



## **LA TUPINA**

**6-8 rue Porte de la Monnaie**

Emblematic restaurant of the defense of local gastronomy, La Tupiña is one of the best tables in the city. Around the fireplace, our rooms welcome you in a cozy and warm atmosphere to enjoy the quality of the products that made the fame of the region.





## **Menu 34 € (+10€ beverages included)**

Served for Lunch only at La Tupina or at Au Comestible for dinner

### **STARTERS**

Terrine of Duck Foie-Gras  
Or  
Crunchy Vegetables Salad

### **MAIN COURSES**

Roasted Sturgeon, Peppers and Mashed Potatoes  
Or  
Duck Confit, Grass Salad and Sarladaises Potatoes

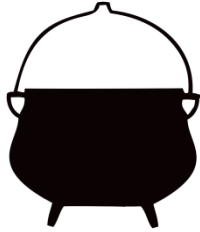
### **DESSERTS**

Chocolate Cake  
Or  
Red berries Sorbet



Pack « Beverage » for **10€** includes:

1 bottle of wine for 2, sparkling or still water (1L for 2) and coffee with local doughnut.



LA TUPINA  
*Rue Gourmande*

## **Menu 58 € (+10€ beverages included)**

Cheese plate + 3 €

### **SHARING MENU**

ALL DISHES ARE SERVED ON A PLATTER IN THE CENTER OF THE TABLE

#### **STARTERS**

Crunchy Vegetables Salad  
Duck Foie-Gras Terrine  
Scallops, Cockles and Mushrooms in Cream

#### **MAIN COURSES**

Rib of Beef  
« Macaronade » (Fresh Rigatoni, Porcini Mushroom sauce, Bacon and Foie Gras)  
Roasted Chicken

#### **DESSERTS**

Assortiment de Desserts



Pack « Beverage » for 10€ includes:

1 bottle of wine for 2, sparkling or still water (1L for 2) and coffee with local doughnut.



## **Menu 64 € (+10€ beverages included)**

Cheese Plate + 3 €  
Champagne Glass + 14€

### **STARTERS**

Semi-Cooked Duck Foie-Gras Terrine  
or  
Scallops, Cockles and Mushrooms in Cream

### **MAIN COURSES**

Beef Fillet, Porcini Mushroom sauce, French Fries cooked in Goose fat  
or  
Cod Fish and Seasonal Vegetables

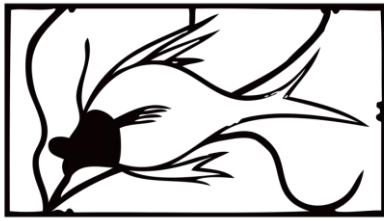
### **DESSERTS**

Canelé and Its Ice Cream  
or  
Red Berries Sorbet with *Vieux Garçon* Jam



Pack « Beverage » for **10€** includes:

1 bottle of wine for 2, sparkling or still water (1L for 2) and coffee with local doughnut.



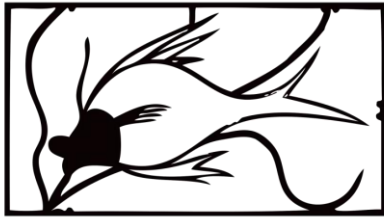
KUZINA

## **KUZINA**

*22 rue Porte de la Monnaie*

Kuzina is inspired by Cretan cuisine and is specialized in Fish and Vegetables, according to the season and yield. With a resolutely modern interior decoration and philosophy, the “Kuzina” praises environment friendly manners and even offers a vegetarian menu.





KUZINA

## Menu for 30 € (+ 10€ drinks included)

### STARTERS

Tzatziki and Hummus  
Or  
Saganaki Squids

### MAIN COURSES

Pan Fried Sturgeon Fillet  
Or  
Salmon Fillet

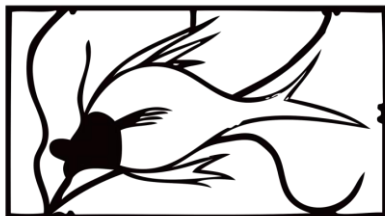
*Sides*  
*Seasonal Veggies or New Potatoes*

### DESSERTS

Coffee Cream  
Or  
Valhrona Chocolate Chou buns



« Pack beverage » for 10€ includes:  
3 glasses of Graves wine (Red, White or Rosé) and Sparkling or Still  
Water for 2



KUZINA

## **Menu for 45€ (+ 10€ drinks included)**

### **STARTERS**

*Starters to share and to define by the number of people in the group:*

Tzatziki, Hummus, Eggplant caviar, Fried Squids, Shrimps with Tomato sauce and Melted Feta

### **MAIN COURSES**

*To share and to define with the number of the group:*

Big Fishes

Or

Beef Tournedos « Rossini »

Sides

Seasonal Veggies or Carrot Puree with Orange

### **DESSERTS**

Coffee Cream

Or

Valhrona Chocolate Chou buns



« Pack beverage » for **10€** includes:

3 glasses of Graves wine (Red, White or Rosé) and Sparkling or Still Water for 2