

ME NU

Spring 2022

Partage

Thanks to them, we eat better at Partage

Thierry - Butcher breeder Aveyron (12)

At the head of the 7th generation of La Table de Solange, with Thierry it is above all a human adventure, that of a family motivated by the pleasure of the table, conviviality and sharing. In homage to the doyenne of the family, grandma Solange, he promotes the products of his family farm of Lariès and its soil through traditional breeding methods specific to the Aveyron region.

Jean Sarthe's farm - Duck breeder Landes (40)

A typical farm located in Cauna, a small village on the banks of the Adour river, in the heart of the Landaise production.

Guy, breeder from father to son, and Bruno, sons of 3 generations of curators, raise their ducks themselves and produce their feed on the farm. They have won numerous awards in agricultural competitions for their work based on animal welfare and the land on which they raise them.

Tom Saveurs - Seafood products Charente-Maritime (17)

For several years now, Tom Saveurs has been the link between a network of independent and passionate composed of fishermen, fishmongers and producers for restaurant owners. Tom Saveurs defends the values of seasonal products by favouring short distribution circuits, for French and reasoned fishing!

Pierre -Breeder of Porc Noir de Bigorre and cereal farmer Tarbes (65)

For 40 years, a few dozen breeders have been fighting to save this emblematic pig of the South West. They are bred in the purest tradition, with respect for the pig and for nature. Among them is Pierre, a passionate breeder and cereal farmer.

Every morning, he checks the shape of his 280 pigs, which are fed on grass and acorns, to provide a ham of French quality, 100% Gascon.

We could talk about it for hours... but now let's eat!

Getting an appetite

Tuna tataki, sesame, smoked paprika mayonnaise - 15

Duck foie gras, black cherries - 15

Croque monsieur with truffles - 11

Dried duck sausage - 13

Guacamole, nachos - 8

Padrón (fried spanish pappers) - 8

Duck rillettes - 8

Prawns flambéed with armagnac, sucrine, USA sauce - 15

Fish rillettes - 8

Oysters by 6 : Marennes d'Oléron n°3 - 9

Squid, parsley sauce - 10

Fried smelts with roasted garlic mayonnaise - 9

Razor shells, parsley sauce - 10

Burrata, green asparagus, pea coulis - 13

A selection of cheese - 14

Dishes

*A choice of sides included
(French Fries, mashed potatoes or vegetables)*

CHICKEN - 18

cream of artichoke soup, beans

PORK CHOP - 22

from Monts Lagast by M. Enjalbert, bacon chips, mustard sauce

HALF DUCK BREAST - 22

cider & honey reduction, apple compote

BEEF BURGER - 18

comté, crispy onions, bacon, sucrine

SALMON - 17

citrus butter, watercress sauce

COQUILLETES - 15

with truffle and comté

SIDE OF VEAL - 70

for 2 (1kg - 1,2kg)

Salads

CEASAR SALAD - 17

Breaded chicken, romaine salad, croutons, bacon,
parmesan cheese, runny egg

GOAT - 17

Hot goat cheese salad with honey, mesclun, nuts, pine nuts,
bacon chips, pickles of red onions, hazelnuts

SEASON - 17

For children (menu -12 years)

Fish or ham or chicken nuggets
or ground beef

Side of your choice

Sirup with water - 1 scoop of ice cream
- 12 -

Additional sides

Simple or XL

Mashed potatoes - 4 / 7,5

Homemade fries - 4 / 7,5

Vegetables of the day - 4 / 7,5

Mesclun salad - 4

Deserts

Chocolate mousse, rose des sables - 8

Lemon tiramisu, speculoos, lemon jelly - 8

Hot fruits - 8

Season fruits pie - 8

Cabbage, vanilla diplomat, vanilla custard - 8

Handmade ice cream :

1 scoop - 3,5 2 scoops - 5,5 3 scoops - 7,5

Vanilla, Chocolate, Coffee, Yogurt, Mango, Green lemon, Raso=pberry, Pistachio

Cold drinks

Homemade iced tea : (25cl / 1L) - 5 / 14

Homemade limonade : (25cl / 1L) - 5 / 14

Soda - 5

Coca-Cola, zéro (33 cl), Orangina (25 cL), La French Tonic bio (20 cl)

Limonade (33 cl) - 5

Diabolo - 5,5

Sirup with c ¼ Vittel - 3,5

Bio fruit juices (25 cl)- 5
orange, pomme, ananas, abricot,
tomate ou ACE

Fresh orange juice - 6

Water

Abatilles 75 cl
Still or Sparkling - 6

Perrier (33 cl) - 4,5

Aperitif (4 cL)

White or red martini 6 cl - 5

Ricard 2 cl
Pastis bio Egiazki 2 cl - 4

Suze 6 cl - 5

Hot drinks

Coffee expresso / Décaféiné - 2,2

Double coffee expresso / Milk coffee - 4,4

Cappuccino / Chocolat viennois - 5

Hot chocolate - 4,4

Tea - 4

Beers & ciders

Draft beers - 25 cL / 50 cL

Tigre bock (5,5°) - 4 / 7,5

Eguzki, from Basque country (6,7°) - 4,5 / 8,5

Corsican IPA (6°) - 5 / 9,5

Colomba Blanche (5°) - 4,5 / 8,5

Bottles

Bio cider Galipette 33 cl - 7

Liefmans fruitesse 25 cl - 6

Corona 33 cl - 6

Kir 14 cL / Kir royal 14 cl - 6 / 12

Whisky Clan Campbell or J&B - 5

Porto - 5

Cocktails

Classics - 9

Mojito, Gin Tonic, Caipirinha, Ti'punch, Pisco Sour, Margarita,
Sex on the beach, London Mule, Moscow Mule, Spritz, ...
With premium alcohol, Spritz Campari or St-Germain +2

Cocktail to share (1 L) - 28
Mojito, Spritz, Gin feez, Sex on the beach

Virgin cocktails - 8
Mojito, Sex on the beach, London Mule

Virgin cocktails to share (1 L) - 24

Happy hour !

Everyday from 4 pm to 8 pm

Draft beers (25 cl / 50 cl) - 3,5/6,5
Tigre bock, Eguzki,
Corsican IPA, Colomba blanche

Cocktails - 6,5
Mint mojito, Gin Tonic, Spritz, Caipirinha, London Mule,
Moscow Mule, Spritz, Ti-punch

Champagne glass - 6,5

Virgin cocktails - 6,5
Mint mojito, Sex on the beach, London Mule

Shooters 2 cL

Tequila - 4 Menta, vodka - 4 Jagermeister - 4

Signature cocktails

Le Dildot - 12

*Patxaran (plum liqueur from the Basque country),
house juice pomegranate/lime, cherry syrup, chocolate bitter*

Dancing Queen - 12

*White wine, aperol, prosecco,
peach syrup, egg white*

Mezcal Tropical - 12

*Mezcal, pineapple juice, lemon juice,
homemade honey/vanilla/pineapple syrup*

Le Verger - 12

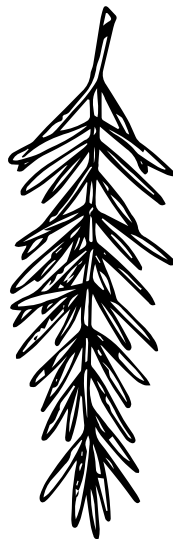
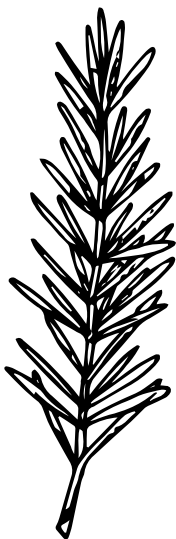
*Vodka, apple juice, lemon juice,
rosemary house syrup, rosemary bitter*

Vive La Gascogne - 12

*Laballe Armagnac, apricot juice,
homemade cider syrup, lemon, apricot puree*

Virgin Partage - 10

*alcohol-free
Ceder's, apple juice, lemon juice,
homemade cider syrup, tonic*



Digestifs (4 cL)

Menta bio Egiazki, 15° - 5,5

Patxaran bio Egiazki, 25° - 5,5

Tequila Patron Silver, 40° - 7,5

Vodka Absolut, 40° - 7,5

Gin Citadelle, 40° - 7,5

Cointreau, 40° - 6

Rhum Kraken, 40° - 7,5

Rhum La Hechicera, Colombie, 40° - 9

Rhum Diplomatico, Reserva Exclusiva, 40° - 9

Jack Daniel's , 40° - 8

Whisky Togouchi, Japon, 40° - 10

Whisky Nikka from the barrel, Japon, 51,4° - 9

Whisky Laphroaig 10 ans, Ecosse, 40° - 10

Whisky Aberlour 10 ans forest, Ecosse, 40° - 9

Whisky Aberlour Casg Annamh, Ecosse, 48° - 10

Bourbon Makers Mark, 45° - 9

Eau de vie de poire, 43° - 10

Irish coffee - 7,5

Armagnac, Château de Laballe, Exode XIV, 43° - 8

Armagnac, Château de Laballe, Eau de vie, 43° - 8

Armagnac, Château de Laballe, Resistance, 43° - 8

Armagnac, Château de Laubade, XO Diamant, 40° - 10

List of allergens available on request.

Taxes and services included, prices in euros including VAT.

Alcohol abuse is dangerous for your health. Drink in moderation