

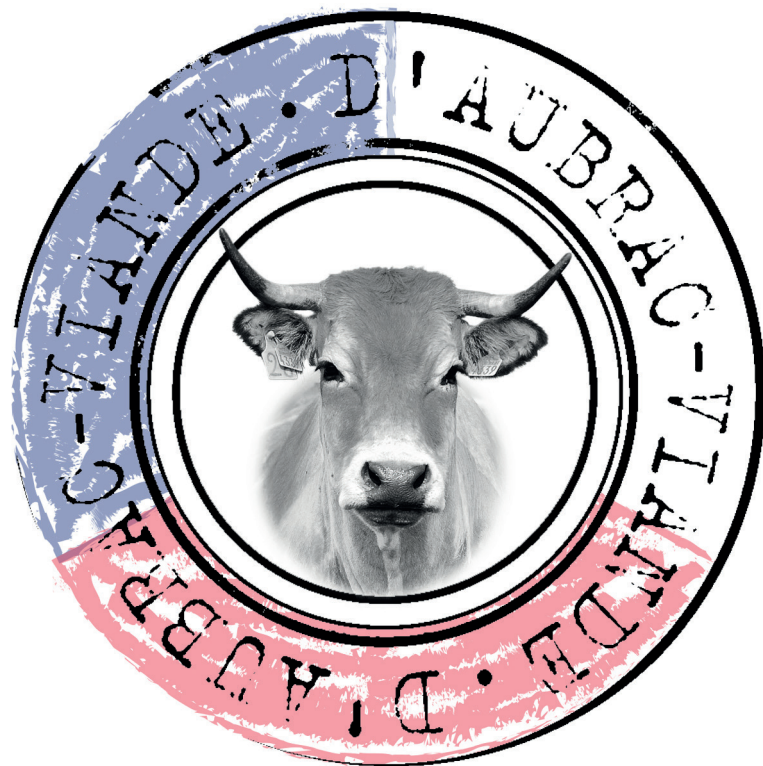
LE TOURING

GRANDE ARMÉE
PARIS XVI^E

Oysters from October to April

FINE CLAIRE N°2

x 6 **16** / x 12 **28** / x 24 **52** / x 48 **92**



CAVIAR FROM MAISON KAVIARI

KRISTAL CAVIAR 30g **78**

« The Chefs' Caviar »

Appetizers

CARROT JUICE, GINGER MADE TO ORDER **12**

BUTTERNUT SQUASH SOUP WITH HAZELNUTS **10**

GRATINATED ONION SOUP WITH CHABLIS AOP **12**

BIG BURGUNDY SNAILS X 6 **12** / X 12 **21**

GRILLED MARROW BONE WITH PURE SEA SALT **11**

CHICKEN SPRING ROLLS THAI SAUCE or GOAT CHEESE SPRING ROLLS WITH HONEY **9**

HOMEMADE HARD BOILED EGG MAYONNAISE **7**

ENDIVE SALAD WITH GRANDMA'S BLUE CHEESE **9**

Starters

NICE SLICE OF HOMEMADE FOIE GRAS fig jam, brioche bread **27**

SCOTTISH LABEL ROUGE GRAVLAX SALMON, *Isigny cream, blinis* **21**

SMALL ROYAN RAVIOLI AU GRATIN WITH PARMESAN CREAM **12**

PAN-FRIED MUSHROOMS OF THE MOMENT **12**

BAKED EGG WITH CHANTERELLE MUSHROOMS **13**

ASIAN PLATE (perfect for two) **19**

shrimp ravioli, tempura prawns, chicken spring rolls

Clubs

(served with fresh fries or salad)

CHICKEN CLUB SANDWICH AND BACON **17**

CROQUE-MONSIEUR **15** / CROQUE-MADAME **16**

SERIOUS MATTERS

RIBEYE STEAK WITH BLUE CHEESE SAUCE, *grilled with pure sea salt* **24**
CONFIT BEEF FONDANT, *honey and rosemary, homemade mashed potatoes* **22**
GRILLED BEEF FILLET, *Béarnaise sauce* **33** / ROSSINI **38**
NEW-YORK TIGER STEAK *thai sauce* **29**

VEAL LIVER WITH PARSLEY SAUCE **26**
homemade mashed potatoes and sautéed mushrooms
VEAL SWEETBREADS CASSEROLE WITH CHANTERELLE MUSHROOMS **33**
homemade mashed potatoes
GOLDEN SEARED CHICKEN BREAST TO ORDER, **22**
fresh green beans, chanterelle mushrooms sauce
BLACK PUDDING WITH TWO KINDS OF APPLES, «GRANDMA'S STYLE» **19**
and its pan-fried wild mushrooms
CONFIT LAMB SHANK, *Dauphinoise potatoes, pan-fried mushrooms* **32**

Fishes

NICE SOLE MEUNIÈRE or GRILLED, *homemade mashed potatoes* **52**
GRILLED SEA BASS FILLET AND ITS SMOKED THYME, *pan-fried vegetables* **26**
SEARED SCALLOPS, *truffle mashed potatoes, braised endives* **34**
BLACK TIGER KING PRAWN CASSEROLE THAI FLAVOR, **25**
coconut milk, crunchy vegetables, basmati rice



YOUR CHOICE OF SIDE

Fresh fries , homemade mashed potatoes, green salad, pan-fried seasonal vegetables, fresh green beans, Dauphinoise potatoes, aligot (+ 3 €), truffle mashed potatoes (+ 3 €), pan-fried mushrooms (+ 5 €)

YOUR CHOICE OF SAUCE

Béarnaise, peppercorn, chanterelle mushrooms, Grandma's blue cheese, tiger

Extra choice

YOUR CHOICE OF SIDE **6.5**
PAN-SEARED FOIE GRAS ESCALOPE / TRUFFLE MASHED POTATOES **8**
MARROW BONES **7** / BOWL OF ALIGOT **9** / MUSHROOMS OF THE MOMENT **12**

RED

16cl / 25cl / 50cl / 75cl

BEAUJOLAIS

BROUILLY AOC **7,5 / 12 / 23 / 33**
MORGON AOC - / - / - / **42**
Château de Corcelles
MOULIN À VENT AOC - / - / - / **43**
Domaine de Chênepierre, Pur granit

AUVERGNE

LA LÉGENDAIRE Gamay, Pinot Noir - / - / - / **42**
vieilli dans les burons à 1500m d'altitude
MARCILLAC - / - / - / **28**
Cépage oublié, vendanges manuelles

LANGUEDOC

SAINT-CHINIAN AOP - / - / - / **28**
Domaine La Maurine - Engouement

BOURGOGNE

BOURGOGNE AOC PINOT NOIR **8 / 13 / 25 / 38**
HAUTES CÔTES DE NUITS AOC - / - / - / **60**
Domaine Cornu
POMMARD AOC - / - / - / **120**
Maison Prunier-Bonheur

VALLÉE DU RHÔNE

CÔTES DU RHÔNE AOP Recati **7 / 12 / 18 / 28**
CÔTES DU RHÔNE AOP E. Guigal **8 / 13 / 25 / 36**
CROZES HERMITAGE AOP  - / - / - / **55**
Étienne Pochon - 2023
SAINT-JOSEPH AOP - / - / - / **62**
Les Vins de Vienne
CHÂTEAUNEUF-DU-PAPE AOP  - / - / - / **85**
Les Granières de la Nerthe - 2020

BORDELAIS

BORDEAUX AOC **6 / 11 / 18 / 28**
LUSSAC SAINT-ÉMILION AOP **8,5 / 13 / 24 / 35**
Grand Ricombre
MÉDOC AOP Château Lassus - 2019 **14 / 24 / 42 / 59**
SAINT-ESTÈPHE AOP - / - / - / **51**
Château Haut Baradieu - 2022
MOULIS AOP - / - / - / **65**
N°2 de Maucaillou - 2nd vin de Château Maucaillou - 2021
CHASSE-SPLEEN AOP - / - / - / **69**
L'Héritage de Chasse-Spleen - 2022
PAUILLAC AOP - / - / - / **79**
Harmonie de Fonbadet - 2018
SAINT-JULIEN AOP - / - / - / **98**
Connétable de Talbot - 2022 - 2nd vin de Château Talbot
MARGAUX AOP - / - / - / **155**
Château du Tertre - Grand Cru Classé- 2018

Wines List

ROSE

16cl / 25cl / 50cl / 75cl

CÔTES DE PROVENCE AOP

LA BELLE VIE  **8 / 12 / 23 / 34**
domaine Astro

DOMAINE SAINTE MARIE - / - / - / **45**
Tradition

MINUTY PRESTIGE **12 / 17 / 32 / 52 / 130** 150cl

PROVENCE

DOMAINES OTT - / - / - / **98**
Château Romassan

WHITE

16cl / 25cl / 50cl / 75cl

LANGUEDOC

MAS DES CIGALES **7 / 11 / 18 / 28**
Chardonnay

SUD-OUEST

CÔTES DE GASCOGNE **7 / 11 / 18 / 28**
Domaine de Joÿ, «l'Elixir» (moelleux)

BOURGOGNE

PETIT CHABLIS AOP **8 / 13 / 25 / 36**
Maison Chevalier

CHABLIS AOP - / - / - / **79**
Grand Regnard

CHABLIS 1ER CRU AOP - / - / - / **96**
Laroche - Les Vaudevey

VALLÉE DE LA LOIRE

SANCERRE AOC **8 / 13 / 25 / 36**
JM Crochet

POUILLY-FUMÉ AOC **14 / 24 / 47 / 68**
De Ladoucette

Champagnes aoc

14cl / 75cl

PISCINE DE LANSON 20cl **20**

LANSON BLACK LABEL **16 / 95**

LANSON BLACK LABEL Rosé - / **95**

BILLECART-SALMON Rosé - / **190**

RUINART Brut **20 / 130**

RUINART Blancs de Blanc - / **250**

CRISTAL ROEDERER - / **450**



The Matured "our Purebred Meats"

Visible in the maturation cabinet, depending on availability

AUBRAC

Dense, with a distinctive rustic and authentic flavor, lightly marbled

NICE BURON RIBEYE STEAK WITH PARSLEY AND GARLIC ± 350g **34**

GRILLED SIRLOIN STEAK AND ALIGOT (for 2 people) ± 600g **62**

MATURED RIB OF BEEF (for 2 people) ± 1.3kg **85**

ANGUS

Tender and juicy, with a slightly sweet, buttery flavor and very aromatic

MATURED RIB OF BEEF (for 2 people) ± 1kg **79**

SALERS

Marbled and balanced, rich, slightly nutty flavor

MATURED RIB OF BEEF (for 2 people) ± 1.3kg **85**

FLAMED WITH COGNAC RÉMY MARTI +8€
YOUR CHOICE OF SIDE

Aubrac Meats Straight from our Farm



MINCED STEAK WITH AN EGG ON TOP, MADE TO ORDER *Béarnaise sauce* **17 / 300g 24**

HEART OF RUMSTECK THICK, *with chanterelle mushrooms, Dauphinoise potatoes* **21**

GRILLED SIRLOIN STEAK, *aligot, Grandma's blue cheese sauce* **29**

RAW

BEEF TATAKI, *crying tiger sauce* **24**

BEEF CARPACCIO, *arugula and parmesan* **21**

BEEF TARTARE PREPARED BY US raw **20 / pan-seared 21**

AUVERGNE BEEF TARTARE just pan-fried **22**

BURGERS

CHEESEBURGER *simple* **16 / double 25**

BACON CHEESEBURGER *simple* **18 / double 26**

MONTAGNARD, *St-Nectaire, grilled bacon, candied onions*
simple **20 / double 27**

YOUR CHOICE OF SIDE

*Fresh fries  , homemade mashed potatoes, green salad,
pan-fried seasonal vegetables, fresh green beans, Dauphinoise potatoes,
ALIGOT (+ 3 €), truffle mashed potatoes (+ 3 €), apn-fried mushrooms (+ 5 €)*

Garden Side

THE CAESAR **19** / THE SALMON **22**

Heart of cos lettuce, crispy chicken or salmon, parmesan,, croutons, Cæsar dressing, sun-dried tomatoes

THE GOAT CHEESE **20**

Mixed salad, tomatoes, eggs, toasts and goat cheese and honey fried spring rolls, walnuts

THE ENDIVETTE **21**

Endives, tomatoes, egg, Grandma's blue cheese, croutons, dried fruit, apples and walnuts

MARINATED BEEF BO BUN **22**

Mixed salad, vegetable stir-fry, marinated beef, chicken spring rolls, ginger, spicy sauce

Pasta

LARGE TRUFFLE RAVIOLI, *parmesan shavings, summer truffle cream* **24**

TWO SALMON LINGUINE, *dill cream* **21**

LINGUINE WITH BLACK TIGER PRAWNS, *saffron sauce* **22**

Matured Cheeses

PLATE TO CHOOSE FROM **8**

Morbier or Cantal or Goat's cheese Ste-Maure de Touraine or Grandma's Blue cheese

SAINT-MARCELLIN FROM LA MÈRE RICHARD **12**

REFINED EXCEPTIONAL PLATE **22**

Saint-Marcellin from La Mère Richard, Goat's cheese Ste-Maure de Touraine, Grandma's Blue cheese and La Conviette butter

Sweet Side

FRENCH TOAST BRIOCHE, *vanilla bean* **12**

DIPLOMATICO RUM BABA **11**

TART TATIN, *Isigny cream* **12**

TART OF THE DAY, *vanilla ice cream, almond paste* **10**

CRÈME BRÛLÉE WITH BOURBON VANILLA **10**

YOGHURT, HOMEMADE GRANOLA, *pineapple* **9**

COFFEE TIRAMISÙ **10**

SOFT CHOCOLATE CAKE, *VANILLA ICE CREAM* **11**

DARK CHOCOLATE MOUSSE **10**

PLUMS WITH ARMAGNAC **12**

PLAIN CREPES / NUTELLA CREPES **6 / 7**

GOURMET COFFEE / GOURMET TEA / GOURMET CHAMPAGNE **10 / 12 / 20**

Ice creams & Sorbets «Maison Antonin»

2 SCOOPS OF ICE CREAM or SORBET **7**

vanilla, chocolate, strawberry, raspberry, mango, coffee, lemon, coconut, rum-raisins, salted butter caramel, pear

3 SCOOPS OF ICE CREAM or SORBET **9**

vanilla, chocolate, strawberry, raspberry, mango, coffee, lemon, coconut, rum-raisins, salted butter caramel, pear

DAME BLANCHE / DAME NOIRE **11**

LIÉGEOIS COFFEE or LIÉGEOIS CHOCOLATE **11**

PASSIONATA *coconut, mango, rum-raisins, whipped cream* **12**

SAINT-BARTH *vanilla ice cream, rum-raisins, rum, whipped cream* **12**

POIRE WILLIAMS *pear sorbet sprinkled with pear williams liqueur* **11**

COLONEL *lemon sorbet sprinkled with vodka* **11**