



LE TOURING

GRANDE ARMÉE PARIS XVI^E

Appetizers

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

HOMEMADE GRATIN MUSSELS **13**

MATURED SOW HAM 26 months, La Conviette butter **14**

CHICKEN SPRING ROLLS thai sauce OR GOAT CHEESE SPRING ROLLS with honey **9**

HOMEMADE HARD BOILED EGG MAYONNAISE **7**

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

GRATINATED ONION SOUP WITH CHABLIS AOP **12**

Starters

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

SEA BREAM CEVICHE WITH CITRUS FRUITS **19**
passion, Kale chips

CREAMY BURRATA **BIO** 125g, seasonal tomatoes, basil **17**

MELON FROM CHARENTES, SHREDDED MATURED SOW HAM 26 months **16**
basil leaf

AUTHENTIC SARDINES FROM ROBERT BRAND toast, La Conviette butter **14**

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

ASIAN DISH (perfect for two) **19**
shrimp raviolis, king prawn tempura, chicken spring rolls

Clubs

served with fresh fries or salad

CHICKEN CLUB SANDWICH AND BACON **17**

CROQUE-MONSIEUR **15**

CROQUE-MADAME **16**

Aubrac Meats Straight from our Farm



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

HEART OF RUMSTECK THICK, chanterelles and baby potatoes **21**

GRILLED SIRLOIN STEAK aligot and Mémée's blue cheese sauce **29**

TIGER-STYLE NEW YORK STEAK, thai sauce **29**

GRILLED BEEF FILLET, béarnaise sauce **33**

RAW

BEEF TATAKI, chimichurri sauce **24**

BEEF CARPACCIO, arugula and parmesan **21**

PRIMAVERA CARPACCIO, asparagus, stracciatella, sun-dried tomatoes and arugula **23**

BEEF TARTARE PREPARED Raw **20** / Pan-seared **21**

AUVERGNAT-STYLE BEEF TARTARE, Mémée's blue cheese sauce and walnuts (Pan-seared) **22**

TARTARE OF PUGLIA, pesto, parmesan and stracciatella **22**

BURGERS

CHEESEBURGER simple **19** / double **25**

BACON CHEESEBURGER simple **21** / double **26**

MONTAGNARD St Nectaire, grilled bacon, candied onions
simple **22** / double **27**

SIMMERED

TENDER CONFIT BEEF, honey and rosemary, homemade mashed potatoes **22**



YOUR CHOICE OF SIDE

fresh fries , homemade mashed potatoes, pan-fried seasonal vegetables,
fresh green beans, baby potatoes,
aligot (+3€), truffle mashed potatoes (+3€)

YOUR CHOICE OF SAUCE

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

Extra choice

PAN-FRIED FOIE GRAS ESCALOPE / TRUFFLE MASHED POTATOES **8**

MARROW BONE **7** / BOWL OF ALIGOT **9**

YOUR CHOICE OF SIDE **6,5**

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 - 2022

SAINT-JOSEPH AOP - / - / - / **62**
Les Vins de Vienne

CHÂTEAUNEUF-DU-PAPE AOP  - / - / - / **85**
Les Granières de la Nerthe - 2020

BORDELAIS

BORDEAUX AOP **7 / 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 - 2021

PAUILLAC AOP - / - / - / **79**
Harmonie de Fonbadet - 2018

SAINT-JULIEN AOP - / - / - / **98**
Connétable de Talbot - 2020 - 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

NOTE BLEUE **8 / 12 / 23 / 34**
Maîtres vigneronns de Saint-Tropez

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**



Matured Meats "purebred Aubrac"

Visible in the maturation cabinet

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

LARGE BURON RIBSTEAK WITH PARSLEY ± 350g 34

MATURED PRIME RIB (for 2 persons) ± 1.3kg 80

**MATURED PRIME RIB (for 2 persons) ± 1.3kg
FLAMED WITH COGNAC RÉMY MARTIN 88**

YOUR CHOICE OF SIDE

Serious Matters

VEAL SWEETBREADS CASSEROLE WITH CHANTERELLE MUSHROOMS **33**

RIB STEAK WITH BLEU CHEESE SAUCE, grilled with pure sea salt **24**

GOLDEN SEARED CHICKEN BREAST, fresh green beans, chanterelle sauce **22**

PARSLEYED VEAL LIVER, homemade mashed potatoes and asparagus **25**

THYME FLAMED LAMB CHOPS, baby potatoes **34**

Fishes

NICE SOLE MEUNIÈRE or GRILLED, homemade mashed potatoes **52**

GRILLED SEA BASS FILLET AND ITS SMOKED THYME, pan-fried vegetables **26**

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

GILT-HEAD BREEM TARTARE **26**
mango, passion, granny smith, kale, parmesan

GRILLED CUTTLEFISH À LA PLANCHA **22**
green asparagus, pan-fried vegetables

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

MARINATED BEEF BO BUN **21**
Mixed salad, vegetables wok, marinated beef chicken fried spring rolls, ginger, spicy sauce

SECRET GARDEN **23**
Mixed salad, Charente melon, avocado, basil, mozzarella di Bufala, citrus

THE TREASURE CHEST **22**
Gilt-head bream tartare, kale, cashew nuts, avocadio, citrus

Pasta

LINGUINE WITH TRUFFLE CREAM, asparagus, parmesan shavings **24**

TWO SALMON LINGUINE, dill cream **22**

GNOCCHI, tomatoes, basil, creamy burrata **BIO 23**

Matured Cheeses

PLATE TO CHOOSE FROM **10**
Morbier or Cantal or Goat's cheese Ste-Maure de Touraine or Bleu de Mémée

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

ASSIETTE EXCEPTION AFFINÉE **22**
Saint-Marcellin de la mère Richard, chèvre Ste-Maure de Touraine, Mémée's blue cheese and La Conviette butter

Sweet Side

FRENCH TOAST BRIOCHE, vanille pod **12**

TART OF THE DAY, vanilla ice cream, marzipan **10**

CRÈME BRÛLÉE with Bourbon vanilla **10**

YOGHURT, HOMEMADE GRANOLA, pineapple, raspberry **12**

FINE APPLE À LA MODE **12**

FRUITS SALADE **14**
mango, pineapple, grapes, raspberry, apple, citrus

GARIGUETTES STRAWBERRIES OF OUR COUNTRYSIDE, whipped cream **12**

CHEESE CAKE raspberry **12**

PARIS-BREST **12**

COFFEE TIRAMISÙ **10**

SOFT CHOCOLATE CAKE, vanilla ice cream **11**

DARK CHOCOLATE MOUSSE **10**

PLUMS WITH ARMAGNAC **14**

PLAIN CREPES **7** / NUTELLA CREPES **8**

GOURMET COFFEE **10** GOURMET TEA **12** GOURMET CHAMPAGNE **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 CAFÉ or LIÉGEOIS CHOCOLAT **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**