



OPENING HOURS

Monday to Friday

12h00 > 14h00  19h00 > 21h30

10 place de la Révolution Française - 31700 Blagnac

RESERVATION +33 (0)5 34 46 01 43

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BRASSERIE



TO SHARE. *(Only in the evening)*

Mixed charcuterie and cheese board with black cherry jam	19€	Cornet of homemade chips with chef's sauce	5€
Scallop and prawn gratin casserole, prosecco cream, leek fondue, mushrooms and grilled toast	14€	Simply grilled sliced flank steak	14€
Chicken fingers with Thai sauce	10€	Small raw milk Camembert with grilled toast	12€
		Sesame tuna tataki with vegetable vinaigrette	13€

OUR SALADS AND STARTERS.

Gasconne Duck Salad 23€ salad, candied tomatoes, red onion pickles, pulled duck, dried duck breast, stuffed neck, foie gras toast, fritons, pine nuts and croutons	Chestnut velouté with foie gras shavings, 18€ roasted chestnuts, foie gras, bread crisps, grilled bacon and emulsion
Caesar salad 19€ romaine lettuce, breaded chicken, parmesan shavings, bread crisps, candied tomatoes, perfect egg, pepper cream, grilled bacon and homemade Caesar dressing	Vol-au-vent with scallops and prawns, 21€ leek fondue, mushrooms, prosecco cream and young shoots
	Home made Foie Gras with fig chutney and pear poached in red wine 60g 16€ 100g 25€

OUR BURGERS.

Montagnard Burger 20€ home-made bread, chive cream, rösti potatoes, fresh chopped steak 180g, raclette cheese and dried duck breast	Old-fashioned Burger 20€ home-made bread, Old-fashioned mustard and honey cream, fresh chopped steak 180g, melted Cabécou cheese with rosemary oil and grilled bacon
Chicken Burger 19€ home-made bread, breaded chicken, Cantal cheese, candied tomatoes, lettuce, sauce Caesar	Veggie Burger 18€ home-made bread, Veggie patty, fried-egg, cheddar, candied tomatoes, fried oignons, lettuce

OUR GRILLED AND CHEF SPECIALITIES.

Flank steak 250g 21€	Confit pork cheek ragout, 25€ spiced semolina and traditional vegetables
Rib steak 300g 25€	The Chef's Pot-au-Feu, 24€ beef chuck and olg vegetables in chicken broth served with mustard and gherkins
Whole duck magret 350g 26€ <i>Our grilled meats are served with homemade french fries, salad and a sauce of your choice (peppers, shallots, Chef or foie gras)</i>	Mont d'Or AOP 250g baked, 29€ Iberian charcuterie, baby potatoes
Chicken suprême 21€ low temperature cooked, full-bodied olive juice and mashed potatoes	

OUR FISHES.

Cod fillet with chorizo cream sauce, 24€ Jerusalem artichoke risotto, parmesan lace chips and grilled chorizo	Monkfish medallions, 24€ ginger condiment, shallots and wasabi, Chinese noodles wok, Romanesco broccoli, spring onions, peppers and black mushrooms
Sesame Tuna steak, 22€ vegetable purée, butternut squash and hazelnut mash, and crispy polenta	

OUR DESSERTS.

Ebony and Ruby, 10€ Rocher icing, a new take on Black Forest cake, light cream and Amarena cherries	The Profiterole, 9€ choux pastry filled with bourbon vanilla ice cream and served with hot chocolate
Black sesame and praline Paris-Brest, a traditional Paris-Brest revisited as an éclair, with black sesame and praline cream 9€	Lemon tartlet « By Jacquot », 9€ yuzu cream, white chocolate ganache, lime and meringue
	Gourmet coffee 9€
	Cheese Plate 8€

MENUS.

LUNCH MENU

Starter/ main course / dessert	20€
Starter/ main course or Main course / dessert	18€
Main course only	16€

KID'S MENU 12€

Fresh minced steak or paned chicken, homemade french fries, ice cream syrup or juice

NET PRICE INCLUDING SERVICE

WINES

RED WINE.

VIEUX TRUFFIERS - Réserve  5€ 22€ AOP Côtes du Rhône, Grenache, Syrah, Cinsault, Carignan	
DOMAINE DE LA BÈCHE - Cuvée Vieilles Vignes 5€ 23€ AOP Morgon, Gamay	
CHÂTEAU SAINTE LUCIE D'AUSSOU 5€ 25€ AOP Corbières, Carignan, Grenache, Syrah	
VIGNOBLE DES 3 CHÂTEAUX - La Cuvée B  26€ AOP Pic Saint-Loup, Syrah, Grenache	
DOMAINE ABBÉ ROUS - La Cuvée des Peintres 27€ AOP Collioure, Grenache, Syrah, Mourvèdre	
CHÂTEAU LA NEGLY - La Côte 32€ AOP La Clape, Carignan, Grenache, Mourvèdre, Syrah	
CAVE DE TAIN - Nobles Rives 38€ AOP Crozes-Hermitage, Syrah	

ROSE WINE.

GÉRARD BERTRAND - Gris blanc 5€ 26€ IGP Pays d'Oc, Grenache gris, Grenache noir	
CHÂTEAU PUECH HAUT - Argaly 29€ IGP Pays d'Oc, Grenache, Cinsault	
CHÂTEAU MINUTY - M de Minuty 32€ AOP Côtes de Provence, Grenache, Syrah, Cinsault, Tibouren	

WHITE WINE.

DOMAINE PELLEHAUT - L'été Gascon 5€ 22€ IGP Gascogne, Gros Manseng, Chardonnay, petit Manseng, Blanc doux	
DOMAINE PELLEHAUT - Harmonie de Gascogne 5€ 23€ IGP Gascogne, Ugni Blanc, Colombage, Chardonnay, Sauvignon Blanc, Gros et Petit Manseng, Folle Blanche	
LES DOMAINES ROBERT VIC - La Baie du soleil Viognier 5€ 25€ IGP Pays d'Oc, 100% Viognier	
Chateau la Negly - La Brise Marine 26€ AOP La Clape - Bourboulenc, roussane, vermentino	

SPARKLING WINE.

SENSI - Prosecco Extra DRY 6€ 28€ DOC Veneto, Glera	
PIPER-HEIDSIECK - Cuvée Brut 68€ AOP Champagne, Pinot noir, Pinot meunier, Chardonnay	

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH CONSUME IN MODERATION