

Notre restaurant de Margaux

## STARTERS

<b>Monsieur Yves Papin Oysters</b> 6 special oysters, crispy sausage with herbs	18€
<b>Duck Foie Gras</b> From Monsieur Morille, half-cooked with mulled wine, quince and red onions chutney and homemade brioche	27€
<b>The Pâté Croute</b> Homemade chicken and foie gras Pâté croute with winter salad and chicken jus	18€
<b>Beetroot</b> Cooked beetroot with lemon served with trout gravlax and beetroot ice cream	18€
<b>The Truffle Risotto</b> Black truffle risotto, garlic and parsley emulsion and meat jus	24€
<b>The Jerusalem artichoke</b> Roasted, perfect egg, creamy Jerusalem artichoke with hazelnut oil from the mill de la Veysière	15€

## MAIN COURSES

<b>Sea Bass</b> Roasted sea bass, Crab with red curry, root celery and meat bisque jus	39€
<b>Scallops</b> Roasted scallops served with salsify and a white wine sauce with Timut pepper	37€
<b>The Beef</b> Sirloin steak selected by Mr. Berasateguy, grilled, served with potatoes mille-feuille, béarnaise sauce and meat juice	41€
<b>Pigeon</b> Roasted filet with crispy pigeon thigh, roasted butternut with a red wine jus	42€
<b>The Deer</b> Deer filet mignon grilled, roasted parsnip and red wine jus	35€

## CHEESE

<b>Our Cheeseboard</b> Selected by our cheese maker	12€
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## SWEETS

<b>Pear</b> Poached ginger pear with piment d'Espelette granola and ginger ice cream and chocolate sauce	13€
<b>Pineapple</b> Roasted pineapple with cardamon, lime finger and spicy pineapple coulis served with green Shizo and pineapple sorbet	13€
<b>Praline and Lemon</b> Praline moelleux and lemon curd with praline mousse and confit lemon	13€
<b>The Mont Blanc</b> Chestnuts cream with meringue and vanilla Chantilly and Cognac ice cream	13€
<b>Apple</b> Rennet apples, roasted with cider, stuffed with almond cream, Granny Smith sorbet	13€

## MENU FROM THE MARKET

25€

(Served only for lunch)



### **The Cauliflower**

Cauliflower velouté with crispy cauliflowers and chorizo “Bellota”

### **The Chicken**

Grilled chicken thigh served with Frégola sarda and seasonal vegetables

### **The Chocolate**

Chocolate tart with chocolate sorbet

## MENU RETURN OF THE VINES

39€



### **Beetroot**

Cooked beetroot with lemon served with trout gravlax and beetroot ice cream

or

### **The Jerusalem artichoke**

Roasted, perfect egg, creamy Jerusalem artichoke with hazelnut oil from the mill de la Veyssière

### **Sturgeon**

Roasted Sturgeon with parmesan crust, braised chicory vigneronne sauce

or

### **Chicken**

Pistachio chicken Ballotine with braised green cabbage and Chicken jus

### **Praline and Lemon**

Praline moelleux and lemon curd with praline mousse and confit lemon

or

### **Pear**

Poached ginger pear with piment d’Espelette granola and ginger ice cream and chocolate sauce

## MENU OF MARQUIS

70€



### **Scallops**

Scallops’ carpaccio with carrot purée and vegetables pickles

### **The Pâté Croute**

Homemade chicken and foie gras Pâté croute with winter salad and chicken jus

### **Pigeon**

Roasted filet with crispy pigeon thigh, roasted butternut with a red wine jus

### **Apple**

Rennet apples, roasted with cider, stuffed with almond cream, Granny Smith sorbet

### **The Mont Blanc**

Chestnuts cream with meringue and vanilla Chantilly and Cognac ice cream