

LE TOUCAN

Restaurant, Tapas, Wood-Fired Grill

Open 7 days a week

GRAND ETABLISSEMENT BARTHÈS
BLAGNAC

VINS & LIQUEURS DE 1^{ER} CHOIX
POINT DE VUE SUR LA GARONNE

PRIX MODÉRÉS
GYMNASE ESCARPOLETTE

SALONS
POUR REPAS DE NOCE.
SALLE DE BAL
AVEC MUSIQUE
(EFFET DE 12 MUSICIENS)
SANS RÉTRIBUTION
POUR LES NOCES

JARDINS PROMENADES

SALONS
DE FAMILLE & DE SOCIÉTÉ.
AVEC PIANOS.
SALONS PARTICULIERS.
SALLE DE BILLARD,
CONSOMMATIONS
DE 1^{ER} CHOIX.

JEUX DE TOUTE SORTIE

LE PLUS VASTE & LE PLUS CONFORTABLE DES ENVIRONS DE TOULOUSE
HOTEL GARNI RESTAURANT & CAFE

Imp. SIVVEN Toulouse

At le Toucan, everything is cooked fresh on site, every day. It's simple: we like to know exactly what goes onto your plate. Our priority is your satisfaction, through taste, flavour, and traditional recipes. We cook with love and passion so that our story, which began over 100 years ago, continues for many more years to come.



A WORD FROM THE CHEF

”

Welcome to Le Toucan.

Here, we want you to feel good, eat well, and enjoy the moment. We have put our heart into this menu, so take your time to discover it.

And above all... enjoy.

”



LUNCH MENUS

Available at lunchtime, excluding weekends and public holidays, except for the children's menu.

Discover and enjoy our daily menu.

Every day brings something new : a different daily special, a pasta recipe that changes every week, and a butcher's cut that evolves regularly depending on arrivals.



Pasta of the week - homemade Carbonara



Dessert from our pastry chef

MENU
Starter included + Main course
Choice starter:
 Little gem lettuce with seasonal garnish
 or
 Seasonal velouté
Choice of main course:
 Dish of the day
 or
 Pasta of the week
 or
 Butcher's cut
 + 2 €

15,5 €

MENU
Starter included + Main course + Dessert
Choice starter:
 Little gem lettuce with seasonal garnish
 or
 Seasonal velouté
Choice of main course:
 Dish of the day
 or
 Pasta of the week
 or
 Butcher's cut
 + 2 €
Dessert :
 Homemade dessert by our pastry chef

19,5 €

CHILDREN'S MENU
Drink + Main course + Dessert
For children up to 10 years old
Drink :
 Choice of water syrup
Choice of main course:
 Minced beef steak
 or
 Chicken tenders
Dessert :
 Children's ice cream

12,5 €

Let's talk dessert... Every day, our pastry chef prepares a homemade dessert with real finesse. Chocolate, fruit, praline or coffee... the surprise changes, but the pleasure remains.

TAPAS — LUNCH & DINNER

Iberian cured meats board <i>Mild chorizo, country ham, coppa, fuet and saucisson</i>	15 €
AOP/PDO cheese board <i>Brie, Manchego, Comté, whole Rocamadour</i>	15 €
Oven-roasted AOP/PDO Camembert 🌿 <i>Roasted almonds, Pyrenean honey, toast</i>	12,5 €
Stracciatella with pesto rosso 🌿 <i>Sun-dried tomatoes and wheat tortilla triangles</i>	9,5 €
Maison Samaran foie gras <i>Gers-style ballotine, toast and Basque black cherries</i>	17 €
Basque terrine with Espelette pepper <i>Prepared by Maison Garcia</i>	9 €
Sliced Iberian pork pluma — 200g <i>Maison Garcia pluma with pepper sauce</i>	18 €
Cristal bread 🌿 <i>Homemade tomato and garlic sauce, ready to spread</i>	11 €
Finely sliced Iberian ham plate — 120g <i>Maison Garcia</i>	14 €
Homemade breaded chicken tenders <i>Maison Samaran chicken with homemade buffalo sauce</i>	9,5 €
Croquetas with piquillo pepper coulis <i>With Iberian ham or porcini mushrooms</i> 🌿	9,5 €



Stracciatella with pesto rosso

LIGHT BITES 7,5 €

- Patatas Bravas with the chef's sauce** 🌿
ou
- Plate of fries with the chef's sauce** 🌿
ou
- Mixed salad bowl** 🌿



Leeks vinaigrette with mimosa-style egg

EVENING TAPAS ONLY



Salmon tataki with teriyaki sauce

Salmon tataki with teriyaki sauce <i>Seared salmon, pickled red onions, sesame, lemon</i>	16 €
Leeks vinaigrette with mimosa-style egg 🌿 <i>Soft leeks, farm eggs prepared mimosa-style</i>	11,5 €
Baby squid in parsley and garlic <i>Baby squid grilled à la plancha, finely chopped parsley and garlic</i>	13,5 €
Mini burger with foie gras <i>Foie gras medallion, cheddar, onion compote</i>	12,5 €
Manchego gnocchi gratin 🌿 <i>The unmissable dish to share</i>	9,5 €
Roasted bone marrow <i>Grilled and served on a bed of lamb's lettuce</i>	11 €
Tapas of the moment <i>Ask us about today's special</i>	12 €



Pollock Ceviche

FRESH & GENEROUS

Fresh, simple recipes full of flavour.

Our salads are designed as proper main dishes, combining freshness, balance and indulgence. Made with carefully selected ingredients and fresh produce, they bring together authentic flavours and generous combinations.



Bergère Salad



Tomato Burrata

Bergère Salad

Romaine lettuce, warm Rocamadour toasts, mozzarella pearls, parmesan shavings, roasted almonds, sun-dried tomatoes, raisins and onions AOP/PDO cheeses

Caesar Salad

Romaine lettuce, homemade breaded Label Rouge chicken, soft-cooked egg, Palamós anchovies, onions, parmesan shavings, sun-dried tomatoes and bacon crisps

18,5 €

Gersoise Salad

Romaine lettuce, dried duck breast, foie gras toasts on cristal bread, duck gizzards, pine nuts, breadsticks, onions and sun-dried tomatoes

19,5 €

18,5 €

Tomato Burrata

Beefheart tomato carpaccio, parmesan crumble, pesto rosso, AOP/PDO burrata

17,5 €

MAIN DISHES

100% Homemade Beef Burger

Butcher's beef, Maison Beauhaine sesame bun, cheddar, tomato, confit onions, homemade chef's sauce

18,5 €

100% Homemade Chicken Burger

Homemade crispy chicken, Maison Beauhaine sesame bun, cheddar, tomato, confit onions, homemade chef's sauce

18,5 €



100% Homemade Chicken Burger

SUPPLEMENTS

+ €4 for a double burger / + €2 for extra bacon or cheddar

Homemade Lasagne

Generous lasagne, gratinated with AOP/PDO Mozzarella di Bufala

21 €

Vegetarian Parmigiana 🌿

Breaded aubergines, homemade tomato sauce, AOP/PDO Mozzarella di Bufala and gratinated parmesan

21 €

FISH DISHES

Salmon fillet with bacon crisps

Lightly cooked Label Rouge salmon fillet, bacon crisps and aged parmesan risotto

24 €

Fish grill of the moment

Selection of fresh fish depending on arrivals, served with aged parmesan risotto

32 €

Plancha-roasted octopus tentacle

Chopped ventrèche and homemade Robuchon-style potato mousseline

27 €

Salmon lasagne with leek fondue

Served with a generous spoonful of stracciatella

21 €



Salmon lasagne



Roasted octopus tentacle



Salmon fillet with bacon crisps

WOOD-FIRED GRILL



Grilled dishes

The origins of our meat

Here, we take meat seriously. Every cut that goes on the grill comes from carefully selected suppliers: Maison Bousquet, Maison Samaran and Maison Garcia. Names we know, and meats worth talking about.

OVER A FIRE

Butcher's cut

Ask us about today's cut

Whole scored duck breast — approx. 400g

IGP/PGI duck from Maison Samaran with pepper sauce

Glazed poultry supreme

Butterflied fillet, glazed with Yakitori sauce

Label Rouge lamb chops — 4 pieces

Aubrac origin, from Maison Bosquet, served with mustard sauce

Spiral Toulouse sausage — approx. 300g

Authentic Toulouse sausage from Maison Garcia with mustard sauce

18,5 €

26 €

21 €

24 €

19,5 €



Magret de canard cadrillé

THE ESSENTIALS

Marbled ribeye steak — 350g <i>Simmental origin, served with maître d'hôtel butter</i>	28,5 €
Iberian pork pluma — 300g <i>Maison Garcia pluma with pepper sauce</i>	25 €
Wagyu onglet — 200g <i>Discarlux Wagyu, seared à la plancha, served with homemade Robuchon-style mash and maître d'hôtel butter</i>	32 €
Bone-in rib steak <i>Marbled selection with maître d'hôtel butter</i> <i>See the board</i>	78 € /kg



Wagyu

TARTARES

Wagyu/Simmental beef tartare <i>Traditional seasoning : capers, parmesan, shallots, mustard pickles</i>	18 €
Salmon tartare <i>Coconut and citrus sauce vierge, olive oil, herbs and chives</i>	18 €

SIDES

All our meats are served
homemade fries and little gem lettuce.

Wagyu
is an exceptional meat
to discover at Le Toucan.

Originally from Japan, Wagyu is known worldwide for its unique marbling. This fine fat marbling melts during cooking and gives the meat incomparable tenderness. Its name literally means “Japanese beef”. We cook it with the “bœuf japonais”. respect its nobility deserves, and the indulgence it calls for.



Café gourmand

DESSERTS

100 % homemade

All our desserts are made in-house by our pastry chef. They are served in verrines, combining generosity and precision. Our ice creams come from Barelle, a master ice-cream maker from Blagnac, served in individual 120 ml pots. 120 ml. Artisanal, local and full of flavour.

Tiramisu

Il classico come in Italia

8,5 €

Banoffee

Its special touch: bananas caramelised in salted butter

8,5 €

Paris-Brest

Traditional praline, crunchy biscuit, milk chocolate mousse and roasted almonds

8,5 €

Revisited croustade

Croustade with melt-in-the-mouth apples

8,5 €

Panacotta

Served with the fresh fruit coulis of the moment

8,5 €

Gourmet Coffee or Tea

Trio of verrines

9,5 €



Verrines gourmandes

ICE CREAMS

70% dark chocolate

5,5 €

Mango passion fruit

5,5 €

Madagascar vanilla

5,5 €

Sicilian lemon

5,5 €

Orange blossom & pistachio

5,5 €

Strawberry

5,5 €

SORBETS

Children's ice cream + €3

Ask-us

HOROSCOPE



Aries / Always in a hurry... except when the plate arrives.

Taurus / A lover of simple, well-made pleasures. Good news: here, you are at home.

Gemini / Hesitating in front of the menu? Normal. At Le Toucan, even your second choice is an excellent choice.

Cancer / In need of comfort. Today, Le Toucan has it covered. A warm plate and a smile included.

Leo / You like to shine. No problem: your plate will steal the show.

Virgo / You notice everything. Result: you will notice that everything here is well done.

Libra / You are looking for balance. At Le Toucan, it is perfect between indulgence and pleasure.

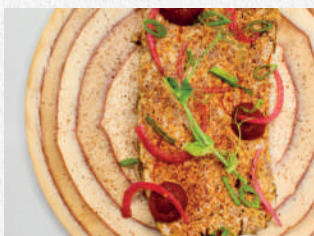
Scorpio / Mysterious, intense... like today's sauce. You are going to love it.

Sagittarius / Craving escape. Le Toucan takes you travelling... without leaving the table.

Capricorn / Rational and demanding. Logical conclusion: you will come back.

Aquarius / Original and curious. Here, you will always find a little detail that makes the difference.

Pisces / Dreamy and sensitive. Careful: you may lose track of time at Le Toucan.



OUR PARTNERS

Quality and proximity

Our products are selected with great care. They come from suppliers located just a stone's throw from the restaurant, ensuring short supply chains, fresh produce and true respect for the craft. For the richness of the South-West, we work with Maison Samaran, renowned for its poultry and traditional specialities, faithful to the spirit of the terroir.

Fresh produce only

For vegetables and salads, we place our trust in RV Primeur: seasonal produce, delivered regularly to preserve freshness and flavour. The result? A menu built around carefully chosen local products, offering honest, sincere cooking that respects its roots.



PRODUITS ITALIENS