

LES ARCHIVES

LONG AGO, THERE WAS ... LA CHAPELLE DU GESÙ*

Built in 1852 by the French architect, Magloire Tournesac, the Jesuit «chapel» was consecrated by Monseigneur Pie, bishop of Poitiers, in the name of Jesus and Notre-Dame de Bon-Secours (Our Lady of Good Help) on June 20, 1854, it was no longer used for religious purposes.

In 1950, it was acquired by the Vienne département with the aim of using it to hold the archives previously stored at the Prefecture.

In 2010, the chapelle du Gesù was facing a new destiny: to become a truly exceptional hotel. Due to the complex nature of this building and the technical considerations involved, it would take two years of relentless work to complete this remarkable project.

In 2012, the dream becomes a reality. The challenge has been met. The chapelle du Gesù is ready to receive its guests in a unique and incomparable setting. It became a hotel and a restaurant.



CHEF DE CUISINE: Alexandre Beaudoux

NOTRE RÉGION AVANT TOUT

ETS BOISSONOT - Poitiers : Fruits et légumes

TOMATES ET POTIRONS - Sèvres-Anxaumont : Légumes Bio

GOURMANDISES DE MARY – Fontaine le Comte : Pain

BROUTILLES - Poitiers : Fleurs BIO

MAISON MITTEAULT – Chalandray : Foie Gras

VIANDES À PARTH - Parthenay : Bœuf

FILLATREAU - Verrue : Œufs

ACADEMY DES SAVEURS - Mansle : Volailles fermières

PÈRE BAFIEN – Neuville : Fromages de Chèvre

POTAGERS - Marigny-Brizay : Aromates

HUILERIE DE NEUVILLE – Neuville : Vinaigres et huiles

LE MIDI AUX ARCHIVES

FORMULES DU MIDI

3 ENTRÉES, 3 PLATS ET 3 DESSERTS AU CHOIX

(uniquement la semaine hors jour férié)

DISH : 11,50€

STARTER + DISH OU DISH + DESSERT : 15€

STARTER + DISH + DESSERT : 19€

RETROUVEZ NOS FORMULES CHAQUE DÉBUT DE SEMAINE

SUR NOTRE **PAGE FACEBOOK** «LES ARCHIVES POITIERS»

OU NOTRE **SITE INTERNET** WWW.LESARCHIVES.FR.



@lesarchivesrestaurant


Découvrez nos actualités en temps réel sur Instagram, les coulisses de nos cours de cuisine et de pâtisserie ainsi que nos formules du jour. Partagez vos moments avec nous avec le **#lesarchivesrestaurant**.

STARTERS

COURGETTE ET HADDOCK FUMÉ 10€
Cold soup of zucchini with lemon and tarragon, strained smoked haddock, croutons of bread

LES TOMATES D'ANTAN 11€
Tomatoes saveurs « d'Antan » carpaccio, balsamic vinaigrette, basil and smoked Chabis mousse

MELON DU POITOU 13€
Melon salad from Poitou, shredded of Iberian ham, arugula and Pineau des Charentes jelly

 **LE SAUMON LABEL ROUGE** 13€
Salmon gravelax confit with citrus salt and fresh herbs, potato waffled with hints of nutmeg, horseradish cream


LA TRUITE DU TALBAT 15€
Trout tartar with lemon and basil olive oil, marinated watermelon and nectarine condiments

LE FOIE GRAS ET LANGOUSTINE 16€
Foie gras on a biscuit with cress, salpicon of langoustines in court-bouillon

 **TERRINE DE FOIE GRAS** 16€
Gingerbread toast, Belchard apple chutney, pecan nuts

SALADS

LA SALADE CAESAR 13€/17€
Traditional Romain salad, chicken supreme, anchovies, Caesar sauce and bread croutons

 **LA SALADE TOUT-CANARD** 14€/19€
Sucrine and Romaine lettuce with balsamic vinaigrette, foie gras, duck wings and gizzards confit, slices of smoked duck breast, sautéed mushrooms, croutons

FOIE GRAS LANGOUSTINES 17€/22€
Crunchy salad, roast langoustines and foie gras chips

MEAT

LE SUPRÊME DE VOLAILLE FERMIER 22€
Roast chicken supreme with meat sauce, steamed French peas, onion, carrot, lettuce chiffonade and smoked diced bacon

LE COCHON FERMIER 23€
Filet mignon of pork with chermoula sauce, quinoa and sautéed sweet pepper peppers

 **BEUCHELLE À LA TOURANGELLE** 24€
Roasted veal sweetbreads and kidneys with cream, mushrooms and fresh pasta

L'AGNEAU DE NOTRE RÉGION 24€
7 hour slow-cooked shoulder of lamb with an olive sauce, olives, stewed with green beans, turnips, carrots and artichokes

 **LE TIGRE QUI PLEURE** 26€
Filet of beef marinated with soya sauce, basmati rice and wok of vegetables

 **L'ENTRECÔTE DE BOEUF RACE PARTHENAISE 350Gr** 25€
Traditional french entrecôte with garlic butter and french fries

FILET DE BOEUF DE RACE LIMOUSINE 26€
Filet of beef served with vegetables and cake of potatoes, meat juice

LE BURGER DES ARCHIVES 19€
Beef from the Limousin region, homemade Viennese burger bun, lamb's lettuce, bacon, Savoyard Tomme cheese, onion, French mustard mayonnaise

LE TARTARE DE BOEUF RACE CHAROLAISE 19€
Tartar of raw meat of beef with salad and french fries

We are at your disposal in case you want to change the accompaniment of your dish.

 **THE UNAVOIDABLE**


 **VEGAN**

VEGETARIAN

LA COURGETTE  9€
Cold soup of zucchini with lemon and tarragon, croutons of bread

TARTE À L'AUBERGINE 10€
Shortbread pie with walnut and parmesan, eggplant caviar with basil, mini roasted eggplant and pine nut pesto

LÉGUMES DU SOLEIL ET HARICOTS BLANCS 15€
Stuffed with sun vegetables, candied tomatoes, apricots and fresh almonds and creamy white beans

LE RISOTTO AU LAIT DE COCO  18€
Carnaroli rice with coconut milk and lime, wok of deglazed soy vegetables, sesame and coriander

FISHES

LE MERLU 22€
Hake steak grilled on skin, fennel confit with lemon and mint, bright orange, olives and glazed fresh onions

LE MAIGRE D'ATLANTIQUE 24€
Roasted lean steak and spinach coulis, zucchini fricassée, red berries and onion pickles

LA LOTTE 26€
Monkfish medallion and turmeric apple sauce, risotto with coconut milk and lime, wok of deglazed soy vegetables, sesame and coriander

PASTA

(Fettuccini ith Parmiggiano)


FRESH PASTA WITH LANGOUSTINES AND HERBS 22€

 **FRESH PASTA WITH MUSHROOMS, IBERIAN HAM BELLOTA** 22€

DESSERTS

Our desserts are homemade and made by the minute, please indicate your choice when you place your order.

ASSIETTE DE FROMAGES 8€
Selection of cow and goat cheeses

LE GRANOLA  10€
Granola tart topped with a creamy coconut, banana and dark chocolate compote

LA CERISE FAÇON FORÊT NOIRE 11€
Fluffy chocolate biscuit, cherry mousse and chocolate heart, amarena cherry, stracciatella ice cream

 **LE MILLEFEUILLE VANILLE FRAISE** 10€
Crispy caramelized puff pastry, vanilla and rum light cream, fresh strawberries

LE FINANCIER ABRICOT 10€
Apricot roasted on almond financier topped with a white chocolate and rosemary chantilly

CHEESECAKE 10€
Avocado and lime cheesecake served on a crunchy speculoos biscuit base

MOELLEUX AU CHOCOLAT NOIR  (10min cooking time) 11€
Ultra-gooey cake served with ice cream

 **LES PROFITEROLES DES ARCHIVES** 10€
Trio of choux with vanilla ice cream and hot chocolate sauce

LA FIGUE EN CHAUD FROID 11€
Parfait iced with fig and raspberry, macaroon pistachio and fig roasted with Pineau des Charentes

FRESH SEASONAL FRUIT SALAD 8€

CAFÉ OU THÉ GOURMAND 9€
Different of sweet dessert with coffee or tea

LES GLACES ET SORBETS ARTISANAUX EN DUO 8€
- Ice creams: Vanilla, Dark chocolate, Pistachio & Mint
- Sorbets: Lemon, Cottage cheese

MENU DÉCOUVERTE 28€

Avec accord mets et vins* (38€)

Courgette et haddock fumé

Cold soup of zucchini with lemon and tarragon, strained smoked haddock, croutons of bread

Ou

Les Tomates d'Antan

Tomatoes saveurs « d'Antan » carpaccio, balsamic vinaigrette, basil and smoked Chablis mousse

Le Merlu

Hake steak grilled on skin, fennel confit with lemon and mint, bright orange, olives and glazed fresh onions

Ou

Le Cochon fermier

Filet mignon of pork with chermoula sauce, quinoa and sautéed sweet pepper peppers

Le Financier abricot

Apricot roasted on almond financier topped with a white chocolate and rosemary chantilly

Ou

Moelleux au chocolat

Ultra-goey cake served with ice cream

* (Deux verres de vins choisis par notre sommelier)

MENU GOURMAND 40€

Avec accord mets et vins* (50€)

Langoustines et Foie Gras

Foie gras on a biscuit with cress, salpicon of langoustines in court-bouillon

Ou

Truite du Talbat

Trout tartar with lemon and basil olive oil, marinated watermelon and nectarine condiments

Le Maigre d'Atlantique

Roasted lean steak and spinach coulis, zucchini fricassée, red berries and onion pickles

Ou

L'Agneau de notre région

7 hour slow-cooked shoulder of lamb with an olive sauce, olives, stewed with green beans, turnips, carrots and artichokes

Cerise façon forêt noire

Fluffy chocolate biscuit, cherry mousse and chocolate heart, amarena cherry, stracciatella ice cream

Ou

Figue en chaud froid

Parfait iced with fig and raspberry, macaroon pistachio and fig roasted with Pineau des Charentes

* (Deux verres de vins choisis par notre sommelier)

MENU VÉGÉTARIEN 28€

Avec accord mets et vins* (38€)

La Courgette

Cold soup of zucchini with lemon and tarragon, croutons of bread

Ou

Tarte à l'Aubergine

Shortbread pie with walnut and parmesan, eggplant caviar with basil, mini roasted eggplant and pine nut pesto

Le Risotto au lait de Coco

Carnaroli rice with coconut milk and lime, wok of deglazed soy vegetables, sesame and coriander

Ou

Légumes du soleil et haricots blancs

Stuffed with sun vegetables, candied tomatoes, apricots and fresh almonds and creamy white beans

Le Granola

Granola tart topped with a creamy coconut, banana and dark chocolate compote

Ou

Cheesecake

Avocado and lime cheesecake served on a crunchy speculoos biscuit base

* (Deux verres de vins choisis par notre sommelier)

MENU TRÈS GOURMAND 54€

Avec accord mets et vins* (69€)

Langoustines et Foie Gras

Foie gras on a biscuit with cress, salpicon of langoustines in court-bouillon

Truite du Talbat

Trout tartar with lemon and basil olive oil, marinated watermelon and nectarine condiments

Le Maigre d'Atlantique

Roasted lean steak and spinach coulis, zucchini fricassée, red berries and onion pickles

Ou

L'Agneau de notre région

7 hour slow-cooked shoulder of lamb with an olive sauce, olives, stewed with green beans, turnips, carrots and artichokes

Notre sélection de fromages

Cerise façon forêt noire

Fluffy chocolate biscuit, cherry mousse and chocolate heart, amarena cherry, stracciatella ice cream

* (Trois verres de vins choisis par notre sommelier)

MENU ENFANT 14€

Selection of a suggested dish

Brownie or Ice cream

Drink (soda or fruit juice)

Price including services - Our prices are VAT included

 VEGAN