Les FOUDRES
RESTAURANT GASTRONOMIQUE

SIGNATURE

Oysters from the Oléron island and sturgeon from Gensac la Pallue

tempura and gravlax, with chia caviar
and saké beurre blanc

Lamb two ways

Poitou potatoes and goat's cheese, butternut,
seasonal mushrooms, with Timut pepper sauce

Selection of cheese
"Le temps d'un fromage"

Additional charge: €18

The Orchard Beehive

Honey parfait with a variation of apple and
bergamot

€80,00

To preserve the harmony of the experience,
the menu is served to the entire table

Wine pairing: €45,00

As the Chef works exclusively with seasonal produce,
this menu is subject to change

VAT and service charge included

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DÉGUSTATION

Foie gras

with Pineau des Charentes,
textured pear

Trout from Gensac la Pallue

butter-glazed carrots, served in various ways
Lemon thyme sauce

Barbarie duck

ravioli made from chicken thigh and foie gras,
tender beetroot, brown jus with mild spices

Selection of cheese
"Le temps d'un fromage"

Additional charge: €18

Chocolate Awakening

Creamy and crunchy chocolate with Cognac
notes, creamy and frozen hazelnut

€110,00

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the menu is served to the entire table

Wine pairing: €65,00

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P R E S T I G E

Foie gras
with Pineau des Charentes, textured pear

The perfect egg and truffle
seasonal truffles served in two courses,
Bayonne ham, truffle sabayon

Scallops from the coast
pearly, daikon radish and crab ravioli, green apple and pomegranate, with a Charente saffron sauce

Blue Lobster
Butter-braised, tender salsify,
bisque sauce

Wagyu beef
confit and crispy shallots,
emulsion of potato, meat jus

Selection of chesse
"Le temps d'un fromage"
Additional charge: €18

The Pear
Sobacha, caramelised poached pear, yuzu

€160,00

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the menu is served to the entire table

Wine pairing: €95,00

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