

## Starter

Home made duck foie gras (F) with Red Pineau jelly and home made fruit bread	25 €
6 oyster N° 3 from Bourcefranc Le Chapus, bred by Laurent Tétaud, served with a sausage with added Cognac	18 €
Hazelnut breaded soft-boiled egg on a bed of leeks with sesame oil vinaigrette	12 €
Avocado and mango tartare with fresh coriander, crab meat, tomato confit mayonnaise	15 €
Scallops snacked with Madagascar Vanilla and parsnip puree	28 €

## Fish

Roasted stone bass fillet, sweet potato purée, vegetable balls and a shellfish bisque	35 €
Medallions of monkfish and langoustines with saffron cream, braised pak choï with ginger, black rice	38 €
Prawns flambéed in Cognac, pumpkin risotto, squid ink tuile	32 €

## Meat

Rib steak from France (300 g), Bearnaise Sauce, served with baked small potatoes or vegetable wok	32 €
Veal sweetbreads (NL), duchesse potatoes with morel mushrooms, vegetable tian and reduced veal jus	39 €
Beef chuck (F) braised in red wine, carrots à l'orange and fennel flan	21 €

## Salad

Raw beetroot salad with feta cheese, home-smoked duck breast (F), pine nuts and pears	17 €
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## Vegetarian

Aumonière of cabbage stuffed with a creamy polenta and dried fruit, served on a bed of cabbage	19 €
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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.

11 €

## Dessert

Crème brûlée with organic vanilla bean from Madagascar 10 €

Homemade fresh fruit sorbet and icecream and citrus fruit biscuit 12 €

Warm Grand Marnier Soufflé (to be ordered at the beginning of the meal) 12 €

Chocolate cake with pistachio ice cream 11 €

Café/Thé gourmand with a selection of our desserts 11 €

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

## Market Menu

see separate card MARKET MENU

starts at 17 €

## Children Menu

Smoked ham and salad  
or  
Crudités



Fish and chips  
or

A little homemade Burger  
Served with french fries or roasted fresh vegetables



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 €

# Menu Dégustation

## Appetizer



Home made duck foie gras (F) with Red Pineau jelly and home made fruit bread



Avocado and mango tartare with fresh coriander, crab meat, tomato confit mayonnaise



Medallions of monkfish and langoustines with saffron cream, braised pak choï with ginger, black rice



Beef chuck (F) braised in red wine, carrots à l'orange and fennel flan



Choice from our cheese platter  
with a selection of more than fifteen different sorts of cheeses



Gourmet dessert  
(little crème brûlée,  
chocolate biscuit pistachio ice cream,  
homemade canelé)

Menu Dégustation 72 €

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# Menu Gourmand

## Appetizer



Avocado rosette,  
house-smoked salmon,  
tangy cream with herring caviar and sesame puff pastry  
or  
Sweet potato waffle with a poached egg basil pea coulis



Ballotine of poultry (F) in a crust of preserved lemon, stuffed with  
oyster mushrooms, tarragon jus and pan-  
fried oyster mushrooms  
or  
Steamed sea bass fillet,  
broccoli mousseline,  
green asparagus, watercress coulis



Selection of cheese from  
Annick's market stand in Pons  
or  
Breton shortbread, lemon cream and  
crunchy lime meringue  
or  
Pear poached in red wine, pistachio crumble and  
coconut cream

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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