

## 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!

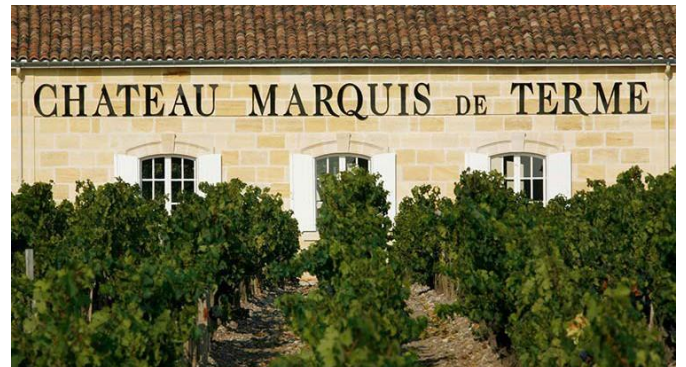


## THE CASTLE MARQUIS DE TERME

### **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

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<b>Chanterelles and button mushrooms</b>	<b>18€</b>
Velouté of mushroom, 64° egg, grilled bacon, heavy cream cappuccino, parsley oil and golden croutons	
<b>Octopus</b>	<b>21€</b>
Salad, red cabbage, spicy mayonnaise and pimiento del piquillo coulis	
<b>Mr Lucet's Oysters</b>	<b>25€</b>
6 Special Oysters n°3 from Medoc, crispy pig with herbs	
<b>Sea Bass</b>	<b>24€</b>
Fish tartare, edamame, Iberian chorizo and 'Tigre de Leche' cream	
<b>Langoustine</b>	<b>29€</b>
In an open dumpling, chestnut purée and bisque of langoustine and chicken	
<b>Duck "Foie Gras"</b>	<b>34€</b>
With Armagnac, Granny Smith and celery jelly, quince chutney and toasted brioche	

## MAINS COURSES

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<b>Cod</b>	<b>29€</b>
Thin sliced andouillette, celery purée, crisp celery salad, Moulin de la Veyssière hazelnut vinaigrette	
<b>Pollack fish</b>	<b>34€</b>
Almonds and timut berries crumble, grilled leeks, preserved lemon marmalade and almond milk foam	
<b>Duck</b>	<b>38€</b>
Duck breast, spaghetti squash, glazed parsnips, Collonata bacon and gravy	
<b>Lamb</b>	<b>38€</b>
Braised shanks, Tajine vegetables, semolina and tomato jam	
<b>Beef</b>	<b>44€</b>
Beef fillet from Massonde, carrot mousseline with cumin, glazed carrot, marrow bone and spiced jus	

## CHEESE

### Our Cheeseboard

Selected by our cheese maker

16€

## DESSERTS

### Peanut

Chou pastry, diplomat cream, praline and peanut ice cream

14€

### Chocolate

Valrhona chocolate brownie, Biscoff cream, caramelised bananas and pecan ice cream

14€

### Cinnamon Roll

Red wine and three spice pear, refreshing yoghurt ice cream

14€

### Pavlova

French meringue, white chocolate ganache, exotic fruit brunoise and passion fruit sorbet

14€

### Lemon and Coco

Lemon cream, coconut cremeux, shortbread and lemon and ginger sorbet

14€

## THE MARKET MENU

Starter - main or main - dessert | 28€

Starter - main - dessert | 33€

### The pig

Pressed shoulder of pork, pumpkin purée, mushrooms and cream cheese

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### The Beef

Snacked flank steak, mashed potatoes and pepper sauce

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### The Pear

Financier with almonds, pear in syrup, whipped cream and pear sorbet

**THE MENU**  
**RETURN OF THE VINES**

**49€**

**Appetizer**

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**Chanterelles and button mushrooms**

Velouté of mushroom, 64° egg, grilled bacon, heavy cream cappuccino,  
parsley oil and golden croutons

Or

**Octopus**

Salad, red cabbage, spicy mayonnaise and  
pimiento del piquillo coulis

Or

**Duck “Foie Gras” (extra 8€)**

With Armagnac, Granny Smith and celery jelly,  
quince chutney and toasted brioche

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**Cod**

Thin sliced andouillette, celery purée, crisp celery salad,  
Moulin de la Veyssière hazelnut vinaigrette

Or

**Poultry**

Supreme, pan-fried gnocchi with Comté cheese cream and  
jus

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**Chocolate**

Valrhona chocolate brownie, Biscoff cream,  
caramelised bananas and pecan ice cream

Or

**Pavlova**

French meringue, light lemon cream, fresh red fruit and  
vanilla ice cream

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**Petits Four**

# THE MENU OF MARQUIS

86€

## Appetizer

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## Duck “foie gras”

With Armagnac, Granny Smith and celery jelly, quince chutney and toasted brioche

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## Langoustine

In an open dumpling, chestnut purée and bisque of langoustine and chicken

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## Duck

Breast of duck, spaghetti squash, glazed parsnips, Collonata bacon and full-bodied gravy

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## Granny Smith Apple

In syrup, cream-cheese whipped cream and lemon and ginger sorbet

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## Cinnamon roll

Cinnamon brioche, red wine and three spice pear, refreshing yoghurt ice cream

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## Petits Fours

