

Starter

Home made duck foie gras (F), red onion pickle stuffed with fresh seasonal fruit chutney	26 €
6 oyster N° 3 from Bourcefranc Le Chapus, bred by Laurent Tétaud, served with a sausage with added Cognac	18 €
Scampi tartare with ginger and samphire in a cucumber roll, green apple and lamb's lettuce sorbet	36 €
Green asparagus maki, breaded white asparagus with Parma ham, gribiche sauce	16 €
Tomato mousse on a basil parmesan biscuit, gazpacho jelly	12 €

Fish

Fillet of Saint Pierre with lemongrass, glazed baby vegetables, coconut and lime sauce, celery mousseline	33 €
Roasted stone bass fillet, vitelotte purée and chorizo crumble, sauce vierge and fine ratatouille	45 €
Warm oysters wrapped in salmon, lemon risotto and julienne vegetables	29 €

Meat

Rib steak from France (300 g) served with baked small potatoes	32 €
Medallion of veal (F) with morels, green asparagus and Anna potatoes	30 €
Herb-crusted rack of lamb (F), red onion demi-glace, beetroot mousseline and braised chicory tatin	42 €

Salad

Smoked haddock, prawn and green salad with raspberry and pomegranate vinaigrette	21 €
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Vegetarian

Courgette stuffed with quinoa, sweet pepper and tomatoes, gratinated with Parmesan, bail coulis	18 €
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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.

12 €



Dessert

Crème brûlée with strawberries	11 €
Homemade fresh fruit sorbet and icecream and citrus fruit biscuit	12 €
Raspberry Saint Honoré	13 €
Espelette chilli chocolate sphere, chocolate and mandarin ganache	12 €
Café/Thé gourmand with a selection of our desserts	12 €

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 fillet with French fries or seasonal vegetables
or
A little homemade Burger with French fries or seasonal 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 €

Hôtel de Bordeaux
RESTAURANT GASTRONOMIQUE + HÔTEL ★★

Menu Dégustation

Appetizer



Scampi tartare with ginger and
samphire in a cucumber roll, green apple
and lamb's lettuce sorbet



Green asparagus maki,
breaded white asparagus with Parma ham, gribiche sauce



Fillet of Saint Pierre with lemongrass,
glazed baby vegetables, coconut
and lime sauce, celery mousseline



Medallion of veal (F) with morels,
green asparagus and Anna potatoes



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



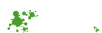
Gourmet dessert
(little crème brûlée with strawberries, Mini Saint Honoré, coconut
truffle mint liqueur, fresh fruit sorbet)

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Menu Dégustation 79 €

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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