



LE 1544

LE GABRIEL

• PLACE DE LA BOURSE •
BORDEAUX

To share or only for me

Mimosa eggs

6€

Vegetal croque

10€

Our pâté in a pastry crust

12€

Oysters from the Banc d'Arguin N°3,

By our friend Matthieu Dumas

(x6: 15€ ou x12 :30€)

Fried octopus and padrón

Spicy condiment

16€

Iberian charcuterie plate

And its toast

18€

Caviar Oscietre from Sturia

Sturgeon bread

30g : 150€ ou 50g : 250€

OUR MENUS

Daily menu

Served from Monday to Friday for lunch only

STARTER • MAIN COURSE • DESSERT 34€

STARTER • MAIN COURSE or MAIN COURSE • DESSERT 27€

Country Set Menu

Served from Monday to Saturday for lunch and dinner

And Sunday for lunch

STARTER • MAIN COURSE • DESSERT 49€

(to choose a la carte)

The Brunch

Served one Sunday per month and every last Saturday from 11.30am to 2pm

69€ per adult • 95€ per adult with ½ bottle

(champagne, white or red wine)

29€ per child (up to 12 years)

Gaby's Menu

MAIN COURSE • DESSERT 16€ (up to 12 years)

TO START

WHITE ASPARAGUS FROM LANDES

bonito velvet and herbs

15€

SMALL RAVIOLI

with foie gras and mushrooms from our quarries

17€

TO CONTINUE

MACARONIS

seasonal vegetables and herbal juice

23€

POULTRY FROM OUR FARM

artichokes oven-grilled

25€

HAKE

spring vegetables fricassee, lemon broth

26€

TO SHARE
(OUT OF THE MENU)

RIB OF BEEF (FOR 2 PEOPLE)
in a pan, straw potatoes
95€

LAMB SHOULDER
burnt with herbs and yogurt
75€

TO FINISH

CHOCOLATE PROFITEROLES
12€

AROUND THE STRAWBERRY
12€

PLATE OF 3 CHEESES
by Elodie Deruelle
13€

LE 1544

Based on seasonal products on offer,
With shared dishes and table-side carving, generosity and sharing
are the main theme here,

ALLERGENS LIST



(mustard) mimosa eggs, vegetal croque



(celery) mimosa eggs



(gluten) vegetal croque, pâté in crust, asparagus, octopus, ravioli, poultry, macaronis, chocolate



(soy)



(nuts)



(peanuts)



(dairy) mimosa eggs, vegetal croque, ravioli, lamb, poultry, hake, macaronis, grapefruit, chocolate



(molluscs) octopus



(egg) mimosa eggs, pâté in crust, asparagus, ravioli, poultry, macaronis, hake, grapefruit, chocolate



(shellfish)



(fish) mimosa eggs, asparagus, hake

Viande : origine UE
Charcuterie : origine Espagne

