
LE TOURING

GRANDE ARMÉE
PARIS XVI^E

Oysters, from october to april

OYSTERS STRAIGHT FROM CANCALE N°2

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

Appetizers

CARROT JUICE, GINGER MADE TO ORDER **10**

GRATINATED ONION SOUP WITH CHABLIS **12**

GRILLED MARROW BONE FLEUR DE SEL **10**

FRIED SPRING ROLLS : CHICKEN THAI SAUCE OR GOAT CHEESE WITH HONEY **9**

HARD-BOILED EGG AND HOMEMADE MAYO **7**

ENDIVES SALAD WITH MÉMÉE'S BLUE CHEESE **8**

BUTTERNUT AND HAZELNUT SOUP **10**

Starters

NICE SLICE OF HOMEMADE FOIE GRAS, FIG JAM, BRIOCHE BREAD **27**

RED LABEL SCOTTISH SALMON GRAVELAX, *dill cream, blinis* **21**

COCOTTE EGG WITH CHANTERELLES MUSHROOMS **13**

SQUID STIR-FRY WITH PARSLEY **13**

ASIAN DISH (PERFECT FOR TWO) **19**

shrimp raviolis, king prawn tempura, chicken spring rolls

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

Clubs

(served with fresh french fries or salad)

CHICKEN AND BACON CLUB **16**

CROQUE-MONSIEUR **15**

CROQUE-MADAME **16**

Aubrac meats straight from our farm



MINCED STEAK WITH AN EGG ON TOP, MADE TO ORDER *béarnaise sauce* **16** / 300 g **24**

RUMSTEAK SLAB, *with chanterelles mushrooms, potato gratin* **20**

NEW-YORK STEAK TIGER-STYLE **29**

GRILLED SIRLOIN STEAK, *aligot, Mémée's blue cheese sauce* **28**

GRILLED BEEF FILLET, *béarnaise sauce* **32** / ROSSINI **36**

RAW

PREPARED BEEF TARTAR **19** / PAN-SEARED **20**

BURGERS

CHEESEBURGER *simple* **18** / *double* **25**

BACON CHEESEBURGER *simple* **20** / *double* **26**

MONTAGNARD, *St-Nectaire, grilled bacon, onions confit*
simple **21** / *double* **27**



STEWED

BEEF FONDANT, *honey and rosemary, homemade mashed potatoes* **22**

SIDE DISH TO CHOOSE FROM

Homemade french fries  , *homemade mashed potatoes, green salad, seasonal vegetables stir-fry, fresh french green beans, potato gratin, aligot (+ 3 €), truffled mashed potatoes (+ 3 €)*

SAUCE TO CHOOSE FROM

Béarnaise, peppercorn, chanterelles mushrooms, Mémée's blue cheese, tiger

EXTRAS to choose from :

PAN-FRIED FOIE GRAS ESCALOPE / PURÉE À LA TRUFFE **8**

MARROWBONE **7** / ALIGOT BOWL **9**



Matured meats *Visible in the ripening cabinet*

GRILLED SIRLOIN, ALIGOT (for 2 persons) ± 500 g **57**

NICE BURON RIBSTEAK with parsley ± 350 g **33**

MATURED PRIME RIB FOR TWO ± 1.3 kg **75**

MATURED PRIME RIB FOR TWO ± 1.3 kg
FLAMBÉED WITH RÉMY MARTIN COGNAC **80**

SAUCE and GARNISH TO CHOOSE

Serious matters

VEAL SWEETBREADS CASSEROLE WITH CHANTERELLE MUSHROOMS *and homemade mashed potatoes* **31**

RIB STEAK WITH BLEU SAUCE, *grilled with fleur de sel* **22**

PARSLEYED VEAL LIVER, *homemade mashed potatoes and braised endives* **25**

GOLDEN SEARED CHICKEN BREAST, *lemon confit, fresh french green beans* **20**

BLACK PUDDING WITH TWO APPLES *and homemade mashed potatoes* **19**

LAMB RIBS GRILLED WITH THYME *and dauphinois gratin* **34**

Fishes

NICE SOLE MEUNIÈRE OR GRILLED, *homemade mashed potatoes* **48**

GRILLED SEA BASS FILLET AND ITS SMOKED THYME, *vegetables stir-fry* **26**

SNACKED SCALLOPS, *truffled mashed potatoes, braised endives* **34**

BLACK TIGER KING PRAWN CASSEROLE THAI FLAVOUR, **25**
coconut milk, crunchy vegetables with basmati rice

SIDE DISH TO CHOOSE FROM

Homemade french fries  , homemade mashed potatoes, green salad, seasonal vegetables stir-fry, fresh french green beans, potato gratin, ALIGOT (+ 3 €), truffled mashed potatoes (+ 3 €)

Salads

THE CAESAR **18** / WITH SALMON **22**

Heart of romaine salad, crispy chicken, parmesan, croutons, Caesar sauce, sun-dried tomatoes

THE GOAT CHEESE **19**

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

THE ENDIVETTE **19**

Endives, tomatoes, egg, Mémée's blue cheese, croutons, dry fruits, apples and walnuts

MARINATED BEEF BO BUN **21**

Mixed salad, vegetables wok, marinated beef, chicken fried spring rolls, ginger, spicy sauce

Pasta

LARGE TRUFFLED RAVIOLI, *parmesan shavings, truffle cream* **23**

TWO SALMONS LINGUINE, *dill cream* **21**

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

Matured cheeses

PLATE TO CHOOSE FROM **8**

Morbier or Cantal or chèvre Ste-Maure de Touraine or Mémée's blue cheese

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

EXCEPTION MATURED PLATE **22**

Saint-Marcellin from la mère Richard, chèvre Ste-Maure de Touraine, Mémée's blue cheese and La Conviette butter

Sweet side

- FRENCH TOAST BRIOCHE, *vanilla pod* **10**
- FINE APPLE À LA MODE **10**
- TART OF THE DAY, *vanilla ice cream, marzipan* **9**
- CRÈME BRÛLÉE, BOURBON VANILLA **8,5**
- YOGHURT, HOMEMADE GRANOLA, pineapple **8,5**
- THE PARIS-BREST **11**
- COFFEE TIRAMISU **8**
- CHOCOLATE CAKE, *vanilla ice cream* **9**
- DARK CHOCOLATE MOUSSE **8**
- PLUMS WITH ARMAGNAC **12**
- CRÊPES PLAIN / NUTELLA SPREAD **6 / 7**
- GOURMET COFFEE / GOURMET TEA / GOURMET CHAMPAGNE **10 / 11 / 18**

“Maison Antonin” Ice cream & Sorbets

- 2 ICE CREAM OR SORBET SCOOPS **6,5**
vanilla, chocolate, strawberry, raspberry, mango, coffee, lemon, coconut, rum-raisins, salted butter caramel, pear
- 3 ICE CREAM OR SORBET SCOOPS **8,5**
vanilla, chocolate, strawberry, raspberry, mango, coffee, lemon, coconut, rum-raisins, salted butter caramel, pear
- DAME BLANCHE / DAME NOIRE **10**
- LIÉGEOIS COFFEE OR CHOCOLATE **10**
- PASSIONATA *coconut, mango, rum-raisins, whipped cream* **10**
- SAINT-BARTH *vanilla ice cream, rum-raisins, rum, whipped cream* **12**
- POIRE WILLIAMS *pear sorbet sprinkled with poire Williams liqueur* **11**
- COLONEL *lemon sorbet, vodka* **11**

Wines list

BLANCS

16 cl / 25 cl / 50 cl / 75 cl

LANGUEDOC

MAS DES CIGALES **6 / 9,5 / 17 / 26**

Chardonnay

SUD-OUEST

IGP CÔTES DE GASCOGNE **6,5 / 9,5 / 17 / 26**

Domaine de Joÿ, «l'Elixir» (sweet)

BOURGOGNE

PETIT CHABLIS AOC **7,5 / 12 / 23 / 33**

Maison Chevalier

CHABLIS AOP - / - / - / **65**

Grand Regnard

CHABLIS 1^{er} cru - / - / - / **95**

Laroche Les Vaudevey

VALLÉE DE LA LOIRE

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

JM Crochet

POUILLY-FUMÉ AOC **14 / 24 / 47 / 62**

Ladoucette

ROSÉS

16 cl / 25 cl / 50 cl / 75 cl

PROVENCE

CÔTES-DE-PROVENCE AOP **7,5 / 12 / 23 / 33**

CÔTES-DE-PROVENCE AOP - / - / - / **44**

Domaine Sainte-Marie

CÔTES-DE-PROVENCE AOP **11 / 17 / 32 / 49 / 95** 150 cl

Minuty Prestige

Champagne aoc

14 cl / 25 cl / 75 cl

PISCINE DE LANSON **20** 20 cl

LANSON BLACK LABEL **14 / - / 70 / 115**

LANSON BLACK LABEL ROSÉ - / - / **95**

RUINART BRUT **20 / - / 120**

RUINART BLANC DE BLANCS - / - / **220**

BILLECART-SALMON ROSÉ - / - / **190**

CRISTAL ROEDERER - / - / **450**

REDS

16 cl / 25 cl / 50 cl / 75 cl

BEAUJOLAIS

BROUILLY AOC **7,5 / 12 / 23 / 33**

MORGON AOC - / - / - / **39**

Château de Courcelles

MOULIN À VENT AOC - / - / - / **44**

Domaine de Chênepierre, Pur granit

AUVERGNE

LA LÉGENDAIRE - / - / - / **39**

Gamay/Pinot Noir, vieilli dans les burons à 1500 m d'altitude

MARCILLAC Cépage oublié, vendanges manuelles - / - / - / **26**

LANGUEDOC

SAINT-CHINIAN AOP - / - / - / **28**

Domaine La Maurine - Engouement

BOURGOGNE

BOURGOGNE AOC Pinot Noir **8 / 13 / 25 / 36**

HAUTES-CÔTES DE NUITS AOC - / - / - / **43**

Domaine Cornu

POMMARD AOC - / - / - / **108**

Prunier-Bonheur

VALLÉE DU RHÔNE

CÔTES-DU-RHÔNE AOP *Recati* **6,5 / 10 / 18 / 27**

CÔTES-DU-RHÔNE AOP *E. Guigal* **8 / 13 / 25 / 36**

CROZES-HERMITAGE AOP **BIO** - / - / - / **48**

Étienne Pochon - 2022

SAINT-JOSEPH AOP - / - / - / **59**

Les Vins de Vienne

CHÂTEAUNEUF-DU-PAPE AOP **BIO** - / - / - / **70**

Les Granières de la Nerthe 2019

BORDELAIS

BORDEAUX AOP **6 / 9,5 / 17 / 26**

LUSSAC SAINT-ÉMILION AOP **8 / 13 / 24 / 35**

Grand Ricombre

HAUT-MÉDOC AOP *Haut Madrac* - / - / - / **49**

SAINT-ESTÈPHE AOP - / - / - / **51**

Château Haut Baradieu 2019

MOULIS AOP **14 / 24 / 47 / 59**

N°2 de Maucaillou 2019

Second du Château Maucaillou

CHASSE-SPLEEN AOP - / - / - / **69**

L'Héritage de Chasse-Spleen 2018

PAUILLAC AOP - / - / - / **79**

Harmonie de Fonbadet 2018

SAINT-JULIEN AOP - / - / - / **98**

Connétable de Talbot 2020

Second du Château Talbot

MARGAUX AOP - / - / - / **155**

Château du Tertre 2018

