

Grand crus by the glass

Puligny-Montrachet
Domaine Belleville 2016 | *White*
25€

Ajaccio « Faustine »
Domaine Abbatucci 2018 | *White*
20€

Pouilly-Fumé « Buisson Renard »
Didier Dagueneau 2014 | *White*
38€

Margaux
Château Giscours 2016 | *Red*
30€

Gevrey-Chambertin 1er cru
Parcelles de Saulx 2015 | *Red*
35€

Clos-de-la-Roche Grand Cru
Parcelles de Saulx 2014 | *Red*
65€

Ajaccio « Faustine »
Domaine Abbatucci 2017 | *Red*
20€

Côte-Rôtie « Fructus Voluptas »
Domaine Jamet 2018 | *Red*
32€

Leclerc Briant

Discover our delicious Leclerc Briant Champagne. An innovative and unique wine made with quality products that respect the environment, on a vineyard cultivated with Biodynamic farming methods.

Aux Amis To Go

Enjoy the fresh taste of Aux Amis in the comfort of your home



capture your moment

Net Price in Euro - Taxes and Service included
Meat origins : UE, USA, New Zealand, Australia
Allergens list is available upon request

restaurant@lebarth.com - +590 590 77 48 48

aux amis
RESTAURANT



Savor your favorite dishes with our Grand Crus by the glass. At Aux Amis, we go beyond satisfying your hunger, we want you to experience pleasure for all your senses.


le barthélemy
HOTEL & SPA

Starters

Plate Bayonne ham and guindillas
24€

Cheeses board with bread & condiments
30€

Pan-fried Foie gras on a ceps raviole's pasta,
green apple, truffle perfumed emulsion
25€

Slice marinated local fish with citrus vinaigrette,
Timut pepper
25€

Parsley frog legs, cauliflower mash
22€

Roasted and stuffed squid, caponata, chorizo,
rice Valencienne's cream
27€

Gratin snail cassolette with garlic butter and
sour tomato
21€

Yellow tuna tartare, crushed avocado, sesame
and soy sauce
25€

Warm goat cheese salad, beetroot,
Honey/lemon dressing
26€

Main dishes

Grilled giant shrimp with Espelette peppers,
coconut rice and virgin mango
48€

Mahi-mahi Fish & Chips, peas condiments
and tartar sauce
28€

Beef tenderloin in "Rossini" style
Foie gras, truffle sauce
52€

Lamb shank braised during seven hours,
sweet potato, lemon and spicy juice
30€

Home-made duck left confit, bourgeoise topping,
shallots and porto condiments
29€

Sole cooked meunière style,
pilaf rice and parsley butter
54€

Blood sausage potato purée
and fresh apple
28€

Crispy pan-fried salmon, spinach and asparagus
with bearnaise sauce
34€

Desserts

Vanilla millefeuille, red fruits compote
and strawberry sorbet
15€

Brownie, Jivara chocolate,
salty caramel and vanilla ice cream
15€

Fresh mango and vanilla milk semolina, coco rocher,
passion fruit sorbet
15€

Caraibbean chocolate soufflé,
vanilla ice cream
15€

Vanilla profiteroles,
chocolat sauce
15€