



LA FOLIE BOULART

BIARRITZ · 1881

MENU OF JEAN MARIE GAUTIER

STARTERS

- Beautiful Floral Salad, Young Herbs, tangy vegetable juice
- Shrimps marinated in Fish Massala, Small Spelled with vegetables, cucumber milk with spices
- Royal Sea Bream Ceviche Peruvian Style, Lime, Espelette Pepper
- Crispy Crab with Tarragon, Avocado with Red Onion
- Tomato gazpacho and Brittany blue lobster Andalusian style
- Marinated tuna "rising sun", Ginger and Sesame
- Romaine leaves, Chicken Caesar with Sheep Cheese
- Homemade Smoked Salmon "Barthouil", Sour Cream with Herbs, Blinis

FISH

- Monkfish with lemongrass wood, Jambalaya with Vegetables
- Turbot and Lobster Duo, Seasonal Mushrooms, Rich Sauce
- Hake Fish & Chips, Heart of Sucrine, Tartare Sauce
- Banka Trout, Delicately Confied in Olive Oil, Biscayenne, Green Piperade Emulsion with Sweet Anglet Peppers and Raw Ham Shavings
- Seaweed Steamed Sea Bass with Aquitaine Caviar, Crunchy Leeks and Langoustine Broth

MEAT

- Roast Pigeon, Toast and Béatilles, Small Chanterelles, Salmis Jus
- Roast Rack of Pyrenean Lamb, Shoulder con fi ned with spices to a crisp, Stuffed vegetables, Espelette pepper jus
- Sweetbread in Half-salted Butter, Lacquered in Honey, Ginger and Coriander, Vegetables and sesame
- Traditional Roast Chicken, Crispy Skin, Potato Mousseline and Fresh Green Beans

DESSERTS

- Confits, Poached and Raw Apricots, Basque Shortbread and Frosted Almonds
- Chocolate Namelaka, Crispy Almonds and Coconut Emulsion
- Raspberry and Basil Pavlova
- Natural Poached Peach, Crystallized Currants and Lime Verbena Sorbet
- Cream Catch with Lemon and Strawberries spiced up with Tarragon, Crunchy Meringue
- Passion Cheesecake, Fresh Mango, Timut Pepper