA CITRONNELLE
SALMON BAKED UNDER A POTATO PANCAKE
£10.00

SOUPE A L'AILS EMBEURRÉ DE CHOUX VERT ET LARDONS
GARLIC SOUP WITH CABBAGE AND BACON
£4.00

TERRINE DE FOIE GRAS DE CANARD AU PINOT ET CONFIT D'ÉCHALOTTES
£11.00

GALETTE DE COQUILLES SAINT JACQUES AU CITRON ET SOJA
SCALLOPS WITH A LEMON AND SOYA DRESSING
£13.00

TOURTE DE GIBIER AU VIN
GAME TART SERVED WITH RED WINE SAUCE
£8.00

TIMBALE DE SAUMON FRAIS ET LANGOUSTINES A L'HUILE D'OLIVE
SALMON AND PRAWNS WITH OLIVE OIL DRESSING
£10.00

PERSILLÉ DE FOIE GRAS ET ROUGET A L'HUILE DE NOIX
£9.00

ENTRÉES ~ FISH COURSES

ESCALOPE DE SAUMON FRAIS AU BEURRE D'AGRUMES
STEAMED SALMON SERVED WITH ORANGE AND GRAPEFRUIT JUICE
£14.00

BLANC DE TURBOT AU COULIS DE POIVRONS ROUGE
FILLET OF TURBOT ON A RED PEPPER AND VEGETABLE JUICE WITH CORIANDER
£18.00

CASSOLETTE DE SOLE ET LANGOUSTINES AUX AROMATES
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 PIQUÉ AUX CLOUS DE GIROFLES, CREME DE BACON ET JUS DE VIANDE
BREAST OF GUINEA FOWL STUDED 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.