

Notre restaurant de Margaux

## STARTERS

<b>Monsieur Lucet Oysters from Medoc</b>	20€
6 special oysters, crispy sausage with herbs	
<b>Duck Foie Gras</b>	27€
From Monsieur Morille, half-cooked with Mandarine Napoléon, Clementine marmalade with balsamique vinegar, homemade brioche	
<b>The Peas</b>	22€
Bound with spinach, haddock and shallots in vinegar	
<b>Mushrooms</b>	16€
Pairs mushrooms cream with roasted mushrooms with pork belly and parsley	
<b>The white asparagus</b>	20€
Baked in anturel, mimosa egg with chorizo "cular de bellota"	
<b>The Cress</b>	16€
Celeriac cooked like a risotto with cress and parmesan and Avruga	

## MAIN COURSES

<b>Pollock</b>	32€
Roasted pollock with seasonal vegetables, meat jus and puffed buckwheat	
<b>The Cuttlefish</b>	35€
Arcachon fish market, Daikon turnip and virgin cabbage with tarragon	
<b>The Beef</b>	41€
Sirloin steak selected by Mr. Berasateguy, grilled, served with potatoes mille-feuille, béarnaise sauce and meat juice	
<b>The Lamb</b>	38€
Rack of lamb, roasted over the fire, leafy carrots and spicy olive juice	
<b>The Duck</b>	34€
Rosted duck breast from Monsieur Morille with green asparagus and prune juice	

## CHEESE

<b>Our Cheeseboard</b>	13€
Selected by our cheese maker	

## SWEETS

<b>Chocolate and passion fruit</b>	13 €
Cocoa streusel with passion fruit sorbet and chocolate crémeux "Ariaga" from Valrhona house	
<b>Pineapple</b>	13€
Roasted pineapple with cardamon, lime finger and spicy pineapple coulis served with green Shizo and pineapple sorbet	
<b>Chocolate and Peanuts</b>	13€
Valrhona chocolate and peanuts, in mousse and creamy dark chocolate, caramel heart, praline crunch and roasted salted peanuts in chips and sorbet	
<b>The Strawberry</b>	13€
Blackcurrant ice cream, cachou veil and coriander sorbet	
<b>The Banana</b>	13€
Fresh and in sorbet, caramelized pistachios, sponge cake and curry emulsion	

## MENU FROM THE MARKET

29€

(Served only for lunch)

### The Leek

Cooked in foil, with a condiment vinaigrette and tangy meat juice

### The Pig

Cheeks braised with beer, fregola sarda

### The Financier

Hazelnut Financier with orange supremes and caramelized hazelnuts

## MENU RETURN OF THE VINES

42€

### Mushrooms

Pairs mushrooms cream with roasted mushrooms with pork belly and parsley

### The Cress

Celeriac cooked like a risotto with cress and parmesan and Avruga

### Duck Foie Gras

From Monsieur Morille, half-cooked with Mandarine Napoléon, Clementine marmalade with balsamique vinegar, homemade brioche

Supplement of 5 €

### The Hake

Roasted hake with potatoes and olive oil mash saté emulsion

or

### The Pork

Barbecued filet mignon, braised beets and spicy juice

### Chocolate and passion fruit

Cocoa streusel with passion fruit sorbet and chocolate crèmeux "Ariaga"

or

### The Banana

Fresh and in sorbet, caramelized pistachios, sponge cake and curry emulsion

## MENU OF MARQUIS

75€

### The Foie gras

From Monsieur Morille, half-cooked with Mandarine Napoléon, Clementine marmalade with balsamique vinegar, homemade brioche

### The Peas

Bound with spinach, haddock and shallots in vinegar

### The Duck

Roasted duck breast from Monsieur Morille with green asparagus and prune juice

### The Blood Orange

Gingerbread, with Campari curd, confit blood oranges and sorbet

### The Pineapple

Roasted pineapple with cardamon, lime finger and spicy pineapple coulis served with green Shizo and pineapple sorbet