

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT  — 44,00 € —	STARTER + MAIN COURSE + DESSERT  — 49,00 € —
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STARTERS	MAIN DISHES
<div><div><div>♥</div><div>Langoustine consommé</div></div><div>with mini Noir de Bigorre pork ravioli, langoustine and foie gras with a touch of Asian flavours</div></div> <div><div><div></div><div>Ingot of foie gras</div></div><div>with organic black garlic</div></div> <div><div><div></div><div>Lau Balagnas smoked trout and langoustine</div></div><div>millefeuille, mango tartar, avocado, celery and apple, citrus fruit vinaigrette</div></div> <div><div><div>♥</div><div>Œuf Meurette</div></div><div>Egg from the «Ferme Mondine», Noir de Bigorre pork sauce with Brumont madiran wine, Noir de Bigorre lardons, Madiran mushrooms and hazelnut bread</div></div> <div><div><div>🍴</div><div>Cream of chestnut soup</div></div><div>candied Jerusalem artichoke and woodland delights</div></div>	<div><div><div>♥</div><div>Cut of Adour sturgeon</div></div><div>salpicon with porcini mushrooms, smoked trout, black garlic and sea asparagus, wheat berry risotto with Madiran mushrooms</div></div> <div><div><div></div><div>Royal Noir de Bigorre pork stew</div></div><div>pork shank and chuck, vegetables and fresh liver escalope</div></div> <div><div><div>♥</div><div>Slow-roasted farm-bred guinea fowl from the «Ferme Marcotte»</div></div><div>stuffed with chestnuts and mushrooms, buttered cabbage, rich foie gras and fresh truffle sauce</div></div> <div><div><div>🍴</div><div>Seitan bourguignon with Madiran wine</div></div></div>
DESSERTS	
<div><div><div></div><div>The Unique one</div></div><div>candied apple, Ferme Lou Belot camembert mousse, cereal and dried fruit biscuit</div></div> <div><div><div>♥</div><div>Like a pig in popcorn</div></div><div>popcorn 'rose des sables', caramel sauce, popcorn ganache, Noir de Bigorre pork belly powder, popcorn ice cream</div></div> <div><div><div></div><div>The Gascon'Coffee</div></div><div>coffee jelly, iced parfait with Cassagnac, Ferme de Sayous whipped cream and ristretto</div></div>	<div><div><div></div><div>My Beautiful Fir Tree</div></div><div>pine shoots shortbread biscuit, bergamot ganache, pine ice cream, honey sauce, Couserans organic pine shoot jelly</div></div> <div><div><div>♥</div><div>🍴</div><div>«Les Délices du Piarrot» peanuts</div></div><div>puff pastry with peanut caramel sauce, dark chocolate ganache, peanut ice cream, caramelised peanuts</div></div>

♥ The chef's favourite    🍴 Vegan dish



BON APPÉTIT!

Pic du Midi Tourmalet

FRENCH - PYRENEES

MENU FOR THE

2877

★

Taste the products of the Pyrenees at the Pic!





All our dishes  
are homemade



## CHILDREN'S SET MENU

Cream of chestnut soup  
Noire d'Astarac chicken fricassé  
OU Ling loin  
and mashed potatoes  
Chocolate molten cake and ice cream  
«Les Petits Fruits» cordial  
— 21,00 € —

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

## FIND OUT MORE ABOUT THE LOCAL PRODUCERS WE WORK WITH

- 1 **Noir de Bigorre pork**  
♥ *Louey (65)*  
This pure-bred pig from the central Pyrenees boasts an exceptional heritage and roams freely in its native Bigorre.

- ★ **Sica Pyrénéenne meat**  
♥ *Tarbes (65)*  
Sica Pyrénéenne is a specialist traditional butcher's in the Hautes-Pyrénées, offering quality meat from a completely controlled supply chain.

- ★ **Maison Rougié duck foie gras**  
♥ *Maubourguet (65)*  
A unique heritage creates an exceptional delicacy.

- 2 **Pyrenean Trout**  
♥ *Lau Balagnas (65)*  
Pyrenean trout is produced according to sustainable and integrated methods that are respectful of the environment. An exceptional product from sustainable aquaculture practices.

- 3 **Organic Madiran Mushrooms**  
♥ *Madiran (65)*  
Organic Madiran mushrooms are collected by hand and produced according to organic farming practices. Produced locally with a priority of quality over quantity.

- ★ **Wine from the Caves Baxellerie**  
♥ *Tarbes (65)*  
Since 1947, Caves Baxellerie has been offering a wide range of wines, champagne, spirits and eaux-de-vie. From prestigious vintages to small-scale producers, there's something for everyone.

- 4 **Ferme de Sayous cream**  
♥ *Lourdes (65)*  
Organic raw milk that is rich in Omega 3 and GMO-free, produced directly on the farm. The cows' nutritional diet guarantees the exceptional quality and authentic flavour of the farm's cheese and other dairy products.

- 5 **Ors Na Bruma Pastis and Liqueurs**  
♥ *Aucun (65)*  
At the heart of Val d'Azun, the farm-distillery produces liqueurs and hydrolats the traditional way, using organic plants and fruit. The best of the mountains, distilled with passion.

- ★ **Olisol**  
♥ *Auriébat (65)*  
Cold-pressed sunflower oil, 100% local and additive-free. A sun-kissed taste for your dishes.

- ★ **L'Odyssée d'Engrain**  
♥ *Cizos (65)*  
A production of artisanal and organic pasta made from ancient wheat, for a healthy local diet.

- ★ **Lou Belot**  
♥ *Ossun (65)*  
A dairy farm with cheesemaking and direct sales.

- ★ **Verdier-Matayron peanuts**  
♥ *Heres (65)*  
Délices du Piarrot by Verdier-Matayron. An organic farm producing quality, local products, including peanuts that are roasted on-site.

- ★ **Pyrenean saffron**  
♥ *Nistos (65)*  
Saffron du Vieux Logis is grown in Nistos at an altitude of 700 m, by Isabelle Lecornu. Exceptional saffron, grown the traditional way.

- ★ **«Les Petits Fruits» liqueurs and cordials**  
♥ *Campan (65)*  
Locally crafted products of Bigorre. Local fruit is transformed into jam and liqueurs. Visit the shop and garden.



- ★ **GAEC Ferme Mondine**  
♥ *Lombia (64)*  
Exceptional eggs from free-range hens that are fed on GMO-free cereals grown on the farm.

- ★ **Béarn Chili Peppers from Maison Malnou**  
♥ *Lescar (64)*  
Since 1948, the Malnou family has been growing Béarn chili peppers the traditional way. A family-run business at the heart of the Pyrenees where age-old know-how is passed down from one generation to the next.

- ★ **Peta Milhoc**  
♥ *Bezeril (32)*  
Quite literally meaning 'popcorn' in Gascon dialect, the new 100% French popcorn from Natais. Grown and produced in the south-west of France for over 30 years now, this product offers a unique taste and supports local farming practices.

- ★ **L'Etuverie**  
♥ *Cadeilhan (32)*  
Organic black garlic produced in Gascogne. Artisanal production using carefully selected garlic.

- ★ **Prunier Manufacture**  
♥ *Riscle (32)*  
Founded in 1991, Prunier raises sturgeon whose meat and caviar are famous for their outstanding quality; the products are high in omega-3 and greatly appreciated by food connoisseurs.

- ★ **Vinegars from the Domaine de l'Aïrial**  
♥ *Lagraulet-du-Gers (32)*  
Organic balsamic and wine vinegars, produced in Gascogne. Vinegars aged in barrels, vintages, all made using grapes from the estate.

- ★ **France Sapin BIO**  
♥ *Belloc (09)*  
Products made from organic pine such as honey, cordial, vinegar, pine shoots and essential oils made from pine trees that are grown organically in the Pyrénées Ariégeoises.

- ★ **Truffières de Filhol**  
♥ *Alairac (11)*  
The Pays Cathare black truffle is a treasure that is grown with passion in Aude, and renowned by chefs across the globe.

- ★ **Farm-raised poultry from the Ferme Marcotte**  
♥ *Ger (64)*  
At the heart of the Pyrenees, Florence and Aurélien breed free-range chickens that are fed on the farm's cereals, producing authentic and tasty meat.

- ★ **Oulibo**  
♥ *Bize (11)*  
Oulibo is an olive oil production cooperative, renowned for traditional know-how in producing and selling top-quality olives and olive oil since 1942.