

RESTAURANT

Chez les Ploucs

Since 1995

OUR MENU





Chez les Ploucs



A little drink...

To help you choose your meal

Beers

Draft Bud (25cl / 50cl)	4.90€/8.10€
Draft Hoegaarden (25cl/50cl)	4.90€/8.10€
Desperados (33cl)	4.90€
IPA (33cl)	5.80€
Non-alcoholic beer (25cl)	3.80€
Monaco (25cl / 50CL)	4.90€/8.10€
Shandy (25cl / 50CL)	4.60€/8.30€
Picon (25cl / 50CL)	5.30€/8.50€



Aperitifs

Lillet red, white(6cl)	5.20€
Martini red, white (6cl)	5.20€
Porto red, white (6cl)	5.20€
Suze (6cl)	5.20€
Pineau red, white (6cl)	5.20€
Ricard (2cl)	3.50€
Kir (12cl)	4.50€
Kir royal (12cl)	9.50€

(raspberry, peach, blackcurrant, blackberry)

Glass of champagne (12cl) 9.00€

Our Cocktails (30cl)

Mojito	8.90€
Mojito fraise / passion	9.50€
Piña colada	8.50€
Aperol Spritz	9.00€
Caïpirinha	8.00€
Mule	8.00€
Moscow, London, Jamaïcan	
Gin tonic	8.00€
Cocktail of the moment	10.00€



The famous Ploucs cocktail

5.50€

(red wine, blackcurrant liqueur, Armagnac -12cl)

“Let’s go all out!” (4cl)

Clan Campbell	7.70€
Jack Daniels	8.70€

*All our prices are in euros, inclusive of VAT and service.
Excessive alcohol consumption is dangerous for your health.*



Chez les Ploucs



*A little drink...
To help you choose your meal*

Mocktails (30 cl)

Mojito	6.50€
Strawberry / Passion Mojito	7.00€
Piña colada	6.50€
Planter's Punch	6.50€

Soft Drinks

Pepsi / Pepsi Max (33cl)	4.00€
Perrier (33cl)	3.80€
Orangina (25cl)	3.80€
Ice tea (25cl)	3.80€
Schwepps Tonic (25cl)	3.80€
Lemonade(25cl)	3.80€



&Others

Still or sparkling water (100cl)	4.10€
Diabolo (25cl)	3.80€
Syrup with water grenadine, strawberry, mint, peach, lemon	2.00€

Fruit Juice 3.80€ (25 cl)
apple, orange, pineapple



Chez les Ploucs



Starters

French onion soup	9.50 €
Duck foie gras (semi-cooked) from Périgord IGP, homemade, onion jam, toasted bread	14.40 €
Chicken pâté en croûte by Uncle Arsène, pickles, mustard sauce	8.80 €
Salmon tartare (Chez les Ploucs style) ginger, shallot, herbs	12.80 €

To Share (if you're nice 😊)

Vegetable basket of the day herb sauce, chive cream	10.80 €
Ploucs cured meat platter	13.50 €
Side of Mesclun salad, roasted potatoes or homemade fries	3.80 €



Chez les Ploucs



Mother Ploucs' Salads

For one or to share...

Uncle Arsène's giant salad

14.40€

mesclun, raw vegetables, confit gizzards,
bacon, pâté en croûte toast

Landes-style salad

16.80€

mesclun, tomatoes, smoked duck breast, confit
gizzards, foie gras toast

Country-style salad

15.90€

mesclun, bacon, tomatoes, potatoes,
Emmental cheese, egg

Vegetarian Menu 16.90€

Crudités starter

Vegetable steak,

homemade fries & mesclun

2 scoops of sorbet

Excluding drinks

All our prices are in euros including VAT and service.

The list of allergens is available on request. The origin of the meats is visible on the chalkboard.



Chez les Ploucs



Our hearty homemade dishes

Mother Ploucs' cassoulet 16.80 €
white beans, duck, sausage, pork

Honey-glazed pork bites with homemade fries 14.70 €

Grandma Ploucs' duck shepherd's pie 14.80 €

The famous Ploucs burger 16.50 €
beef patty, sheep cheese, tomatoes, cocktail sauce,
caramelized onions, fries

Hand-cut Charolais beef tartare 15.50 €
Ossau-Iraty cheese, capers, sun-dried tomatoes,
Espelette pepper. Served with homemade fries

Grilled rib steak 24.00 €
sauce of your choice, homemade fries

Duck confit from Périgord IGP 16.50 €
roasted potatoes cooked in duck fat, herbs & garlic

Duck breast from Périgord IGP with honey sauce 23.80 €
roasted potatoes cooked in duck fat, herbs & garlic

Fish of the day 16.80 €
mashed potatoes, Chef Ploucs sauce

Side: mesclun, fries or roasted potatoes 3.80 €

Homemade sauces: Roquefort, wholegrain mustard, honey, shallots

*All our prices are in euros including VAT and service.
The list of allergens is available on request. The origin of the meats is visible on the chalkboard.*



Chez les Ploucs



Let's dig in!

Chef Ploucs' panna cotta	5.50€
Grandma Ploucs' rice pudding	5.50€
Chocolate mousse with whipped cream	5.50€
Chef's dessert	6.00€
Ice cream duo with whipped cream vanilla, chocolate, strawberry, lemon, coffee, coconut, caramel, rhum-raisin, pistachio, raspberry	5.50€
Colonel lemon sorbet & vodka	7.40€
Coffee Liégeois Coffee and vanilla ice cream, hot coffee & whipped cream	7.00€
French toast-style brioche	7.40€
Farmhouse cheese plate	6.50€



*All our prices are in euros including VAT and service.
The list of allergens is available on request. The origin of the meats is visible on the chalkboard.*



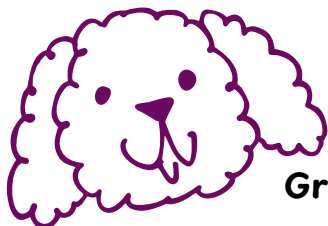
Chez les Ploucs



KIDS MENU

(up to 12 years)

*Delicious and guaranteed
to keep the little ones full!*



MAIN COURSE

Ground beef & homemade fries



OR

Fish of the day & mashed potatoes

DESSERT

Chocolate mousse

OR

2 scoops of ice cream

12.90€



Menu excluding drinks.

All our prices are in euros including VAT and service.

The list of allergens is available on request. The origin of the meats is visible on the chalkboard.



"LE CHICOS"



25.90€

Salmon tartare Chez les Ploucs style

ginger, shallot, herbs

*

Duck foie gras (semi-cooked) from Périgord IGP (+2.80€)

homemade, onion jam, toasted bread

*

Uncle Arsène's giant salad

mesclun, raw vegetables, confit gizzards, bacon, pâté en croûte toast

.....

Mother Ploucs' cassoulet

white beans, duck, sausage, pork belly

*

Half duck breast from Périgord IGP with honey sauce

roasted potatoes cooked in duck fat, herbs & garlic

*

Fish of the day

.....

Dessert of your choice

(+€1.90 for Colonel, Coffee

Liégeois, French toast

brioche)



Menu excluding drinks.

All our prices are in euros including VAT and service.

list of allergens is available on request. The origin of the meats is visible on the chalkboard



"LE PLOUCOS"



19.80€

Gizzard salad

Mesclun, tomatoes, confit gizzards

*

Chicken pâté en croûte by Uncle Arsène

*

French onion soup

.....

Toulouse sausage

mustard sauce, mashed potatoes

*

Country-style salad

mesclun, bacon, tomatoes, potatoes, Emmental cheese, egg

*

Duck confit from Périgord IGP (+2.00€)

roasted potatoes cooked in duck fat, herbs & garlic

.....

Chocolate mousse

*

Grandma Ploucs rice pudding

*

Chef Ploucs panna cotta



Menu excluding drinks.

All our prices are in euros including VAT and service.

list of allergens is available on request. The origin of the meats is visible on the chalkboard



Chez les Ploucs

A little digestif, of course!!!!



For the perfect finish... 4cl

Get 27	6.80€
Get 31	6.80€
Limoncello	5.80€
Manzana	6.00€
Baileys	6.50€
Amaretto	6.00€
Calvados	6.00€
Pear brandy	7.80€
Mirabelle brandy	7.80€
Cognac	6.50€
Armagnac	6.50€
10-year Armagnac	9.80€
Diplomatico	10.50€
Shooter	3.00€



Our hot drinks

Coffee, Decaf	1.90€
Double coffee	2.80€
Tea, herbal tea	4.00€
Irish coffee	8.00€
French coffee	8.00€
Jamaican coffee	8.00€

*All our prices are in euros, inclusive of VAT and service.
Excessive alcohol consumption is dangerous for your health.*

RESTAURANT

CHEZ LES PLOUCS

**Thank you for your visit
&
See you soon!**



10, rue des Faussets, 33000 Bordeaux

Tel: 05 56 52 35 36

Site web: chezlesploucs.fr