

# Market Menu

**(not on Sundays and public holidays)**

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from May 14<sup>th</sup>

Egg in Meurette sauce (poached egg in red wine sauce,  
with mushrooms, bacon and croutons)

or

Fresh goat's cheese mousse, cucumber jelly and  
chorizo chips



Beef tongue (F) with Putanesca sauce,  
steamed potatoes and pan-fried vegetables

or

Chaudrée Saintongeaise (fillets of mullet,  
mackerel, saithe, squid in fish stock, vegetables  
and potatoes)



A selection of fully matured cheese  
with a choice of female sheep, goat, cow



Chocolate and kiwi tart

Entrée and Main course or  
Main course and dessert or cheese  
only for lunch on Monday till Friday

17 €

Menu with cheese or dessert

23 €



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**Hôtel de Bordeaux**  
RESTAURANT GASTRONOMIQUE + HÔTEL ★★