

## Starter

Home-made duck foie gras terrine from our South-West breeders (F), Brioche Maison	26 €
Six Laurent Tétaud N° 3 special oysters from Bourcefranc Le Chapus served with Cognac crépinette (F)	18 €
Pork trotter crisps (F), chive cream and wholegrain mustard	12 €
Sweet potato hummus, paprika squash seeds and parmesan tuile	12 €

## Fish

Monkfish medallions from Bretagne, vanilla cream, squid ink risotto and roasted cauliflower	33 €
Fish, parsnip mousseline, cabbage declension, cold chimichurri sauce	

## Meat

Entrecôte de France (300g), homemade veal jus and green beans	29 €
Veal kidney (EU), mustard sauce, mashed potatoes and pan-fried mushrooms with parsley sauce	24 €
Duck fillet (F), sweet and sour Bouteville vinegar sauce, creamy polenta, julienne vegetables and roasted beet	28 €

## Salad

Mixed salad of the day (ask us for the composition of the day, subject to availability)	17 €
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## Vegetarian

Cabbage stuffed with autumn vegetables and Asian vegetable broth	17 €
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## Cheese

Our cheese comes from local producers and from Annick's market stand in Pons. They are selected and matured by Annick. You can chose between more than fifteen different sorts of cheeses.

13 €

## Dessert

Dark chocolate and Cognac tartlet (to be ordered at the beginning of the meal) 14 €

Lemon tart revisited 12 €

Assorted homemade ice creams and sorbets (to be ordered at the beginning of the meal) 12 €

Vanilla crème brûlée 11 €

1, Avenue Gambetta  
17800 Pons  
Charente-Maritime  
Tél : +33 (0)5 46 91 31 12

## Limited Edition

see separate Limited Edition

starts at 17 €

## Children Menu

Smoked ham and salad  
or  
Crudités



Fish fillet, French fries or seasonal vegetables  
or  
Hamburger steak (F) with French fries and homemade ketchup



Ice-cream strawberry, chocolate or vanilla (2 scoops of ice-cream of your choice)  
or  
Cheese plate

Children Menu without starter 13 €

Children Menu 17 €

# Hôtel de Bordeaux

RESTAURANT GASTRONOMIQUE + HÔTEL ★★ ★

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# Menu Gourmand

## Appetizer



Sweet potato hummus, paprika squash seeds and  
parmesan tuile

or

Pork trotter crisps (F), chive cream and  
wholegrain mustard



Saddle of rabbit (F) stuffed with parsley butter,  
white wine sauce, pumpkin  
and potato mousseline, poêlée of green vegetables

or

Grilled wild hake fillet,  
tomatoey langoustine bisque, spelt  
and thyme-roasted carrots



Annick's Cheese Trolley from Marché de Pons  
or

Pavlova, hazelnut ice cream and roasted pear  
or

Lemon tart revisited

Menu Gourmand 37 €

Special offer for our guests under 30 who pay by themselves:

Menu U-30 37 €  
served with a cocktail with or without alcohol, one glass of wine  
according to the dishes or ½ mineral water of your choice and a  
coffee.

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