Pic du Midi
Tourmalet
PYRÉNÉES FRANCE

MENU 2877



One day,
I had lunch up there...







All our dishes are homemade

LITTLE GOURMET • LITTLE GOURMET •

KID'S MENU

Tarbais bean soup
OR
Bigorre Black Pork Pâté en Croûte

Cod loin
OR
Shredded Bigorre Black Pork
Mashed potatoes

Chocolate fondant
OR
Tarte Tatin-style apples

21,00 €

If you have any allergies, please refer to our list. Price includes service.

STARTERS

BIGORRE BLACK PORK PÂTÉ EN CROÛTE
Chestnuts, foie gras mousse with Armagnac, filet mignon, Bigorre Black pork cheek and hazelnuts
20,00 €

CREAM OF ONION SOUP WITH NAPOLEON CHEESE
Caramelised onions and a perfect egg
18,00 €

SCALLOP TARTARE
Aquitaine caviar and citrus butter
22,00 €

TARBAIS BEAN SOUP
Madiran mushrooms and truffles
18,00 €

Chef's favorite *Vegan dishes*

MAIN COURSES

COD LOIN
Fish bone juice with coconut milk, chestnut purée with grapefruit
32, 00 €

A SELECTION OF BIGORRE BLACK PORK PRODUCTS
Stuffed baby cabbage, confit cheek, fillet mignon, confit pork belly and Tarbais beans
32, 00 €

SHREDDED VENISON WITH BLUEBERRY SAUCE
Truffles, pan-fried foie gras, celery and pumpkin purée
32, 00 €

BEETROOT TARTARE
Herb salad and pumpkin purée
22, 00 €

Chef's favorite *Vegan dishes*

DESSERTS

L'INSOLITE
Blue-veined cheese regalis, walnut financier, dark chocolate ganache, pear and pepper compote, and Pacherenc jelly
15,00 €

LA RUCHE
Ganache, cream filling, sponge, tea-lemon-honey jelly and honey ice cream
15,00 €

RICE PUDDING WITH NOIR DE BIGORRE AOP
Hazelnut praline
15,00 €

LE V
Mango, pineapple, fresh and candied orange, and mango and passion fruit sorbet
15,00 €

Chef's favorite *Vegan dishes*

Tasting Menu

€75
per person

Bigorre Black Pork Ham
AOP 24 months

Appetizers
Croque with ventrèche and sheep's cheese
Galabard black pudding nem
Chestnut hummus with chorizo

Bigorre Black Pork Pâté en Croûte
Astarac Black chicken, foie gras

Bigorre Black Pork Pita
Shredded Black Pork, onions, white tarragon sauce

Scallops
Cream with bacon and guanciale

Stuffed mini cabbage
Tarbais bean stew with reduced sauce

Rice pudding with Noir de Bigorre AOP
Hazelnut praline

€25
per person

Food & Wine Pairing



Pan Plaimont .8cl
Bulles De Laougue .8cl
Atelier Pinenc Cave Plaimont .8cl
Jardin Philosophique Alain Brumont .8cl
Bouscassé Argile Rouge Alain Brumont .8cl

LE NOIR DE BIGORRE

DISCOVER **THE**

LOCAL PARTNER PRODUCERS

1 Porc Noir de Bigorre
Louey (65)
An exceptional part of the heritage of the Central Pyrenees, this is a pure-bred pig that roams freely in its native region: Bigorre.

Viandes Sica Pyrénéenne
Tarbes (65)
A long-standing tradition in the Hautes-Pyrénées, Sica Pyrénéenne offers high-quality meat, sourced through a supply chain managed from start to finish.

2 Truite des Pyrénées
Lau Balagnas (65)
ÉReared with respect for the environment, Pyrenean trout is produced in a sustainable and responsible manner. An exceptional product, sourced from responsible aquaculture.



Vallée des deux Sources
Verlus (32)
A passionate market gardener, he grows organic vegetables, herbs and flowers. His farm makes the most of the unique local terroir and the pure river water to provide fresh, authentic produce. A commitment to farming that respects both the environment and flavour.

L'atelier du jus Orange & CO
Toulouse (31)
Freshly squeezed orange juice dispenser. A healthy, fresh and sustainable alternative.



Safrandes Pyrénées
Nistos (65)
Grown at an altitude of 700 metres in Nistos, 'Safran du Vieux Logis' is produced by Isabelle Lecornu. An exceptional saffron, grown using traditional methods.

Noire d'Astarac-Bigorre
65 - 32
Top-quality free-range poultry, from a local breed reared outdoors and fed on cereals. It showcases the traditional expertise of Gascony and offers meat with an authentic flavour.



L'Odyssée d'Engrain
Cizos (65)
Artisanal, organic pasta made from heritage wheat varieties, for a healthy, locally sourced diet.

Atelier Soba
Rimont (09)
An artisan workshop dedicated to the traditional production of buckwheat soba noodles, drawing on Japanese expertise.

Foie gras de Canard Maison Rougié
Maubourguet (65)
Unique, time-honoured expertise resulting in an exceptional dish. A product of the highest quality, produced using sustainable farming methods.

Vinaigre Cyril Codina
Lagrasse (11)
Natural, artisanal vinegar produced since 2006, free from additives, with patience, expertise and high-quality ingredients

3 Crème Ferme de Sayous
Lourdes (65)
Organic raw milk, rich in omega-3 and GMO-free, sourced directly from the farm. The cows' carefully managed diet ensures the exceptional quality of the cheeses and other dairy products, which boast authentic flavours.

4 Les Fromagers du Mont Royal
Montréjeau (31)
Dominique Bouchait (MOF) carries on a family tradition of cheese-making from the Pyrenees, combining tradition with the high standards of artisanal craftsmanship to produce authentic cheeses.

Maison Shinko
Sainte-Terre (33)
This artisanal production, born out of a collaboration between a Japanese soy sauce master and a couple passionate about local produce, combines Japanese tradition with slow fermentation to create unique soy sauces and miso.

Vins Caves Baxellerie
Tarbes (65)
Since 1947, Caves Baxellerie has offered a wide selection of wines, champagnes, spirits and brandies. From prestigious vintages to small estates, there is something to suit every taste.



5 Pastis et Liqueurs Ors Na Bruma
Aucun (65)
In the heart of the Val d'Azun, this farm-based distillery produces artisanal liqueurs, digestifs and hydrolats using organic plants and fruit. The very best of the mountains, distilled with passion.

Peta Milhoc
Bezeril (32)
'Maïs qui éclate' in Gascon is the new 100 per cent French popcorn from Nataïs. Grown and produced in the South-West for over 30 years, it offers a unique flavour and supports local agriculture.

Aquafrais Cannes
Cannes (06)
Raised offshore in low-density cages and fed a natural diet. A carefully managed French production process that guarantees high-quality flesh and a refined flavour.

Jean-Paul HÉRAU
Bordères-sur-l'Échez (65)
An artisan cannery based in Bigorre, housed in a farmhouse dating from 1830. It carries on the traditional recipes of the South-West and showcases authentic farming expertise centred on local produce from the Pyrenees.

Prunier Manufacture
Riscle (32)
Founded in 1991, Prunier breeds sturgeon whose flesh and caviar are renowned for their exceptional quality; the products are rich in omega-3 and highly prized by gourmets.

Truffières de Filhol
Alairac (11)
The black truffle of the Cathar region: a treasure cultivated with passion in the Aude, recognised by chefs around the world



Blanc des Pyrénées
Madiran (65)
Dairy products produced at the foot of the Pyrenees, sourced from responsible, GMO-free farming practices committed to fair remuneration for producers.

Piments du Béarn Maison Malnou
Lescar (64)
Since 1948, the Malnou family has been growing Béarn chillies using traditional methods. A family-run business in the heart of the Pyrenees, carrying on a long-standing tradition.



6 Fruits et Légumes Alexandre de Souza Ferme Larqué
Assat (64)
Organic vegetables grown throughout the seasons, HVE-certified and produced in Assat in the Pyrénées-Atlantiques.

L'étuverie
Cadeilhan (32)
Organic black garlic produced in Gascony. Handcrafted using carefully selected garlic.

Oulibo
Bize (11)
Oulibo is an olive-growing co-operative renowned for its traditional expertise, which has been producing and selling high-quality olives and olive oil since 1942.