

## 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!

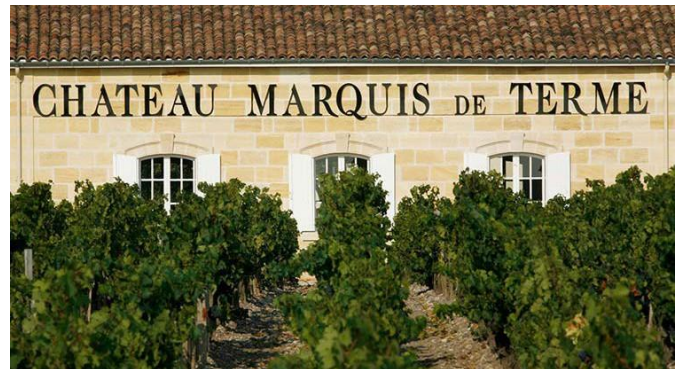


## THE CASTLE MARQUIS DE TERME

### **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

### **CHICKEN**

Estiveau in Mazères (33)

Aldabia in Saint-Martin d'Arrossa (64)

### **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 leek** 18€

Leek with seaweeds served with “Beurre Blanc” and trout eggs, dill oil

**The Pumpkin** 17€

Roasted and pickled pumpkin, Bigorre black pork bacon and roasted hazelnuts

**The Pig's Trotter** 21€

Crispy pig's trotter with old-fashioned mustard, spinach coulis and roasted sucrose

**The Scallops** 22€

Scallops in carpaccio with olive oil, radishes and citrus fruit

**The Duck Foie Gras** 29€

From Monsieur Morille, half-cooked, persimmon chutney, Saint Germain liqueur gel, homemade brioche bread

## MAINS COURSES



**The Octopus** 38€

Cooked on the plancha, crunchy fennel cooked in red wine, red wine jus

**The Cod** 38€

Steamed, fine parsley stuffing, cauliflower with Noilly Prat sauce and parsley oil

**The Duck** 38€

Duck breast with pistachio crust, glazed turnip and meat jus, Bok choy cabbage with smoked paprika mayonnaise

**The Beef** 42€

Roast sirloin steak, crispy potato, sautéed onions and porto reduced jus

**The Veal sweetbreads** 51€

Roasted veal sweetbread with gochujang pepper and celeriac cuisine

## CHEESE

### Our Cheeseboard

16€

Selected by our cheese maker

## SWEETS

### The Chocolate

14€

(to be ordered at the beginning of the meal)

Semi-cooked, almond and hazelnut praline, chocolate sauce and hazelnut ice cream

### The Coconut

14€

Coconut cream, green apple in syrup, coconut sorbet and apple tuile

### The Coffee

14€

Coffee mascarpone, sponge cake, caramel heart and Bailey's ice cream

### The Chestnut

14€

In the spirit of an iced Mont Blanc, clementine and cognac ice cream

### The Sesame

14€

“Chou” with black sesame praline, lemon cream and black sesame ice cream

## THE MARKET MENU

(EXCLUDING BANK HOLLIDAY)

33€

### The Beetroot

Beetroot salad with citrus fruit, curd and timut pepper

\*\*\*

### The Beef

Red wine braised beef cheek, Cajun spiced broccoli and red wine jus

\*\*\*

### The Exotic

Passion fruit and mango entremet, passion fruit sorbet

# THE MENU

## RETURN OF THE VINES

46€

### **Appetizer**

\*\*\*\*

#### **The Leek**

Leek with seaweeds served with “Beurre Blanc” and trout eggs, dill oil

Or

#### **The Pumpkin**

Roasted and pickled pumpkin, Bigorre black pork bacon  
and roasted hazelnuts

Or

#### **The Duck Foie Gras (Extra 8€)**

From Monsieur Morille, half-cooked, persimmon chutney,  
Saint Germain liqueur gel homemade brioche bread

\*\*\*\*

#### **The Hake**

Baked with nuts crust, braised endives and nut oil sabayon

Or

#### **The Pig**

Roast fillet mignon, parsley root with garlic confit,  
watercress and roast gravy

\*\*\*\*

#### **The Chocolate**

Semi-cooked, almond and hazelnut praline,  
chocolate sauce and hazelnut ice cream

Or

#### **The chestnut**

In the spirit of an iced Mont Blanc,  
clementine and cognac ice cream

\*\*\*\*

### **Sweets**

# THE MENU

## OF MARQUIS

### 83€

#### **Appetizer**

\*\*\*\*

#### **Scallops**

Scallops in carpaccio with olive oil, radishes and citrus fruit

\*\*\*\*

#### **The Pig's trotter**

Crispy pig's trotter with old-fashioned mustard, spinach  
coulis and roasted

\*\*\*\*

#### **The Duck**

Duck breast with pistachio crust, glazed turnip and meat jus,  
Bok choy cabbage with smoked paprika mayonnaise

\*\*\*\*

#### **Pina Colada**

Pan-fried pineapple with rum, creamy coconut and  
pineapple granita

\*\*\*\*

#### **The Coffee**

Coffee mascarpone, sponge cake, caramel heart and Bailey's  
ice cream

#### **Sweets**