



MENU

TOUCAN

Here, simplicity is tasteful !

OUR STORY

LOCATED AT THE HISTORIC CENTER OF OUR BEAUTIFUL VILLAGE, YOUR GREAT GRANDPARENTS WERE PROBABLY SWINGING IN LE TOUCAN AND THE DANCE HALL, AS WELL AS THE HOTEL AND BAR WERE A PLACE TO BE FOR SEVERAL GENERATIONS.

TODAY, OUR TEAM IS AT YOUR SERVICE IN EVERY ASPECT SO THAT YOU WILL ENJOY BEING THERE.

MORE THAN JUST A BAR RESTAURANT, YOU ARE HERE TO FIND YOUR OWN SPACE : THE LOUNGE TO FOLLOW THE GAMES OF YOUR FAVOURITE TEAMS, THE ROUND TABLE TO SHARE A MEAL WITH YOUR FAMILY OR EVEN A PARTY HALL TO CELEBRATE YOUR HIGHLIGHTS.

FROM 7 UP TO 77 YEARS, WE ARE HAPPY TO WELCOME YOU 7 DAYS A WEEK IN THE PATIO OR AT THE BAR.

OK, YOU ARE HERE TO EAT... AND OF COURSE, OUR PRODUCTS ARE FRESH AND LOCAL.

SO MANY MORE THINGS TO TELL YOU BUT NOW IT'S YOUR TURN TO BE PART OF THIS STORY.

ENJOY !

OPEN 7 DAY A WEEK

LUNCH

FROM MONDAY TO FRIDAY

DAILY SPECIAL

14,50€

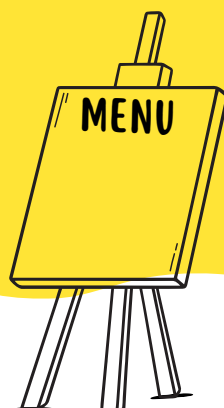
A FREE STARTER, HOMEMADE DISHES, COOKED EVERY DAY WITH SEASONAL PRODUCTS

DAILY SPECIAL + DESSERT

18,50€

A FREE STARTER, HOMEMADE DISHES SERVED WITH A DESSERT GOURMAND

SEE THE BLACKBOARD



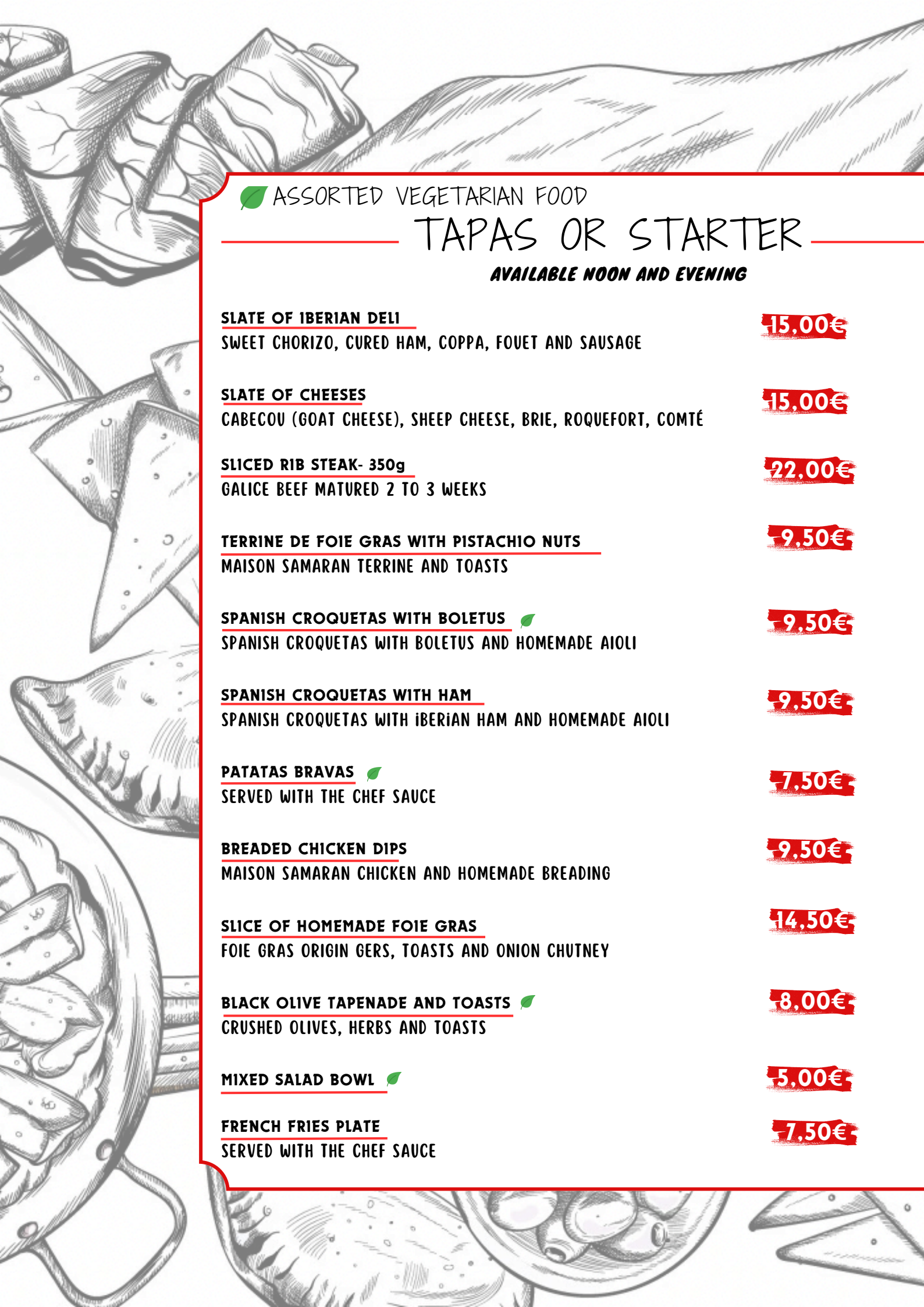
KIDS MENU

12,00€

BEVERAGE : WATER SYRUP

DISH : CHOPPED STEAK OR CHICKEN DIPS
WITH FRENCH FRIES AND SALAD

DESSERT : ICE CREAM



 ASSORTED VEGETARIAN FOOD

TAPAS OR STARTER

AVAILABLE NOON AND EVENING

SLATE OF IBERIAN DELI

SWEET CHORIZO, CURED HAM, COPPA, FOUET AND SAUSAGE

~~15.00€~~

SLATE OF CHEESES

CABECOU (GOAT CHEESE), SHEEP CHEESE, BRIE, ROQUEFORT, COMTÉ

~~15.00€~~

SLICED RIB STEAK- 350g

GALICE BEEF MATURED 2 TO 3 WEEKS

~~22.00€~~

TERRINE DE FOIE GRAS WITH PISTACHIO NUTS

MAISON SAMARAN TERRINE AND TOASTS

~~9.50€~~

SPANISH CROQUETAS WITH BOLETUS

SPANISH CROQUETAS WITH BOLETUS AND HOMEMADE AIOLI

~~9.50€~~

SPANISH CROQUETAS WITH HAM

SPANISH CROQUETAS WITH IBERIAN HAM AND HOMEMADE AIOLI

~~9.50€~~

PATATAS BRAVAS

SERVED WITH THE CHEF SAUCE

~~7.50€~~

BREADED CHICKEN DIPS

MAISON SAMARAN CHICKEN AND HOMEMADE BREADING

~~9.50€~~

SLICE OF HOMEMADE FOIE GRAS

FOIE GRAS ORIGIN GERS, TOASTS AND ONION CHUTNEY

~~14.50€~~

BLACK OLIVE TAPENADE AND TOASTS

CRUSHED OLIVES, HERBS AND TOASTS

~~8.00€~~

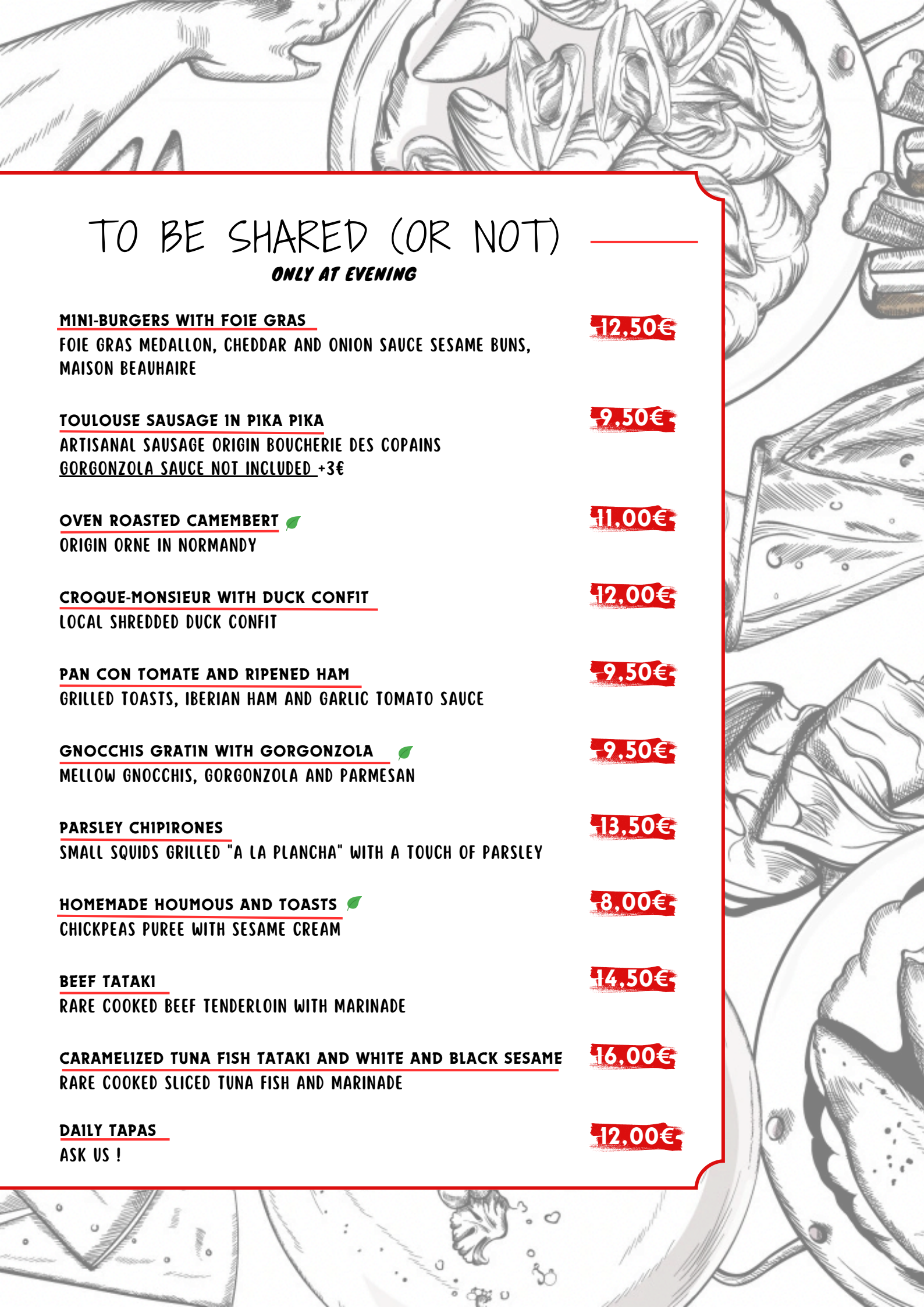
MIXED SALAD BOWL

~~5.00€~~

FRENCH FRIES PLATE

SERVED WITH THE CHEF SAUCE

~~7.50€~~



TO BE SHARED (OR NOT)

ONLY AT EVENING

MINI-BURGERS WITH FOIE GRAS

FOIE GRAS MEDALLON, CHEDDAR AND ONION SAUCE SESAME BUNS,
MAISON BEAUHAIRE

~~12.50€~~

TOULOUSE SAUSAGE IN PIKA PIKA

ARTISANAL SAUSAGE ORIGIN BOUCHERIE DES COPAINS
GORGONZOLA SAUCE NOT INCLUDED +3€

~~9.50€~~

OVEN ROASTED CAMEMBERT

ORIGIN ORNE IN NORMANDY

~~11.00€~~

CROQUE-MONSIEUR WITH DUCK CONFIT

LOCAL SHREDDED DUCK CONFIT

~~12.00€~~

PAN CON TOMATE AND RIPENED HAM

GRILLED TOASTS, IBERIAN HAM AND GARLIC TOMATO SAUCE

~~9.50€~~

GNOCCHIS GRATIN WITH GORGONZOLA

MELLOW GNOCCHIS, GORGONZOLA AND PARMESAN

~~9.50€~~

PARSLEY CHIPIRONES

SMALL SQUIDS GRILLED "A LA PLANCHA" WITH A TOUCH OF PARSLEY

~~13.50€~~

HOMEMADE HOUMOUS AND TOASTS

CHICKPEAS PUREE WITH SESAME CREAM

~~8.00€~~

BEEF TATAKI

RARE COOKED BEEF TENDERLOIN WITH MARINADE

~~14.50€~~

CARAMELIZED TUNA FISH TATAKI AND WHITE AND BLACK SESAME

RARE COOKED SLICED TUNA FISH AND MARINADE

~~16.00€~~

DAILY TAPAS

ASK US !

~~12.00€~~

Assorted vegetarian food

SALADS

CESAR SALAD

LETTUCE BREARER CHICKEN CRISPS LABEL ROUGE, EGGS, ANCHOVIES, ONIONS, PARMESAN AND DRIED TOMATOES

16,90€

GERSOISE SALAD

LETTUCE, DRIED MAGRET, GIZZARD, FOIE GRAS TOASTS, PINE NUTS, GRESSIN, ONIONS, DRIED TOMATOES

18,90€

ROCAMADOUR SALAD

LETTUCE, ROCAMADOUR TOASTS WITH PESTO, COOKED BACON, GRAPES AND NUTS

16,50€

BURRATA SALAD

BURRATA, COEUR DE BOEUF TOMATOES, PESTO AND PARMESAN CRUMBLE

16,50€

BEEF TARTAR

BEEF TARTAR ITALIAN RECIPE, GRESSIN, FRENCH FRIES AND SALAD

16,50€

TUNA FISH TARTAR

TUNA FISH TARTAR WITH BASIL, GRESSIN AND MIXED SALAD

17,50€

FRENCH FRIES BOWL

5,00€

MIXED SALAD

5,00€

GRILLS

COOKED ON WOOD FIRE

SERVED WITH HOMEMADE FRENCH FRIES, SALAD AND CROUTONS

+ PLUS A SAUCE OF YOUR CHOICE

PIECE DU BOUCHER

(SKEWERS, PAVE, FILET...)

18,50€

BEEF UNDERCUT - 200G

VICTOR HUGO MARKET - TRIPERIE GASCOGNE

22,50€

CHICKEN SKEWERS - 200G

CARAMELIZED WITH YAKITORI SAUCE (SAUCE IN ADDITION)

18,00€

TOULOUSE SAUSAGE SKEWERS

ARTISANAL SAUSAGE BOUCHERIE DES COPAINS

18,50€

LAMB CUTLETS LABEL ROUGE

MEAT ORIGIN AVEYRON (3 PIECES)

23,00€

DUCK MAGRET SKEWERS

MAISON SAMARAN DUCK

22,50€

MATURED RIB STEAK - 350G

GALICE BEEF MATURED 2 TO 3 WEEKS

26,00€

GALICE MATURED PRIME RIB

CHOICE OF 2 SAUCES AND THE COOKING YOU LIKE
(INCLUDED A BOWL OF FRENCH FRIES AND A BOWL OF SALAD)

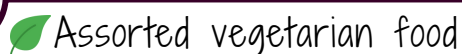
78,00€

LE KILO

A SAUCE OF YOUR CHOICE FOR THE MEAT:

- PEPPER
- GORGONZOLA
- STRONG GRAVY
- SHALLOT
- MUSHROOM SAUCE

*3€
IN ADDITION



Assorted vegetarian food

DISHES

BEEF BURGER

BEEF, MAISON BEAUHAIRE SESAME BUNS, CHEESE, TOMATOES, CONFIT ONIONS AND CHEF SAUCE - FRENCH FRIES AND SALAD

17,50€

*DOUBLE STEAK **+4€**

*CHEDDAR IN ADDITION **+2,5€**

CHICKEN BURGER

CRISPY CHICKEN, MAISON BEAUHAIRE SESAME BUNS, CHEESE, TOMATOES, CONFIT ONIONS AND CHEF SAUCE - FRENCH FRIES AND SALAD

17,50€

*DOUBLE CHICKEN **+4€**

*CHEDDAR IN ADDITION **+2,5€**

VEGETARIAN RISOTTO WITH GORGONZOLA

SERVED WITH CONFIT VEGETABLES CHOSEN BY OUR CHEF

22,50€

CHICKEN BALLOTINES

CHICKEN RED LABEL, COMTE, PESTO AND CONFIT TOMATOES SERVED WITH A MOUSSELINE OF POTATOES

24,00€

IBERIAN STUFFED PASTA

PACCHERI WITH SPANISH PIG STUFFING, SPRINKLED WITH PARMESAN AND SERVED WITH GORGONZOLA SAUCE

24,00€



FISHES

SAINT-JACQUES DE BRETAGNE

SERVED WITH A MOUSSELINE OF CARROTS AND STRONG GRAVY (ASIDE)

27,00€

PARILLADE

ASSORTIMENT DE POISSONS FRAIS (SELON ARRIVAGE),
ACCOMPAGNÉE D'UN WOK DE LÉGUMES, RISOTTO ET TUILE DE PARMESAN

29,00€

STEAK DE THON

MIXED FRESH FISHES (DEPENDING ON THE DAY) SERVED WITH A VEGETABLE
WOK AND RISOTTO

26,00€

OCTOPUS BRANCH

SERVED WITH A FONDUE OF LEEKS AND GNOCCHIS

25,50€

DESSERTS

ALL DESSERTS ARE HOMEMADE

8,50€

CHOCOLATE MOUSSE

CACAO 70%

LEMON CREAM

IN GLASS JARS

TIRAMISU

TIRAMISU GRANOLA

BANOFFEE WITH SPECULOS

IN GLASS JARS

APPLE GROUTADE

SERVED HOT WITH MADAGASCAR
VANILLA ICE CREAM AND CHANTILLY

CAFÉ GOURMAND

THREE DIFFERENT GLASS JARS

THÉ GOURMAND

+1€

OUR ARTISANAL ICE CREAMS

ALL OUR ICE CREAMS ARE BIO AND MADE IN BLAGNAC AT BARRELLE.



ICE CREAMS : POT DE 120 ML

5,50€

DARK CHOCOLATE 70%
MADAGASCAR VANILLA
ORANGE BLOSSOM PISTACHIO



SORBETS : POT DE 120 ML

5,50€

MANGO PASSION
SICILIAN YELLOW LEMON
STRAWBERRY

KID ICECREAM

3,00€

OUR PARTNERS



DISCARLUX®



MAISON
SANARAN

Depuis 1968

Maison
GARCIA

- Artisans Charcutiers depuis 1961 -



Atouts Vins

ORANGES & CO

SUIVEZ NOUS SUR NOS RÉSEAUX !



PRODUITS ITALIENS





TOUCAN

05 61 71 12 76

OPEN 7 DAYS A WEEK