



Pic du Midi
Tourmalet

MENU
FOR THE 2877



*Taste the Pyrenees' products
at the top !*





**All our dishes
are homemade**



KID'S MENU

Winter squash soup

Black Pork Loin Madiran mushroom sauce
OR **Cod loin**, citrus sauce
Smashed potatoes

Brookie with homemade vanilla ice cream
OR **Apple crumble** with homemade vanilla ice cream

"Les Petits Fruits" syrup

— €20 —

Please ask for our list of allergens. Service charge included.

STARTER + MAIN COURSE
OR **MAIN COURSE**
+ **DESSERT — €42**

STARTER
+ **MAIN COURSE**
+ **DESSERT — €48**

STARTERS


Winter squash soup

sauteed organic Madiran mushrooms
escalope of foie gras

Home-smoked Lau Balagnas trout,
confit potatoes, onion and carrot pickles,
Cathar mustard sauce

Terrine of foie gras with preserved lemon

Tartar of Poget special oysters
and **tataki style beef**, mango
and Ardour kiwi fruit

 **Truffled soup:** Squash soup
organic Madiran mushrooms with
truffle oil cream, truffle
carpaccio and vegetable chips


MAIN DISHES

Low-temperature scallops,
spicy leek jus, chestnut
and Jerusalem artichoke puree

Cod loin red curry, fondant celery

Squab two ways,
hearty jus, french green peas puree,
Black Pork bacon

Porc Noir confit, hearty pork jus
with Cathar honey mustard, chestnut
and parsnip puree, little green cabbage
filled with Madiran mushrooms

 **Stuffed onion**
(quinoa with small vegetables,
tofu, seeds), buckwheat infusion


DESSERTS

L'Insolite: Shortbread with Périgord
walnuts, ganache of Régalis César cheese
from Dominique Bouchait MOF,
Pacherenc de Vic Bilh candied pear

La Ruche: Acacia honey
flavoured financier, cream of
chestnut honey, rhododendron
honey ganache, homemade
blood orange sorbet

Le Champi: Milk chocolate mousse with
Madiran mushrooms, hazelnut dacquoise,
meringue and Armagnac infused mushroom

Le Mont'Pic: Chestnut fondant,
Madagascar vanilla ganache, berry confit
and homemade chestnut ice cream

 **Le Lin:** light cream
with linseed praline, chocolate moelleux
with a heart of linseed praline with
homemade Pyrenean saffron ice cream

 Vegetarian  Vegan



DRINKS

APERITIFS

- Sparkling Gascon:
blueberry or saffron syrup · 10 cl 6,00€
- Artisanal Pastis - Ors na Bruma · 2 cl 5,00€
- Baronnies wine apéritif
blueberry or chestnut "Les Petits Fruits"
CAMPAN · 5 cl 6,00€
- Excellence Black Mountain
Whisky · 4 cl 12,00€

CHAMPAGNES NICOLAS FEUILLATTE

Réserve Exclusive Brut

- Flute · 10 cl 12,00€
- Bottle · 37,5 cl 42,00€
- Bottle · 75 cl 65,00€

Exclusive Rosé

- Flute · 10 cl 14,00€
- Bottle · 75 cl 72,00€

Palme d'Or Vintage

- Bottle · 75 cl 150,00€

COCKTAILS

- Alcohol-free** 8,00€
- Regulus: Apple Pear Redcurrant
- With alcohol** 10,00€
- Orion: Gin, Bear Brothers BB9,
organic apple and chilli juice
- Sirius: Pastis – Ors Na Bruma
+ Kaskad tonic water, cucumber, mint
- Cocktail of the day

DIGESTIFS

- Armagnac Tariquet vs · 4 cl 6,00€
- Organic Verbena Liqueur
- Ors na Bruma · 4 cl 7,00€
- Organic Mint Liqueur
- Ors na Bruma · 4 cl 7,00€

DRINKS FRESH

- Blueberry / Peach / Lemon syrup
- "Les Petits Fruits CAMPAN" 4,50€
- Fruit juices
- "La bonne énergie" 4,50€
- Water "Ogeu Source du Roy"
still or sparkling · 75 cl 5,50€
- Local Beer
- Pale/Ale/Lager · 33 cl 6,00€

DRINKS HOT

- Espresso 2,50€
- Decaffeinated 2,50€
- Tea, Herbal tea 3,80€
- Hot Chocolate 3,80€
- Large Coffee 4,60€
- Cappuccino 4,60€

WINE

WHITE WINE

- Tursan AOP, Tursan Winegrowers'
Co-operative "Impératrice"
2022 · 75 cl 21,00€
- Côtes de Gascogne IGP, Plaimont
"PAN"
2021 · 75 cl 24,00€
- Vin de France, Bouscassé Chardonnay,
Alain Brumont
2016 · 75 cl 38,00€
- Pacherenc du Vic-Bilh AOP,
Famille Laplace "Château Aydie"
2021 Moelleux · 50 cl 45,00€
- Pacherenc du Vic-Bilh AOP,
Domaine d'Alain Brumont
"Château Montus"
2015 · 75 cl 60,00€

RED WINE

- Madiran AOP, Domaine d'Alain Brumont
"Made In Rang"
2017 Fruity wine with red berry notes.
Touch of fruit coulis and black pepper. · 75 cl 21,00€
- IGP Côtes du Tarn BIO, Château de Saur
"Petit coquin de Saur" · 75 cl 23,00€
- Côtes de Gascogne IGP,
Domaine Duboscq-Monplaisir
2018 · 75 cl 25,00€
- Côtes de Gascogne IGP,
Domaine du Mage Cerisier Sauvage
2020 · 75 cl 27,00€
- Madiran AOP, Domaine d'Alain Brumont
"Château Montus"
2017 · 75 cl 51,00€
- Madiran AOP, Domaine d'Alain Brumont
"Château Montus XL"
2016 · 75 cl 140,00€

ROSÉ WINE

- Tursan AOP, Tursan Winegrowers'
Co-operative "Impératrice"
2022 · 75 cl 21,00€
- AOC Saint Mont,
PLAIMONT Terroirs & Châteaux
"Château les bois Mathieu"
2021 · 75 cl 38,00€

WINE BY THE GLASS

- WHITE WINES

- Côtes de Gascogne IGP, Plaimont
"PAN" 6,00€
- Pacherenc du Vic-Bilh AOP,
Famille Laplace "Château Aydie"
Moelleux 12,00€
- Vin de France, Bouscassé Chardonnay,
Alain Brumont 9,00€

- RED WINES

- Madiran AOP,
Domaine d'Alain Brumont
"Made In Rang" 6,00€
- IGP Côtes du Tarn BIO,
Château de Saur
"Petit coquin de Saur" 6,00€

- Côtes de Gascogne IGP,
Domaine Duboscq-Monplaisir 6,00€

- Madiran AOP,
Domaine d'Alain Brumont
"Château Montus" 12,00€

- ROSÉ WINES

- Tursan AOP, Tursan Winegrowers'
Co-operative "Impératrice" 6,00€
- AOC Saint Mont,
PLAIMONT Terroirs & Châteaux
"Château les bois Mathieu" 9,00€

DISCOVER OUR LOCAL PRODUCERS

★ WE WORK WITH ★

★ **Lin des Pyrénées** 📍 MESPLEDE (64)

Lin des Pyrénées cultivates linseed in Béarn with the greatest respect for nature. It produces seeds, seed flakes, flour and virgin oil for consumers attentive to the quality of their nutrition, their health and well-being, as well as food professionals.

★ **Noir de Bigorre pigs** 📍 LOUEY (65)

The Noir de Bigorre pig is native to the Central Pyrenees and has been around since the dawn of time. This pure-bred pig boasts an exceptional heritage and roams freely in its native Bigorre, on the edge of the Hautes-Pyrénées, the Gers and the Haute-Garonne.

★ **Meat** SICA Pyrénéenne 📍 TARBES (65)

SICA Pyrénéenne is the leading industry association of traditional butchery in the Hautes-Pyrénées and surrounding area. Members are predominately professional butchers operating at all levels of the meat sector.

★ **Duck foie gras** Maison Rougié 📍 MAUBOURGUET (65)

The art of breeding according to age-old know-how to produce an exceptional liver, and the art of cooking it using the very best techniques to showcase its unique qualities. This is what makes Maison Rougié's foie gras a truly one-of-a-kind product.

★ **Pyrenean trout** 📍 LAU BALAGNAS (65)

The men and women at 'La Truite des Pyrénées' fish farm produce excellent trout by meeting two challenges every day: ensuring the farm blends into its environment and using resources that are renewable, natural and readily available. 'La Truite des Pyrénées' is therefore a sustainable and responsible fish farm.

★ **Organic Madiran Mushrooms** *Work reintegration facility for the disabled (ESAT) in Saint-Raphaël* 📍 MADIRAN (65)

Foraging is done by hand at the Ferme de Madiran. The mushrooms are produced according to organic farming practices and they are only distributed locally. Every day, quality is given priority over quantity.

★ **Cream** Ferme de Sayous 📍 LOURDES (65)

The dairy products sold by the farm are all produced on-site. They are rich in Omega-3, GMO-free and made using exclusively raw organic milk from dairy cows. Great importance is given to the diet of the cattle, in order to guarantee the quality of the milk. This also means they can produce cheese and other dairy products with authentic flavours.

★ **Wine** Les Caves Baxellerie 📍 TARBES (65)

'Les Caves Baxellerie' has been serving its customers since 1947. It offers a wide range of over 1,500 wines, from the most prestigious vintages to the smallest, lesser-known wine-growing estates. It also sells champagne, spirits and eaux-de-vie.

Interprofession des Vins du Sud-Ouest

Our list is elaborated in collaboration with the Interprofession des Vins du Sud-Ouest. This is the first wine organisation to bring together the PDOs and PGIs of a single wine-growing area, the south-west of France, which covers 13 French departments spread over two administrative regions: Occitanie and Nouvelle-Aquitaine.

★ **Artisanal pastis and liqueurs** Ors Na Bruma 📍 AUCUN (65)

Nestled in the heart of Val d'Azun, this farm-distillery produces both aromatic and medicinal plants and small fruits, all organically grown. Liqueurs, digestifs and culinary hydrolats are crafted in the most natural way in order to bring out the very best of the mountains!

★ **The Commingeois Snail** 📍 SAINT-BERTRAND-DE-COMMINGES (31)

A family run snail farm. The snails are born, bred and processed on our farm. Production is geared towards respect for the environment and local trade.

★ **Béarn chillis** Maison Malnou 📍 LESCAR (64)

'Maison Malnou' entered the chilli market in around 1948, with its first ever chilli field, measuring approximately 50 feet. Established by the 3rd generation of the Malnou family, the chilli crops are today cultivated by 6th and 7th generation descendants of the family, in the midst of vineyards, orchards and farmland, under the spray of the Gave de Pau river and the benevolent glance of the Pyrenees mountains.

★ **Pyrenean saffron** 📍 NISTOS (65)

Saffron du Vieux Logis is grown in Nistos in the Hautes-Pyrénées, at an altitude of 700 m, by Isabelle Lecornu.

★ **Artisanal aperitifs and syrups** Les Petits Fruits 📍 CAMPAN (65)

At the foot of the Pic du Midi de Bigorre, the "Les Petits Fruits" workshop aims to extract the full flavour of fruit for a true taste sensation: selection of fruits with

high taste potential, artisanal processing in small quantities, tradition of jams cooked in copper pots and of aperitifs and liqueurs, transforming fruits into delectable fruit juices and herbal infusions such as the traditional Alpine herbal liqueur 'génépi'... 'Les Petits Fruits' in Campan is an artisanal production workshop, a gourmet shop and a garden of discovery all rolled into one.

★ **Special Breads** Boulangerie Théo 📍 BAGNÈRES-DE-BIGORRE (65)

★ **Cheese** Dominique Bouchait 📍 MONTRÉJEAU (31)

For over ten years now, cheesemaker Dominique Bouchait, crowned 'Meilleur Ouvrier de France', has been representing the work of more than 37 shepherds in destinations both locally and around the world. 'Les Fromagers du Mont Royal' serves and delights the taste buds of more than 3000 customers in nearly 40 markets in the south-west of France.

★ **Honey** Miellerie Rayon d'or 📍 ILLE-SUR-TÊT (66)

The Rayon d'or honey house has been promoting local beekeeping local, artisanal and family beekeeping since 1970. This socially, environmentally and economically responsible company, has established itself as a key player in Pyrenean beekeeping.

★ **Vinegars** Domaine de l'Aïrial 📍 LAGRAULET-DU-GERS (32)

Situated in Gascony, 'Domaine de l'Aïrial' is the only wine estate devoted exclusively to the traditional production of balsamic and wine vinegars. The vinegars are made from grapes harvested from the estate's vines, which are cultivated in line with sustainable agriculture practices that respect both humans and nature. Produced using traditional methods and all vintage, the vinegars are aged in barrels for several years. The richness of the flavours is quite simply the product of beautiful fruit grown with care, know-how, research and time, lots of time...

★ **Fruits and vegetables** Alexandre De Souza: HVE-certified (high environmental value) vegetables 📍 ASSAT (64) Ferme Larqué: Organic fruit and vegetables

And, seasonally, some fifteen other producers from the Hautes-Pyrénées and neighbouring departments.

★ **Seafood** Poissonnerie Thomas Olano 📍 SAINT-JEAN-DE-LUZ (64)

Wholesale fish merchant in St-Jean-de-Luz, daily supply to the French and Spanish Basque Country markets, specialist in bluefin tuna, hake, shellfish and crustaceans.



ENJOY YOUR MEAL !
