



Le Noailles

MENU



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A p é r i t i f

<i>Glass of red/white/rosé Lillet 12cl</i>	7.50 €	<i>Kir 12.50cl (blackcurrant, peach, blackberry, raspberry)</i>	6.00 €
<i>Glass of Sauternes 12.5cl</i>	8.75 €	<i>Americano 12.5cl</i>	9.00 €
<i>Glass of Dom Pérignon 12.5cl</i>	42.00 €	<i>House Cocktail 12.5cl</i>	10.00 €
<i>Glass of Moët et Chandon 12.5cl</i>	13.00 €	<i>Fruits Cocktail alcohol free (orange, apricot, pineapple, grenadine syrup)</i>	8.50 €
<i>Martini 8cl</i>	8.00 €	<i>Heinekein 25cl</i>	4.50 €
<i>Noailles's Spritz</i>	9.00 €	<i>Kir Royal 12.5cl</i>	12.50 €
<i>Cocktail of the day (on the slate)</i>	-		

O y s t e r s n ° 2 (f r o m B a s s i n d ' A r c a c h o n)

<i>Six</i>	14.00 €	<i>Twelve</i>	28.00 €
<i>Nine</i>	21.00 €	<i>Side Sausage</i>	4.50 €

S t a r t e r s

<i>Mimosa eggs with tuna</i>	8.00 €	<i>Herring fillets with steamed potatoes</i>	9.50 €
<i>Grenier Médocain</i> <i>(Slices of smoke sausage -local speciality)</i>	10.00 €	<i>Goat cheese salad with walnuts oil</i>	10.50 €
<i>French onion soup</i>	11.00 €	<i>Roast marrow bone</i>	12.50 €
<i>Smoked Salmon with toasts</i>	14.50 €	<i>Duck Foie Gras</i>	20.50 €
<i>Tartare of crab and avocado</i>	16.50 €	<i>Starter of the day (on the slate)</i>	-

Caviar from Aquitaine (30g) 71.00€

E g g s

<i>Plain Omelette</i>	11.50 €	<i>Fried eggs with bacon</i>	12.50 €
<i>Ham Omelette</i>	12.50 €	<i>Boiled Egg with Caviar from Aquitaine</i>	19.00 €
<i>Cheese Omelette</i>	12.50 €	<i>Truffle Omelette</i>	30.50 €
<i>Ham and Cheese Omelette</i>	13.00 €		
<i>Wild Mushrooms Omelette</i>	25.50 €		

Price Net VAT in 10% (20% on alcohols) and Service included



Fish / Seaside

<i>Grilled Salmon Steak served in a "Sauce Bordelaise"</i>	21.50€
<i>Cod roasted with a sorrel Beurre blanc with tarragon</i>	24.00€
<i>The first Symphony (salmon, cod and scallops)</i>	24.50€
<i>Fresh scallops with wild mushrooms (cèpes)</i>	32.50€
<i>Lampray « à la Bordelaise »</i>	34.00€
<i>Grilled or pan-fried sole (with mix of Vegetables)</i>	36.50€

Classicals

<i>Chicken breast with Sauteed potatoes</i>	17.50 €
<i>Grilled Veal kidneys with Shallot butter and Mashed potatoes</i>	18.00 €
<i>Tartare of Beef (raw)</i>	18.50 €
<i>Confit of Duck (10 mn of cooking time)</i>	19.00 €
<i>Veal head slices with a Ravigote Sauce</i>	20.00 €
<i>Pan-Fried Calf's liver</i>	21.00 €
<i>Roast Andouillette (triple sausage) mashed potatoes</i>	22.00 €
<i>Escalope of Veal with Pasta and Truffle Cream</i>	24.50 €
<i>Pan-Fried Fresh Duck liver with Fruits</i>	26.50 €
<i>Pan-Fried Cèpes with Parsley and Shallots</i>	29.50 €
<i><u>Traditional Madame Homar's Sauerkraut</u></i>	26.00 €
<i>(Since the Opening of the Brasserie in 1932)</i>	

Grilled Meat

<i>Grilled Duck breast (200gr) with a Peppercorn Sauce</i>	17.50 €
<i>Flank Steak with Shallots confit</i>	18.50 €
<i>Grilled "Entrecôte" 300gr. with "sauce bordelaise"</i>	25.50 €
<i>Grilled Beef tenderloin ("Filet Mignon"), sauce in the choice</i>	30.00 €
<i>Beef tenderloin Rossini with a slice of pan-fried Duck Liver</i>	35.50 €
<i>Prime rib of Beef (one kilo to share between two people)</i>	58.50 €
<i>(at least 10mn cooking time)</i>	

All our main courses are garnished

For Children

<i>A Dish Child + Ice cream one scoop+ one soda</i>	16.00 €
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Side orders

<i>Pan-fried endives, pasta, green salad, home-made fries, home-made mashed Potatoes</i>	5.00 €
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Fine Cheese

<i>Camembert au lait cru</i>	6.50 €
<i>Brebis du Pays Basque</i>	6.50 €
<i>Chabichou du Poitou</i>	6,50 €
<i>Roquefort A.O.P</i>	6.50 €
<i>Reblochon Fermier A.O.C</i>	6.50 €
<i>Assortment of 3 cheeses (choice between Camembert, Brebis, Chabichou, Reblochon et Roquefort)</i>	10.00 €
<i>Assortment of four cheeses (choice between Camembert, Brebis, Chabichou, Reblochon et Roquefort)</i>	12.00 €

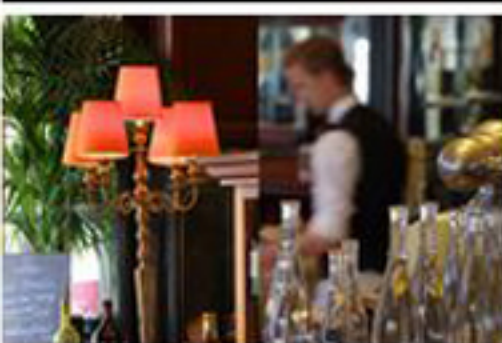
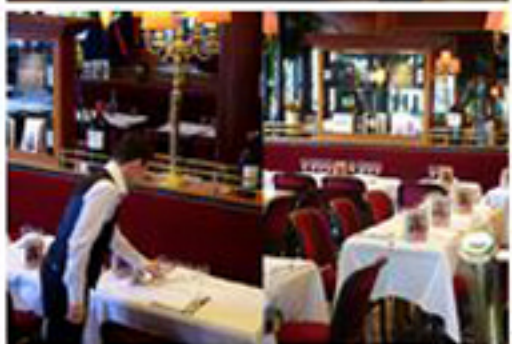
Desserts

<i>Vanilla Crème Brûlée</i>	6.50 €
<i>Fresh cheese with red fruit coulis</i>	6.50 €
<i>Homemade Chocolate mousse</i>	7.00 €
<i>Home-made Pastries</i>	8.50 €
<i>Fresh fruit Strawberries</i>	8.50 €
<i>Fresh fruit Raspberries</i>	9.50 €
<i>Coffee with a mix of small desserts</i>	10.40 €

Frozen Desserts

<i>Coffee or chocolate ice cream sundae</i>	8.00 €
<i>Profiteroles with chocolate sauce</i>	8.50 €
<i>Strawberries Melba</i>	9.50 €
<i>Raspberries Melba</i>	10.50 €
 <i>Ice cream, 2 scoops (vanilla, coffee, chocolate, rum raisin, pear, pistachio, lime, blackcurrant, strawberry, raspberry, pineapple, salted butter caramel)</i>	7.50 €
<i>Coffee Massaya Bio</i> 	2.40 €
<i>Decaffeinated Coffee</i>	2.60 €

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