

Le Comptoir de Gaspard

TO SHARE

Sardine rilette with cottage cheese.....13€
Crispy buckwheat crepes
Specialty by Balthazar

Charcuterie board.....15€

Cheese board.....15€
From Maison Gauthier

Avocado toast.....17€
Poached egg, red onion chutney

Crispy chicken.....18€
Curry mayonnaise

Mixed board.....18€
Cheese and charcuterie

FIRST OF ALL

Potato and hay soup.....14€
Perfect egg

Tomme cheese croquette.....17€
Rocket pesto

Marinated salmon.....18€
Beetroot and hibiscus

Pan fried foie gras.....19€
Butternut, hazelnut

Caviar tasting, Neuvic oscietra (30g) 120€
With sides
With half bottle of Champagne 190€



AFTERWARDS

Vegetarian plate.....20€
Buckwheat risotto and seasonal vegetables

Caesar salad.....21€

Truffle croque monsieur.....23€
Green salad

Veal steak.....25€
Sweet and sour condiment

Roasted cod.....28€
Squash and curry

Wagyu burger.....36€
Homemade barbecue sauce

TO FINISH

Fresh fruit salad.....7€

Seasoned rice pudding.....12€
Salted butter caramel

Chocolate creamy mousse.....12€
Pecan ice cream

Exotic freshness.....12€
Crispy meringue

Gourmet coffee.....13€

Gourmet tea.....15€

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