Le Champoreau
RESTAURANT

INFO AND RESERVATION

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at Champoreau :

OUR MENU

STARTERS

« GARLIC BREAD » 5
With parsley and parmesan

MOUILLETTE MIMOSA 7
Toasted egg mayonnaise soldiers

EGGPLANT CAVIAR FLAVOURED WITH SPICES 8
Buckwheat pancake crisps

FISH RILLETTES 9
Sashimi sauce, mixed seeds, wakame salad

SQUID COOKED ON THE PLANCHA WITH GARLIC AND PARSLEY 10

PULLED CONFIT BEEF CHEEKS 12
Toasted pine nuts, fresh herbs

BAKED CAMEMBERT 13
Garlic and white wine

BASQUE TROUT GRAVLAX 14
Citrus cream

FOIE GRAS FROM THE LANDES REGION 15
Onion and red wine jam

MAINS

VEGETARIAN RISOTTO 18
Vegetables depending on availability

STEAK TARTARE 20
Prepared by our chefs, homemade fries, salad

*- **Traditional :** ketchup, mustard, Worcestershire sauce, capers, gherkins, red onion, egg.*

*-**Italian :** rocket pesto, red onion, toasted pine nuts, parmesan shavings.*

*-**Asian :** lime, sashimi sauce, spring onion, fresh coriander.*

SQUID WITH GRILLED TXISTORRA *(Basque chorizo)* 23

HALF DUCK BREAST 23
Homemade fries, choice of sauce

GRILLED SWORDFISH STEAK 24
Confit peppers, mashed potato

TAHITIAN TUNA TARTARE 23
Cucumbers, tomatoes, carrots, lime, coconut milk

SEARED TUNA CRUSTED 25
With toasted spiced, sashimi sauce, wakame salad

SIRLOIN STEAK « BLONDE D'AQUITAINE » 29
Choice of sauce, homemade fries, salad

FISH PARILLADA, CREAMY RISOTTO 32
Assortments of fishes depending on availability

TO SHARE (DEPENDING ON AVAILABILITY)

BEEF CHOP GRILLED, FULL BODIED JUICE 75
Homemade fries, salad

PORK CHOP INFUSED WITH THYME AND GARLIC, GRILLED A LA PLANCHA 58
Homemade fries, salad

BOWLS

VEGGIE 17
Rice noodles, salad, beansprouts, carrot, turnip, beetroot, red cabbage, homemade coleslaw, peanuts, mixed seeds

CHICKEN KATSU 18
Salad, carrot, turnip, beetroot, red cabbage, homemade coleslaw, fried breaded chicken strips, asian vinaigrette

POKE 19
Fragrant garlic and coconut rice, carrot, turnip, bettroot, red cabbage, homemade coleslaw, kidney beans, wakame salad, slices of fresh tuna

BUN PRAWN 20
Rice noodles, salad, carrot, turnip, beetroot, red cabbage, homemade coleslaw, peanuts, mixed seeds, citrus infused prawns, soja, mirin, fresh herbs, seafood rillette

SIDES

SIDE SALAD 3,50

HOMEMADE FRIES 4,50

CHOICE OF SAUCES

SASHIMI / FULL BODIED JUICE/GREEN PEPPER/ GORGONZOLA 2

DESSERTS

ILE FLOTTANTE, CRUNCHY COCOA COOKIE 6
Meringue in vanilla custard infused with agastache

VALRHONA DARK CHOCOLATE VERRINE 7
Salted caramel, hazelnut nougat

MOUSSE OF FROMAGE BLANC 7
Grapefruit, biscuit crumble

RASPBERRY FINANCIER CAKE 8
Red fruit coulis

CAFÉ GOURMAND ACCORDING TO OUR DESIRES 11

ICE CREAMS

Ask us for the ice creams and flavors menu.

1 SCOOP 2,50

2 SCOOPS 4,50

3 SCOOPS 7

SUPPLEMENTS 1
Chantilly cream / chocolate sauce / red fruit coulis

KIDS MENU (UP TO 12 YEARS OLD) 12€

MAIN COURSE
Fried breaden chicken OR Fresh grilled fish OR Beef meatballs with tomato sauce

SIDES
Rice OR fries OR vegetables

DESSERT
2 scoops of ice-cream (of your choice)

DRINKS
Squash with water or apple, orange or pineapple juice

OUR DRINKS

HOT DRINKS

ESPRESSO / DECAFFEINATED ... 2
LONG COFFEE ... 2
COFFEE WITH MILK ... 2,20
DOUBLE ... 3,60
CREAM COFFEE ... 3,80
CAPPUCCINO ... 4
HOT CHOCOLATE ... 4
TEA ... 3,50

Black teas :
Russian Earl Grey • Breakfast Ceylan • Darjeeling Impérial • Red fruits-strawberry-blueberry
Green teas :
Mint Gunpowder • Sencha

INFUSION ... 3,50
Linden-orange tree • Mint-verbena

IRISH COFFEE / JAMAÏCAN COFFEE ... 9

COLD DRINKS

SYRUP ... 2
Lemon • Strawberry • Grenadine • Mint • Orgeat • Peach • Cassis • Grapefruit

DIABOLO ... 3,50

"GRANINI" FRUIT JUICE ... 4
Apricot • Orange • Strawberry • Apple • Tomato • Lychee • Mango • ACE

"SUPRÊME" JUICE ... 6,50
Ginger-Pineapple
Raspberry-Bissap-Mint

SOFTS ... 4
Coca-Cola • Coca-Cola Zero • Orangina Limonade • Perrier • Fuze Tea • Tonic Kaskad • Ginger Beer

WATERS

STILL OGEU 75 cl ... 4
SPARKLING OGEU 75 cl ... 4

OUR BEERS

DRAUGHT

	25cl	50cl
TIGRE BOCK BLONDE	4	7
EGUZKI IPA	4,50	8
1664 WHITE	4,50	8

BOTTLES

BIÈRES DU HUCHET BIO 33 cl ... 7
- BLONDE CÔTÉ LAC
- BLONDE CÔTÉ OCÉAN
- AMBRÉE
- TRIPLE AMBRÉE

APERITIFS

RICARD 2 cl ... 3
PORTO WHITE / RED 6 cl ... 5
LILLET WHITE / RED 6 cl ... 5
MARTINI WHITE / RED 6 cl ... 5
VIN BLANC PÉTILLANT « VIN SAUVAGE DU CHÂTEAU MONLUC » ... 6
KIR BLACKBERRY / CASSIS / PEACH 12 cl ... 6,50
WHISKY / RHUM /
VODKA / GIN 4 cl ... 7

COCKTAILS

HOMEMADE SANGRIA ... 4,50
AMERICANO ... 7
APÉROL SPRITZ ... 8
MATTEI SPRITZ *(Corsica)* ... 8
POUSSE RAPIÈRE SPRITZ *(Landais)* ... 8
CAÏPIRINHA ... 7
MOJITO ... 8
TI-PUNCH ... 7
PIÑA COLADA ... 8
VIRGIN COLADA *Sans alcool* ... 6
VIRGIN MOJITO *Sans alcool* ... 6

DIGESTIFS

OUR RUMS

THE CHAMPO'RUM 4 cl ... 5
Homemade rum

MATUSALEM · 15 YO 4 cl ... 8
Dominican Republic

EMINENT · 7 YO 4 cl ... 10
Cuba

ZACAPA · 23 YO 4 cl ... 12
Guatemala

OUR WHISKEYS

MONKEY SHOULDER 4 cl ... 8
Speyside, Scotland

CAOL ILA · 12 YO 4 cl ... 10
Islay, Scotland

LAGAVULIN · 16 YO 4 cl ... 12
Islay, Scotland

MORE

MANZANA / PATXARAN 6 cl ... 6
GET 27 / GET 31 6 cl ... 6
CALVADOS 4 cl ... 8
CHARTREUSE 4 cl ... 8
COGNAC XO 4 cl ... 10
Prince Hubert de Polignac
ARMAGNAC XO 4 cl ... 10
Château de Pellehaut
VIEILLE PRUNE 4 cl ... 10
« Maison Louis Roque » de Souillac
POIRE WILLIAMINE 4 cl ... 10
IRISH COFFEE ... 9
JAMAICAN COFFEE ... 9

Vegetarian dishes
BIO Products from organic farming
We mainly work with spices and aromatic herbs with La Caravelle Verte and following vegetables from La Fourmis moissonneuse in Magescq are in season.

MENU EN LIGNE
Consultez le menu sur votre mobile avec ce code.
ENGLISH MENU
Check the menu on your mobile with this code.

OUR WINES

PICHETS

	25cl	50cl
WHITE / ROSÉ / RED	3,80	6	10

WHITE WINES

GOUPIL *CHÂTEAU MONLUC* *IGP Côtes de Gascogne* *Colombard, sauvignon, gros manseng et ugni blanc*	4	20
DILEMA *DO Rueda, Espagne* *Verdejo*	•	22
LA BAIE ORIENTALE *LIONEL OSMIN & CIE* *IGP Comté Tolosan* *25% gewurstraminer, 25% muscat, 25% viognier, 25% riesling*	•	24
CHÂTEAU BOYREIN *AOC Graves* *60 % Sauvignon, 30 % Sémillon, 10 % Muscadelle*	5,5	25
AMPÉLOMÉRIX, *DOMAINE DE PELLEHAUT* *IGP Côte de Gascogne* *50% sauvignon, 25% chardonnay, 25% gros et petit manseng*	•	26
LA CHAMBRE D'AMOUR *LIONEL OSMIN & CIE* *IGP Gascogne* *Gros manseng, sauvignon blanc (légèrement sucré)*	6	25
VECCHIO COLLEZZIONE, *DOMAINE VECCHIO* *IGP Ile de Beauté, Corse* *100% Vermentinu*	•	33
LE FINAGE, *LA CHABLISIENNE* *AOC Chablis* *100% Chardonnay*	•	39

ROSE WINES

GOUPIL *CHÂTEAU MONLUC* *IGP Côtes de Gascogne* *Tannat, merlot, cabernet franc et cabernet sauvigon*	4	20
VIÑA ZORZAL *DO Navarra, Espagne* *100% garnacha tinta*	•	22
LES EPHÉMÈRES BIO *AOP Côteaux d'Aix-en-Provence* *Grenache, syrah, cinsaut*	•	26
LE CHAMP DES GRILLONS *DOMAINE LA CROIX BELLE* *IGP Côtes de Thongue* *40% Grenache Noir, 30% Syrah, Cabernet-Sauvignon 30%*	6	28
A GALINA *DOMAINE VECCHIO* *IGP Île de Beauté, Corse* *100% sciaccarello*	•	30
BY OTT *DOMAINE D'OTT* *AOP Côtes de Provence* *Grenache, Mourvèdre, Syrah, Cinsault*	•	39

RED WINES

GOUPIL *CHÂTEAU MONLUC* *IGP Côtes de Gascogne* *Tannat, merlot, cabernet franc et cabernet sauvigon*	4	20
LE PETIT COMPTOIR *JULIEN MINGOT* *AOC Bordeaux* *Merlot, cabernet sauvignon*	•	23
BELEZOS 50/50 *DO Rioja, Espagne* *100% tempranillo*	•	25
LES PIOUS BIO *RÉMI POUZIN* *AOC Côtes du Rhône* *75% grenache, 25% syrah*	6	26
AMPÉLOMÉRIX, *DOMAINE DE PELLEHAUT* *IGP Côte de Gascogne* *50% Pinot noir, 25% Syrah, 20% Malbec, 5% Manseng noir*	•	26
LES GRANGES BIO *DOMAINE BERNARD BAUDRY* *AOC Chinon* *100% Cabernet Franc*	7	33
CHÂTEAU DES TOURS *AOP Brouilly* *100% gamay*	•	37
CHÂTEAU MÉJEAN *AOC Graves* *60% Merlot – 40% Cabernet Sauvignon*	•	39
MINUSTELLU *DOMAINE VECCHIO* *IGP Ile de Beauté, Corse* *100% Minustellu*	•	45
LAURENT COMBIER BIO *DOMAINE LAURENT COMBIER* *AOC Crozes Hermitage* *100% Syrah*	•	46
MORGON CLASSIQUE *JEAN FOILLARD* *AOC Morgon* *100% gamay*	•	47
OLIVIER ZETER *Pfalz, Allemagne* *95% syrah, 5% viognier*	•	48
LA GILLE *FAMILLE PERIN* *AOC Gigondas* *60% Grenache, 40% Syrah*	•	49
ABEILLE DE FIEUZAL *CHATEAU FIEUZAL* *AOC Pessac Léognan* *65% Merlot, 30% Cabernet-Sauvignon, 5% Cabernet-Franc*	•	63
CHÂTEAU MAUCAILLOU *AOC Moulis en médoc* *41% Merlot noir, 7% Petit Verdot noir, 52% Cabernet-Sauvignon noir*	•	69
CHÂTEAU BELLEFONT BELCIER *AOC St Emilion Grand Cru* *65% Merlot 20% cabernet franc,15% cabernet sauvignon*	•	75

BUBBLES

DRAPPIER « CARTE D'OR » *AOC Champagne*	•	71
VIN SAUVAGE *CHÂTEAU MONLUC* *Sparkling white wine*	•	24