

LE BORDEAUX

Farm to the table

MENU OF THE DAY

We offer you a 100% tailor-made menu
in 3 courses, personalised by our Chef around seasonal products
from the Neo-Aquitaine region.
It varies according to the arrival of the day.

This menu will be as follows:

- > Starter
- > Main course
- > Dessert

30 € per person

Menu for 13 to 20 people

Offer valid only for lunch

LE BORDEAUX

Farmer's Market Menu

STARTER

(Selection of one starter at your choice)

Tzatziki cucumber

Tzatziki, passion fruit juice, fresh herbs, pickles

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Soft boiled egg florentine

Spinash, Mornay sauce

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Salmon tataki

Seared salmon marinated in soy, mojo verde sauce, black sesame, yellow and red beets

MAIN COURSE

(Selection of one main course at your choice)

Smoked pork belly confit

Apple compote with licorice, fried onions, pork sauce

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Catch of the day, mouclade sauce

Pan seared meunière, mouclade sauce, fennel salad

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Squid

Pak choi, sun-dried tomatoes, olives, parsley, mustard sprouts

CHEESE OF THE MOMENT

DESSERT TROLLEY

Dessert of the moment

Lemon hazelnut entremet

All chocolate

Seasonal tart

65 € per person

Menu for 13 to 20 people

LE BORDEAUX

Chef's Menu

AMUSE-BOUCHE

STARTER OF THE MOMENT

STARTER

(Selection of one starter at your choice)

Mushroom ravioli

Smoked cream, guanciale, veal jus

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White asparagus

Poached white asparagus, ravigote sauce

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Oysters #6 from Cap-Ferret

"La Kabane de Yoan et Chloé"

MAIN COURSE

(Selection of one starter at your choice)

1/2 Duck breast with berries

Berries infused veal jus

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Snacked tuna

Guacamole, ginger vinaigrette, lime zest

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Lamb shoulder, chickpeas salad

Cold chickpea salad, lamb jus

PLATE OF MATURED CHEESES

DESSERT TROLLEY

Dessert of the moment

Lemon hazelnut entremet

All chocolate

Seasonal tart

90 € per person

Menu for 13 to 20 people

Water and coffee included in the menu