



**RESTAURANT
LA CORDERIE ROYALE**

Net prices in Euros all taxes included, service included
All our dishes are home made 🍴



Welcome

Dear guests, welcome to our restaurant.

You are in the old armory of the Rochefort Naval Arsenal, built in 1669 by order of Louis XIV, Whose ambition was to make it greatest in the kingdom. For over 200 years, this Arsenal was the main place for maritims operations in France. Our building is classified as a historical monument since 1967.

We wanted to pay tribute to this rich history through the decoration of the hotel and the restaurant. The navy blue, red and gold that are the main colors used in our premises represent the color code of the Royal Navy officers uniform.

The frescoes that you can find at the reception, in the rooms and in the restaurant are the image of the landscapes discovered by the navigators in charge of discovering the new world on their way from Rochefort.

We have also highlighted emblematic characters like Admiral Duperré, born in La Rochelle, who was appointed Admiral of France, Minister of the Navy and the colonies. You will find him in all the rooms of the hotel.

We wish you a pleasant moment in this extraordinary place.





Starters



The natural oysters of the marine farm of Artouan Shallot vinegar, half salt butter.	x6 15€ x9 20€ x12 25€
The duck foie gras terrine with red wine and cocoa, Chutney of apples, pears, star anise	22€
The trout gravlax with Gin, puff pastry Pineapple mango marmalade with Espelette pepper	14€
The chestnut velouté, croutons with butter Espelette pepper siphon	13 €
The perfect egg, fricassee of mushrooms of the moment Full-bodied meat juice	10€





Dishes

The nuts of Saint -Jacques snackées 38€

Parsnip muslin and butternut, chip's of parsnips
Emulsion green coconut curry milk and combava

Golden sweetbreads with butter, old vegetables fried, roasted hazelnuts 41€

Lobster bisque flambéed in cognac, lemongrass ginger

Sautéed duck aiguillettes deglazed with raspberry vinegar 25€

Roasted apples and pears, meat juice, mashed potatoes

The roasted cod steak, candied leeks 26€

Smoked haddock sauce

Potimarron roasted with honey and nutmeg, coral lentil with curry  20€

Herbaceous yogurt sauce and roasted squash seed





Desserts

Plate of cheeses from our regions 12€
Homemade jam

The authentic jonchée Jarnan 10 €
Nature, with cognac (+2€) or fresh fruit (+2€)

The truffles chocolate passion 13 €

Bourbon vanilla « crème brûlée » 11€

Roasted pear poached with Sichuan pepper 10€





Menu Corderie

STARTER + DISH OR DISH + DESSERT 29€

STARTER + DISH + DESSERT 36€

STARTERS

The three natural oysters of the marine farm of Artouan

OR Real onion soup, county toastine 9 months

DISHES

OR Squid snacked, spinach-bound risotto, smoked chorizo-infused

OR Beef ribs, pressed potatoes and butternut, green salsa and lemon

Potimarron roasted with honey and nutmeg, coral lentils in curry,
Herbaceous yogurt sauce and roasted pumpkin seeds 

DESSERTS

OR Cashew cookie, chocolate ganache, pistachio praline

"Crème brûlée" flavor gingerbread

Menu Petit Moussaillon

UNTIL 12 YEARS

DISH + DESSERT + SIRUP

OR Fish of the day with beurre blanc sauce, mashed potatoes

16€

Meat of the day with meat jus, fried potatoes



FIND OUR LOCAL PRODUCERS :

La Jonchée de Erick Jarnan

Artouan marine farm

Brouage farm



Carte of wines

CHAMPAGNES

Tsarine Cuvée Brut Premium
La Cuvée Laurent Perrier
La cuvée Laurent Perrier millésimé

Glass
12cl

Bottle
75cl

9€
-
13€

55€
75€
140€

ROSÉ

IGP Ile de beauté
Domaine san pieru

AOC Mouton Cadet bio
Cuvée Mathilde

Côtes de Provence Sainte Victoire 2024
Pas du Moine Grassier

6€
7€
8€

25€
28€
35€

The Alcohol-Free Rebel Selection

Cuvée MEUNG Bokeo Grands jardins 2022
Black tea Laotien like non-alcoholic wine

Glass
12cl

Bottle
75cl

8€
-

42€

The Alcohol Rebel Selection

IGT Puglia , cépage Primitivo
Bio and végan italien wine

38€

Rioja doc Marques de Caceres Excellens
Tempranillo grape variety, Spanish wine

40€

Carte of wines

Red wines

Great growth

AOP Côte-Rôtie 2022

Les Rochins - Domaine Bonnefond

Glass
12cl

Bottle
37,5cl

Bottle
75cl

120€

AOP Saint Emilion grand cru 2020

Château Capet-Guillier - Antoine Moueix

60€

Our best

IGP Merlot Charentais Vendange Manuelle

Domaine La Chauvillière

4.50€

20€

IGP citée de Carcassonne 2023

Cuvée signature Mercure

6€

25€

AOP Côtes du Rhône 2024

Artésis - maison Ogier

6€

25€

AOP Côtes de Bourg

Château Tour de Guiet

7€

17€

30€

AOP St Nicolas de Bourgueil 2023

Domaine des Valettes

7€

30€

AOP Pauillac Nathaniel 2019

Baron Philippe de Rothschild

10€

45€

AOP Pic Saint Loup

Heritage 1189 - Gérard Bertrand

47€

AOP Bourgogne 2023

Cuvée Edme - Maison Champy

64€

White wines

Great growth

AOP Chassagne Montrachet 'En Pimont' 2022

Au pied du mont Chauve

Glass
12cl

Bottle
37,5cl

Bottle
75cl

120€

AOP Châteauneuf-du-pape 2023

L'oratoire des papes

95€

Our best

IGP chardonnay Charentais

Domaine de la Chauvillière

5€

25€

IGP Côtes de Gascogne domaine de JOÿ

L'éclat dry and fruity
Le Saint André soft

5€
7€

26€
29€

AOP Graves la baronne Charlotte

Baron Philippe de Rothschild

10€

47€

AOP Pouilly Fuissé Vieilles vignes,

Jacques Depanieux

58€

AOP Chablis 2023

Domaine Laroche

12€

30€

58€

Carte bar

SODAS

Coca-Cola (Original, Sans sucres, Cherry)	33 _{CL}	4.00€
Orangina	25 _{CL}	4.00€
Schweppes (Indian Tonic, Agrum)	25 _{CL}	4.00€
Fuzetea Pêche	25 _{CL}	4.00€
Limonade Bio Mona citron vert ou pomme	33 _{CL}	6.00€

NECTARS AND JUICES Granini

Orange juice, Tomato, Apple, Pineapple or Pamplemousse	25 _{CL}	4.00€
Nectar de Fraise ou Abricot	25 _{CL}	4.00€

WATERS

Evian, Vittel	50 _{CL}	4.50€	100 _{CL}	6.00€
Vittel	25 _{CL}	3.80€		
Badoit verte, San Pellegrino	50 _{CL}	4.50€	100 _{CL}	6.00€
Carafe of sparkling water			100 _{CL}	3.00€
Chateldon			75 _{CL}	8.00€
Perrier			33 _{CL}	4.00€
Siróp à l'eau			20 _{CL}	2.20€

DRAFT BEERS

Heineken blonde	25 _{CL}	3.80€	50 _{CL}	7.00€
Affligem blonde	25 _{CL}	4.00€	50 _{CL}	7.50€
Panaché	25 _{CL}	4.00€	50 _{CL}	7.50€
Monaco	25 _{CL}	4.00€	50 _{CL}	7.50€
Picon Bière	25 _{CL}	4.50€	50 _{CL}	8.00€

BEER BOTTLES

Beer Paysan La Rieuse	33cl	6.50€
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Organic blonde, amber, white, IPA, fairy nixe (eco-citizen), corona, desperados

APERITIFS

Ricard, Pastis 51	2 _{CL}	3.50€
Suze	6 _{CL}	4.50€
Porto (Blanc ou Rouge) Graham's Fine Tawny	6 _{CL}	5.00€
Martini Bianco ou Rosso	6 _{CL}	5.00€
Campari	6 _{CL}	5.00€
Américano	8 _{CL}	10.00€
Apérol spritz	12 _{CL}	12.00€
Pineau (Blanc ou Rouge) Jules Gautret	6 _{CL}	6.50€
Pineau (Blanc ou Rouge) 5 ans Château de Beaulon	6 _{CL}	8.00€
Kir vin blanc	8 _{CL}	6.50€
Kir Royal	8 _{CL}	10.00€
Crème de Mûre, Cassis, Framboise, Pêche Maison Cartron		

GINS

Gibson's	4 _{CL}	7.00€
Monkey 47	4 _{CL}	13.00€
Bombay Sapphire	4 _{CL}	9.00€
G'vine	4 _{CL}	9.00€
Generous gin	4 _{CL}	9.00€

LIQUORS

Bailey's	4 _{CL}	9.00€
Cointreau	4 _{CL}	9.00€
Grand Marnier	4 _{CL}	9.00€
Get 27, Get 31	4 _{CL}	9.00€

Carte bar

WHISKIES

BLEND

J&B Rare
Chivas Regal 12 ans
Chivas Regal 18 ans

4_{CL} 7.00€
4_{CL} 9.50€
4_{CL} 14.00€

SINGLE MALT

Aberlour 10 ans Forest Reserve
Knockando 12 ans
Talisker 10 ans
Oban 14 ans

4_{CL} 11.00€
4_{CL} 11.00€
4_{CL} 13.00€
4_{CL} 14.00€

WHISKEY

Jameson

4_{CL} 9.50€

BOURBON

Bourbon Jack Daniel's
Bulleit

4_{CL} 8.00€
4_{CL} 8.00€

CALVADOS

Drouin

4_{CL} 9.00€

COGNACS

Hennessy VS
Hennessy XO

4_{CL} 13.00€
4_{CL} 45.00€

RHUMS

Don papa
Diplomatico
Depaz

4_{CL} 10.00€
4_{CL} 12.00€
4_{CL} 15.00€

CIDER

Verre de cidre

33_{CL} 6.00€

HOT DRINKS

Expresso

2.00€

Décaféiné

2.50€

Café crème

3.50€

Double Expresso, Allongé

3.50€

Chocolat

4.50€

Thé Palais des Thés

4.00€

Earl grey fleur bleues, Quatre fruit rouge, Detox thé vert, Thé noir Breakfast, Thé vert Menthe

Infusion Palais des Thés

4.00€

Herboriste tilleul camomille verveine

Cappuccino

4.50€

Irish coffee

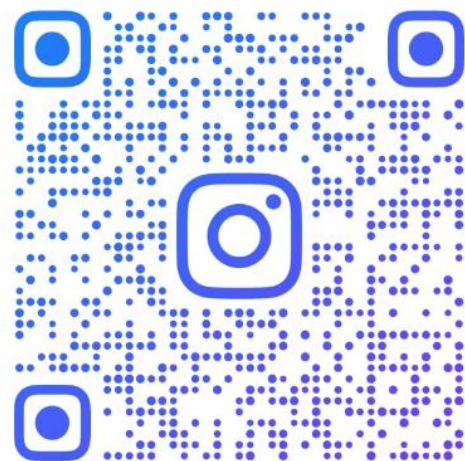
12.00€

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Restaurant La Corderie Royale

Open every day from 12 p.m. to 2 p.m. and from 7 p.m. to 9.30 p.m.
Weekly closing on Mondays and Saturdays noon