

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!

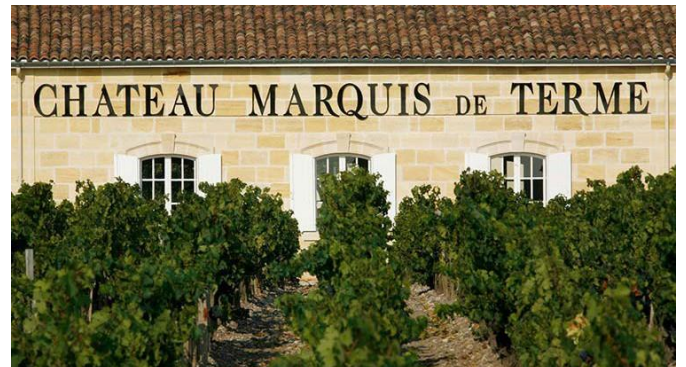


THE CASTLE MARQUIS DE TERME

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

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

MAINS COURSES

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

(excluding public holidays)

Starter - main or main - dessert | 28€

Starter - main - dessert | 33€

Butternut

In a soup, crumbled smoked haddock, thick crème fraiche

Pork

Filet mignon, corn mousseline and caramelised popcorn

The Apple

With dill, Opalys white chocolate ganache, sweet pastry and lemon dill sorbet

THE MENU

RETURN OF THE VINES

49€

Appetizer

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, apple and celery jelly,
quince chutney and toasted brioche

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

Chocolate

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

Or

Pavlova

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

Petits Four

THE MENU OF MARQUIS

86€

Appetizer

Duck “foie gras”

With Armagnac, apple and celery jelly, quince chutney and
toasted brioche

Langoustine

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

Duck

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

Granny Smith Apple

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

Cinnamon roll

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

Petits Fours