

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!

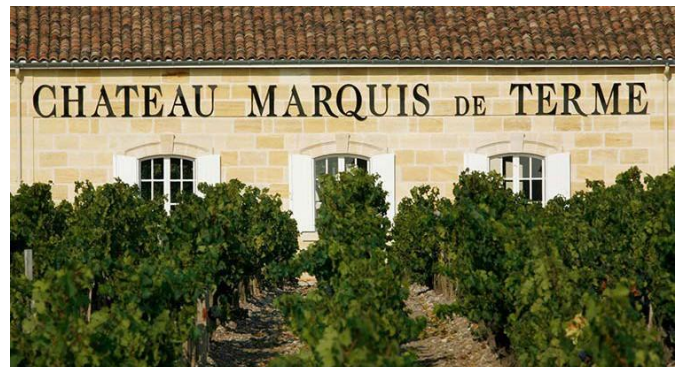


THE CASTLE MARQUIS DE TERME

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



| | |
|---|------------|
| Tomato | 18€ |
| Gaspacho, melon, marinated cherry tomatoes, basil oil and mozzarella espuma | |
| Beetroot | 21€ |
| Salad with quinoa, goat's cheese mousse, red onion pickles and beetroot jelly | |
| Mr Lucet's Oysters | 25€ |
| 6 Special Oysters n°3 from Medoc, crispy pig with herbs | |
| Beef | 24€ |
| Tartare, Thai condiment, oyster tempura, carrot chips and oyster emulsion | |
| Langoustine | 29€ |
| snackée à la plancha, spelt risotto, langoustine head bisque, combava gel and black garlic emulsion | |
| Mr Morille's Duck "Foie Gras" | 24€ |
| Home-made brioche, prune and apricot chutney, balsamic vinegar reduction | |

MAINS COURSES



| | |
|---|------------|
| Pork | 31€ |
| Belly cooked at low temperature, carrot purée with green aniseed, sand carrot, braised sucrine, pork jus with cider | |
| Mr Morille's Duck Breast | 39€ |
| Roast on the skin, fondant turnip, broccoli with Sichuan pepper sauce | |
| Beef | 44€ |
| Tenderloin, mashed potato, caramelised onion purée, red wine jus | |
| Monkfish | 39€ |
| Braised leek and spinach shoots, nori melt-in-the-mouth potatoes, curry and coconut sauce | |
| Sea bream | 36€ |
| Cooked on the skin, pan-fried shellfish cooked in its own juice, chard stew, bouillabaisse sauce | |
| Wild Mushrooms | 25€ |
| Creamy Risotto with Mushrooms, Perfect Eggs and Parmigiano Reggiano Parmesan Cheese | |

CHEESE

Our Cheeseboard

16€

Selected by our cheese maker

DESSERTS

Macaron

15€

White chocolate ganache from Valrhona, blackcurrant cream, fresh red berries and blackcurrant ice cream

Chocolate

15€

Valrhona chocolate ganache, fresh strawberries and raspberries, crispy chocolate and caramelised pumpkin seed tuile, strawberry sorbet

Coffee

15€

Duo of coffee and milk chocolate cream with Sichuan pepper, coffee mascarpone cream, puffed rice crisp and coffee ice cream

Peach-Apricot

15€

Rum-soaked Baba, mascarpone and vanilla cream, roasted stone fruit, peach sorbet

Vegetable Lemon Tarte

15€

Almond cream, lemon cream, vegan Italian meringue and lemon and mint sorbet

THE MARKET MENU

(excluding public holidays)

Starter - main or main - dessert | 28€

Starter - main - dessert | 33€

Beef Tataki,

Sesame slices and crispy vegetable salad, whipped cream with candied ginger

Poultry,

Low-temperature baked canon, roasted aubergine and tomato sauce with basil

Cheesecake,

Fig cream and mascarpone ice cream

THE MENU

RETURN OF THE VINES

49€

Appetizer

Tomato

Gazpacho and mozzarella espuma, melon with kimchi, cucumber with ponzu and tomatoes marinated in sherry vinegar

Or

Beetroot

Salad with quinoa, goat's cheese mousse, red onion pickles and beetroot jelly

Or

Mr Morille's Duck "Foie Gras" (extra 8€)

Home-made brioche, prune and apricot chutney, balsamic vinegar reduction

Seabream

Cooked on the skin, pan-fried shellfish cooked in its own juice, chard stew, bouillabaisse sauce

Or

Pork

Belly cooked at low temperature, carrot purée with green aniseed, sand carrot, braised sucrine and pork jus with cider

Chocolate

Valrhona chocolate ganache, fresh strawberries and raspberries, crispy chocolate and caramelised pumpkin seed tuile, strawberry sorbet

Or

Peach-Apricot

Rum-soaked Baba, mascarpone and vanilla cream, roasted stone fruit, peach sorbet

THE MENU OF MARQUIS

86€

Appetizer

Mr Morille's Duck "Foie Gras"

Home-made brioche, prune and apricot chutney, balsamic vinegar reduction

Langoustine

snackée à la plancha, spelt risotto, langoustine head bisque, combava gel and black garlic emulsion

Mr Morille's Duck Breast

Roast on the skin, fondant turnip, broccoli with Sichuan pepper sauce

Red Fruits

Blackcurrant cream, fresh red fruit and blackcurrant ice cream

Coffee

Duo of creamy coffee and milk chocolate with Sichuan pepper, coffee mascarpone cream, crispy puffed rice and coffee ice cream

Petits Fours