vous servir est notre plaisir

Starter

Home-made duck foie gras terrine from our South-West breeders (F) and Brioche Maison	19 €
Butternut squash soup with chopped chestnuts	10 €

Fish

Fillet of wilde pollack, creamy lemon and white wine sauce, beetroot purée and pumpkin waffle	29 €

Meat

Duck breast (F) with Cognac-infused gravy, red cabbage and pumpkin duchesses	23 €
French beef ribeye steak grilled à la plancha, homemade veal gravy, wild rice, and butternut squash purée	23 €

Dessert

Pistachio crème brûlée	11 €
Homemade Grand Marnier ice nougat with mango coulis	12 €

1, Avenue Gambetta
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Hôtel de Bordeaux
RESTAURANT GASTRONOMIQUE + HÔTEL ★★★

Menu Gourmand

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Homemade country-
style terrine (F) with pistachios and Cognac, served with a shallot and onion compote
or
Creamy Shiitake and
Oyster Mushroom Soup with Herbs Croutons

Chicken Delight (F) with veal jus and tarragon,
Knödel, and sautéed mushrooms and parsley
or
Baerii sturgeon fillet from Saint-Genis-de-Saintonge,
Sauce Ravigote, creamy herb polenta, and pak choi

Cheese trolley with a selection of around fifteen different cheeses (cow's, goat's and sheep's)
or
Pear and Almond Tartlet
or
Citrus Aspic with Butter Caramel

Menu Gourmand 37 €

Special offer for our guests under 30 who pay by themselves:

Menu U-30 37 €
served with a cocktail with or without alcohol, one glas of wine according to the dishes or ½ mineral water of your choice and a coffee.

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