



LE BAL À GUITOU



Origine des viandes : France, Allemagne, Argentine, UK, Uruguay

Prix nets en euros / Service compris
Net prices in euros, service included



ENTRÉES

Pizza à la Truffe 76

Truffle Pizza
A gourmet pizza topped with aromatic truffles

Lobster Roll 45

Fresh lobster in a soft, buttery roll

Foie gras de Canard Maison cuit au torchon 46

Compotée d'oignons
Homemade Duck Foie Gras
Served cold, with onion chutney

Os à moelle 34

Pain toasté à l'ail et son jus de viande
Marrow Bones - Garlic toast with rich meat juice

Salade d'artichauts et parmesan 36

Artichoke and Parmesan Salad
Fresh artichoke hearts with parmesan cheese

Escargots XXL 39

XXL Snails
Large, tender snails prepared with care

Cecina de bœuf de Kobe (80gr) 110

Kobe Beef Cecina (80g)

Tartare de Bar 45

Grenade et citron vert
Sea Bass Tartare with pomegranate seeds and a touch of lime

Carpaccio de Poulpe 42

Baby Basilic et huile d'olive
Octopus Carpaccio. Garnished with baby basil and drizzled with olive oil.

Œuf à la coque Bio 39

Mouillettes au beurre de Truffe et Truffe fraîche
Organic Soft-Boiled Egg. Served with truffle butter sticks and fresh truffle

Stracciatella des Pouilles, tomates confites, ail noir, basilic 34

Stracciatella from Apulia. Paired with candied tomatoes, black garlic, and basil

Stracciatella des Pouilles à la Truffe, tomates confites, basilic 42

Stracciatella from Apulia with Truffle. Paired with candied tomatoes and basil

SUPPLÉMENT CAVIAR

15 gr 40 | 30 gr 80



Beluga Empereur
50 gr 750
125 gr 1 890

**CAVIAR
MONARQ**



Sevruga Prince
50 gr 280
125 gr 570

*Beluga Emperor: Available in 50g (750) and 125g (1 890) - Sevruga Prince: Available in 50g (280) and 125g (570).
Contact Monarq for custom selections*



FROMAGE & DESSERTS

Planche de Fromages 24

Cheese Platter
A selection of fine cheeses

Tiramisu à la Pistache du Bal 19

Pistachio Tiramisu
A twist on the classic tiramisu with pistachio

Crème Brûlée 16

Crème Brûlée
A creamy dessert with a caramelized sugar crust

Brioche Perdue 18

Brioche French Toast
Soft brioche with a golden crust.

Mœlleux au Chocolat 17

Fluffy Chocolate Cake
A moist and rich chocolate dessert

Plateau de Fruits Frais 22

Fresh Fruit Platter
A medley of seasonal fresh fruits



PLATS SIGNATURE

Cuisses de grenouilles en persillade

Garlic and Parsley Frog Legs – Tender frog legs seasoned with garlic and parsley

59

Foie de Veau en persillade

Veal Liver with Garlic and Parsley – A flavorful classic dish

62

Volaille Fermière, sauce aux Morilles

Farm-Raised Chicken Supreme – Served with a creamy morels mushrooms sauce

49

Entrecôte Black Angus, sauce aux Morilles

Black Angus Ribeye Steak – Accompanied by a rich morels mushrooms sauce

79



LES VIANDES

- Entrecôte Black Angus** 69
Sauce Béarnaise
Black Angus Ribeye Steak – Served with Béarnaise sauce
- Épaule d'agneau basse température à partager** 95
Slow-Cooked Lamb Shoulder – Perfect for sharing, tender and flavorful
- Wagyu Roll, Caviar 30gr** 195
Wagyu Roll with Caviar (30g)
A luxurious combination of Wagyu and premium caviar
- Foie de veau en persillade** 62
Veal Liver with Garlic and Parsley – A flavorful classic dish



LES POISSONS

- Sole Meunière** **Nous consulter**
Sole Meunière
- Homard entier, poêlé au beurre moussant** 82
Bisque et asperges
Whole Pan-Fried Lobster – Served with a bisque and asparagus
- Filet de Bar, beurre blanc** 52
Seabass Fillet – Topped with a delicate white butter sauce

PÂTES

- Linguine à la Truffe** 68
Truffle Linguine – Rich and creamy linguine with truffle
- Linguine aux Morilles** 51
Morel Mushroom Linguine – A pasta dish with earthy morels mushrooms
- Linguine Homard Spicy** 65
Spicy Lobster Linguine – Linguine with a hint of spice, topped with lobster



FONDUE

- Fondue Suisse** 49/pers. **Fondue aux Morilles** 56/pers.
Cheese fondue Suisse *Morels mushrooms cheese fondue*

SUPPLÉMENT CHARCUTERIE + 20

GARNITURES

- Purée à la truffe** 19 **Frites à la truffe** 19
Mashed Potatoes with Truffle *Homemade Truffle French Fries*

GARNITURES EN SUPPLÉMENTS

- Purée** *Mashed potatoes* 16 **Petits légumes** *Small Vegetables* 16
Frites *Homemade French fries* 16 **Sucrine** *Sucrine lettuce* 16