

THE CHIEF

GRÉGORY COUTANCEAU

Terroir, gastronomy, and sharing

Grégory Coutanceau, always driven by the quest for moments to share, has conceived his new menu as a meeting place between the maritime terroir of La Rochelle and the wine and agricultural terroir of the Bordeaux region. This region is the heir to a rich history and a vast and diverse territory that brings forth a uniqueness of products!



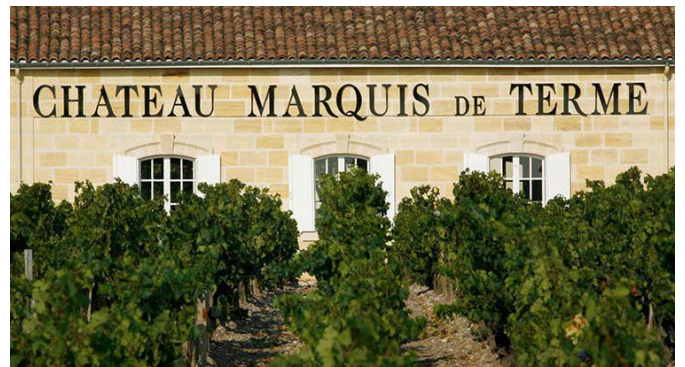
THE CASTLE

MARQUIS DE TERME

Grand cru classé in Margaux

Between uniqueness and tradition!

From 1762 to the present day, discover the audacity of a estate that has spanned centuries and immerse yourself in the remarkable history of Château Marquis de Terme.



OUR PRODUCERS

DUCK

Chez Morille, Free-range duck breeder in Augé (79)

OYSTERS

Philippe Lucet, Oyster farmer in La Petite Canau (33)

BUTCHERY

Pascal Massonde in Souraïde (64)

CHOCOLATE TWIGS

Mademoiselle de Margaux in Margaux(33)

BAKER

Pain Gâteaux et Tralala in Arsac(33)

CHEESE

La Petite Fromagerie in Arsac (33)

*Scan the QR Code
to check the
allergens*



STARTERS



Monsieur Lucet Oysters from Medoc	23€
6 “Claire du Médoc” oysters, crispy sausage with herbs	
The Cucumber	18€
Cucumber cannelloni with red curry, bottarga and cucumber gazpacho	
The zucchini	18€
Cooked and raw, plum, creamy olive oil and chorizo cular de Bellota	
The Red Tuna	22€
Tataki with Cajun spices, curd and avocado	
The Octopus	22€
Cooked in Tempura, roasted Potatoes in butter, piquillo and coriander condiment	
The Duck Foie Gras	29€
From Monsieur Morille, half-cooked, nectarine marmalade with rosé wine, timut berry, homemade brioche bun	

MAINS COURSES



The Cod	36€
Cooked on the skin, roasted and mashed carrots, meat juice condiment with guindillas	
The Monkfish	42€
Butter roasted monkfish, fried artichoke, feta and Kalamata olives	
The Duck	36€
Roasted duck breast on the skin, eggplant caviar, roasted eggplant, tandoori jus	
The Beef	41€
Grilled sirloin steak, crispy potato, roasted sucrose, virgin tomato and strong juice	
The Piglet (for 2 people)	72€
Roasted suckling pig ham, ratatouille casserole, mustard and honey juice	

CHEESE



Our Cheeseboard

16€

Selected by our cheese maker

SWEETS



The Chocolate and Raspberry

14€

“Ariaga” chocolate ganache, cocoa and sesame shortbread cookie, raspberry enhanced with vodka and raspberry ice cream

The Peach

14€

Poached peach with verbena, shortbread with timut berry, porridge and verbena ice cream

The Apricot

14€

Olive oil génoise, lightly candied apricot, white chocolate ganache and matcha ice cream

The Strawberries

14€

Strawberries and lemon curd cracker cabbage with strawberry ice cream

The Rhubarbe

14€

Rolled cookie with Saint Germain liqueur and rhubarb ice cream

THE MARKET MENU

SERVED ONLY FOR LUNCH, EXCLUDING BANK HOLLIDAY

33€

Tomato and watermelon

Marinated tomatoes, char-grilled watermelon and Abotia

coppa

Guinea fowl

Roasted leg of guinea fowl, herbed Tarbais bean cuisine,

hearty jus

Tiramisu

Traditional coffee tiramisu spiced up with tonka bean

THE MENU

RETURN OF THE VINES

46€

Appetizer

The Cucumber

Cucumber cannelloni with red curry, bottarga and cucumber gazpacho

Or

The zucchini

Cooked and raw, plum, creamy olive oil and chorizo cular de Bellota

Or

The Duck Foie Gras *(Extra 8€)*

From Monsieur Morille, half-cooked, nectarine marmalade with rosé wine, timut berry, homemade brioche bun

The Hake

Baked in a basil and pistachio crust, cherry tomato confit and tomato wateror

Or

Guinea fowl

Fillet garnished with satay stuffing, potato mousseline, onion confit and satay cream sauce

The Chocolate and Raspberry

“Ariaga” chocolate ganache, cocoa and sesame shortbread cookie, raspberry enhanced with vodka and raspberry ice cream

Or

The Apricot

Olive oil génoise, lightly candied apricot, white chocolate ganache and matcha ice cream

Sweets

THE MENU
OF MARQUIS
81€

Appetizer

The Foie gras

From Monsieur Morille, half-cooked, nectarine marmalade
with rosé wine, timut berry, homemade brioche bun

The Octopus

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

The Duck

Roasted duck breast on the skin, eggplant caviar, roasted
eggplant, tandoori jus

The Rhubarbe

Rolled cookie with Saint Germain liqueur and rhubarb ice
cream

The Peach

Poached peach with verbena, shortbread with timut berry,
porridge and verbena ice cream

Sweets