



Scan for Allergens

[AU] MARQUIS
DE TERME
GRÉGORY COUTANCEAU

Notre restaurant de Margaux

les Collectionneurs
Restaurateurs, Hôtellers, Voyageurs

STARTERS

Monsieur Lucet Oysters from Medoc 6 "Claire du Médoc" oysters, crispy sausage with herbs	21€
The Beef Beef tataki marinated in soy, smoked eel from la Maison Kalios and wasabi ice cream	20€
The Peas Cooked in a salad with mint, marinated red seabream with ponzu sauce	18€
The Octopus Cooked in Tempura, roasted Potatoes in butter, piquillo and coriander condiment	22€
Morels and white asparagus from Le Médoc Cooked in lard, morels in meat juice and perfect egg	26€
The Duck Foie Gras From Monsieur Morille, half-cooked, onion chutney with ginger, homemade brioche bun	28€

MAIN COURSES

The Yellow Pollack Cooked on the skin, roasted and mashed carrots, meat juice condiment with guindillas	36€
The Beef Matured beef chuck grilled over an open fire, potato mille-feuilles and roasted sucrine, bordelaise sauce	38€
The Duck roasted duck breast on the skin, celeriac and watercress, tandoori juice	36€
The Scallop Nuts Snacked, fried artichoke, feta and Taggiasche olives	40€
Suckling pig (For 2 People) Slowly cooked suckling pig ham, seasonal vegetables and mustard juice with honey from le Blayais	70€

CHEESE

Our Cheeseboard Selected by our cheese maker	14€
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SWEETS

The Chocolate and Orange Ariaga" chocolate ganache, oranges with Grand Marnier, chocolate espuma and blood orange sorbet	14 €
The Pear Poached pear, rice pudding, toasted brioche and organic vanilla ice cream from Madagascar	14€
The Granny Smith Apple Poached with hibiscus, green apple sorbet and crispy tuile	14€
The Baba Baba soaked in exotic fruits, dark rum and passion fruit sorbet	14€
The Lemon Lemon and praline feuillantine tart, praline mousse and lemon sorbet	14€

Price incl. VAT (including service)

MENU FROM THE MARKET

31€

(Served only for lunch, excluding bank holiday)

The Beetroot

In a citrus dressing with mustard seeds pickles and baby greens

The Pig

Roasted pork, sweet potato with spices and honey, spicy juice

The Chocolate

Valrhona chocolate brownies, nuts from La Borderie and Jamaican berry sorbet

MENU RETURN OF THE VINES

44€

The Peas

Cooked in a salad with mint, marinated red seabream with ponzu sauce

Or

White asparagus from the Médoc

Cooked with lard, meat juice and perfect egg

Or

The Duck Foie Gras

From Monsieur Morille, half-cooked, onion chutney with ginger, homemade brioche bun

The Hake

Cooked in a nori sheet, melting fennel in olive oil and pink radish

Or

The Poultry

Southwestern chicken leg with tarragon, melting leeks, hazelnuts, blanquette sauce and meat juice

The Chocolate and Orange

Ariaga chocolate ganache, oranges marinated with Grand Marnier, chocolate espuma and blood orange sorbet

Or

The Lemon

Lemon and praline feuillantine tart, praline mousse and lemon sorbet

MENU OF MARQUIS

78€

The Foie gras

From Monsieur Morille, half-cooked, onion chutney with ginger, homemade brioche bun

The Octopus

Cooked in Tempura, roasted Potatoes in butter, piquillo and coriander condiment

The Duck

Roasted duck breast on the skin, celeriac and watercress, tandoori juice

The Apple

Poached granny smith with hibiscus, green apple sorbet and crispy tile

The Baba

Baba soaked in exotic fruits, dark rum and passion fruit sorbet