

**Christiane and Éric Mariottat**

**are delighted to invite you to discover  
« La cuisine au gré du temps » (Seasonal cuisine)  
as well as**

**The Contemporary Terroir**

**ÉRIC MARIOTTAT  
MASTER RESTAURATEUR  
MASTER CHEF OF FRANCE**

# To begin with,

## **My Tomato Salad / Colourful**

Tomato/ Tuna Ventrêche (*belly*) / Mozzarella  
King prawns / Smoked Salmon 29€

## **Langoustines / Carrot**

Carrot Pulp with Lobster Oil / Basil Zucchini Cubes  
Radish / Smoked Herring Eggs / Langoustines / Corn Flakes 29€

## **Vegetal Landscape / Clear garden light**

Watermelon Sorbet / Petite Vegetables / Split Peas Houmous  
Black Olives Tempura / Sweet potato / Petites button mushrooms 29€

## **Duck Foie gras / South-West**

In terrine with Agen prunes mi-cuit from Roques Farm  
Prune Chutney 30€

## **Organic Hen Egg / from Marc Jassogne egg farm in Aiguillon**

Cooked at 65° / Light purée / a few Truffle slices  
Truffle juice 30€

**Master Chef Eric MARIOTTAT guarantees you a home-made cuisine.**



**Net prices**

## **To continue,**

### **Farmer Squab / *Lot et Garonne***

Roasted wing with black gomashio / Stuffed Thigh  
White Parmesan Polenta / Turmeric Sultanas 39€

### **Black Pig Trotter / *from Gascogne***

Boned and stuffed with lobster / Aromatic Sauce 39€

### **Rex Rabbit from Poitou / *Foie gras***

Rabbit Saddle with Foie Gras / Camus Artichoke  
Onion fondue with Chickpeas / Girolles 39€

### **It is a real art to be a duck / *duck in all its states***

Magret / Candied / Foie gras / Gizzard 39€

### **Beef / *Alexandre Polmard... Farmer - Butcher***

Chosen cut / Mashed potato with Thyme  
Shallots with Buzet Wine 39€

### **Market products, daily arrivals of seafood.**

#### **Ideas suggested by word of mouth.**

#### **Our meat is produced in France**

We are paying close attention to food allergies,  
Please talk to us should you have any questions

Net prices

# Colours and sweetness ... To conclude,

(TO ORDER AT THE BEGINNING OF THE MEAL)

## **Red** / *Koyo*

**Strawberry / Red bell pepper / Azuki beans / Beetroot / Raspberry  
Cranberries / Red rice / Tomato / Saffron 16€**

## **White** / *« Dry » landscape*

**Quinoa / Coconut / White Kidney beans / Fromage blanc / Soy /  
Egg white / White chocolate / Celery root / Puffed rice 16€**

## **Green** / *Moss path « thinking with the eyes »*

**Watercress / Celery stick / Matcha / Rocket / Green olive  
Olive oil / Verbena / Avocado 16€**

## **Yellow** / *Sun*

**Pineapple / Carrot / Lemon / Corn / Apple  
Peach / Curry / Egg Yolk 16€**

## **Multi-coloured** / *« tout en couleur »*

**Flavoured Sorbets in different colours / home-made 16€**

## **Brown** / *Cube*

**Michel Cluisel 85% chocolate / Toast / coffee / ceps  
Almond Pain de gènes / Chicory 17€**

## **Cheese**

**Selected by Rodolphe Le Meunier MOF (Best craftsmen of France award) and  
Best international cheesemaker 2007 16€**

Net prices

## **« Surprise » Tasting Menu 87 €**

This menu is served only if chosen by all the diners at a table

7 course Meal « au gré du temps »

*(last orders at 13h and 21h)*

## **Menu « à la carte » 50 €**

We offer you to choose in the menu  
a first course – a main course- a dessert  
Served in moderate portions

## **Market Menu 27 €**

Lunchtime only: first course – main course - dessert  
From Tuesday to Friday – except bank holidays

The details will be directly communicated to you

## **Children's Menu 17 €**

(Until 10 years old)

To be chosen in the Menu  
Served in small portions  
(except the Duck in all its states  
and the Farmer's Squab)

Net prices

Drinks excluded