

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!

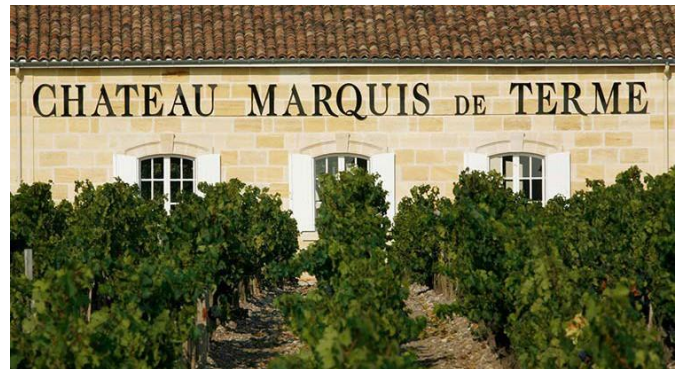


THE CASTLE MARQUIS DE TERME

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 Arzac(33)

CHEESE

La Petite Fromagerie in Arzac (33)

*Scan the QR Code
to check the
allergens*



STARTERS

Mr Lucet's Oysters	23€
6 Special Oysters n°3 from Medoc, crispy pig with herbs	
The Celery	16€
Thinly sliced celeriac confit, mustard vinaigrette, trailing capers And Corsican coppa	
The White Asparagus	18€
Cooked natural, mimosa and hazelnut pesto	
The Red Tuna	22€
Carpaccio, green apple guacamole and black sesame oil cream	
The Haddock	20€
Cooked peas, creamy haddock, perfect egg	
The Duck Foie Gras	29€
From Monsieur Morille, half-cooked, pear brunoise, tonka bean and homemade brioche bread	

MAINS COURSES

The Pollack fish	34€
Cooked on the skin, white asparagus from Saint Laurent du Medoc with a Noilly Prat and Timut berry sauce	
The Octopus	38€
Octopus stew with red wine and celery pulp	
The Duck	36€
Mr Morille's duck breast, crispy potato, roasted sucrine and virgin pine nut sauce	
The Lamb	37€
Roast saddle of lamb, pan-fried spring vegetables with satay, prune condiment and concentrated sauce	
The Veal	41€
Veal fillet, green asparagus from Saint Laurent du Médoc cooked with chorizo and Kalamata olives, spicy olive sauce	

CHEESE



Our Cheeseboard

16€

Selected by our cheese maker

SWEETS



The Peanut

14€

In the spirit of a snickers bar, with Jivara 40% chocolate ganache and caramel and peanut ice cream

The Exotic Chocolate

14€

Chocolate brownie, mango-passion cream, fresh mango and coconut sorbet (lactose free, gluten-free)

The Coffee

14€

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

The Kalamansi

14€

Kalamansi ganache and cream, French meringue and lemon combava sorbet

The Sesame

14€

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

THE MARKET MENU

(EXCLUDING BANK HOLLIDAY)

Starter - dish or dish - dessert | 28€

Starter - dish - dessert | 33€

The Cauliflower

Roasted with tandoori, beldi lemon and fresh herbs

The Veal

Char-grilled marinated veal, Tarbais bean and chorizo sauce

The Chocolate

Two chocolate entremet with hazelnut ice cream

THE MENU

RETURN OF THE VINES

46€

Appetizer

The Celery

Thinly sliced celeriac confit, mustard vinaigrette, trailing capers and Corsican coppa

Or

The White Asparagus

Cooked natural, mimosa and hazelnut pesto

Or

The Duck Foie Gras *(Extra 8€)*

From Monsieur Morille, half-cooked, pear brunoise, tonka bean and homemade brioche bread

The Hake

Roasted on the skin with butter, mashed potatoes and espuma, timut berries

Or

The Poultry

Grenoble-style chicken breast, roasted carrots and poultry jus

The Kalamansi

Ganache and kalamansi cream, French meringue and lemon combava sorbet

Or

The Peanut

In the spirit of a snickers bar, with Jivara 40% chocolate ganache and caramel and peanut ice cream

Sweet

THE MENU OF MARQUIS

83€

Appetizer

The duck “foie gras”

From Monsieur Morille, semi-cooked, pear chutney and brioche bread

The Haddock

Cooked peas, creamy haddock, perfect egg

The Duck

Mr Morille's duck breast, crispy potatoes, roasted sucrine and pine nut sauce

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