



Scan for Allergens

# [AU] MARQUIS

DE TERME

GRÉGORY COUTANCEAU

Notre restaurant de Margaux

les Collectionneurs  
Restaurateurs, Hôtellers, Voyageurs

## STARTERS

<b>Monsieur Lucet Oysters from Medoc</b> 6 "Claire du Médoc" oysters, crispy sausage with herbs	21€
<b>The Beef</b> Beef tataki marinated in soy, smoked eel from la Maison Kalios and wasabi ice cream	20€
<b>The Peas</b> Cooked in a salad with mint, marinated red seabream with ponzu sauce	18€
<b>The Octopus</b> Cooked in Tempura, roasted Potatoes in butter, piquillo and coriander condiment	22€
<b>Girolles and white asparagus from Le Médoc</b> Cooked in lard, girolles in meat juice and perfect egg	24€
<b>The Duck Foie Gras</b> From Monsieur Morille, half-cooked, onion pineapple and ginger chutney, homemade brioche bun	28€

## MAIN COURSES

<b>The Yellow Pollack</b> Cooked on the skin, roasted and mashed carrots, meat juice condiment with guindillas	36€
<b>The Monkfish</b> Butter roasted monkfish, fried artichoke, feta and Kalamata olives	40€
<b>The Duck</b> roasted duck breast on the skin, celeriac and green asparagus, tandoori juice	38€
<b>The Beef</b> Roast beef surprise, crispy potato, roasted sucrine 'dog sauce' and strong juice	41€
<b>The Piglet (for 2 people)</b> Roasted suckling pig ham, seasonal vegetable casserole, mustard and honey juice	72€

## CHEESE

<b>Our Cheeseboard</b> Selected by our cheese maker	16€
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## SWEETS

<b>The Chocolate</b> Chocolate and cocoa nib brownie, chocolate and whisky espuma, smoked ice cream	14€
<b>The Pavlova</b> Crunchy meringue, yellow and green kiwi, pear sorbet	14€
<b>The Rhubarb</b> Rolled cookie with Saint Germain liqueur and rhubarb ice cream	14€
<b>The Baba</b> Baba soaked in exotic fruits, dark rum and passion fruit sorbet	14€
<b>The Strawberries</b> Tartar with capers and balsamic vinegar, basil, soup and strawberry ice cream	14€

Price incl. VAT (including service)

## THE MARKET MENU

33€

(Served only for lunch, excluding bank holiday)

### The Celery

Celery root remoulade, granny Smith apple and smoked duck breast from Monsieur Morille

### The Veal

Char-grilled veal, fregola sarda with beldi lemon and spicy juice

### The Cake

Limoncello cake, mascarpone cream and lemon sorbet

## MENU RETURN OF THE VINES

46€

### 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 pineapple and ginger chutney, 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

Chocolate and cocoa nib brownie, chocolate and whisky espuma, smoked ice cream

Or

### The Pavlova

Crunchy meringue, yellow and green kiwi, pear sorbet

## MENU OF MARQUIS

81€

### The Foie gras

From Monsieur Morille, half-cooked, onion pineapple and ginger chutney, 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 green asparagus, tandoori juice

### The Rhubarb

Rolled cookie with Saint Germain liqueur and rhubarb ice cream

### The Baba

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