

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 €
Shitake mushroom soup with herb croutons	12 €
Homemade country pâté (F) terrine with cognac and gribiche sauce	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 €

Orange tartlet with candied orange zest and red fruit purée 12 €

Honey nougat ice cream with exotic fruit coulis 12 €

Vanilla crème brûlée 11 €

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 ★★

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

Menu Gourmand

Appetizer



Shitake mushroom soup with herb croutons
or
Homemade country pâté (F) terrine with cognac and
gribiche sauce



Minced venison steak (EU) red wine and
onion reduction, purple potato purée
and carrots with fresh ginger
or
Grilled cod fillet beurre blanc sauce,
Romanesco broccoli with sage
and polenta with fresh herbs



Annick's Cheese Trolley from Marché de Pons
or
Orange tartlet with candied orange zest and
red fruit purée
or
Honey nougat ice cream with exotic fruit coulis

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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