

LE « SONGE »

195 euros

SMOKED STURGEON STUFFING « COUSINÈTE »  
Seaweed salad and Aquitaine caviar

« CIRON » VEGETABLES PALETTE  
Winter colors with a Sauternes vinaigrette

THIN FILLET OF SARDINES « BACALAN » BARELY VEILED  
Escabeche soup, artichokes with iodine herbs

SOLE « CHAMBRELENT »  
Mussel gratin with chanterelle mushrooms, soaked in a broth flavored with maritime pine

STEAMED SWEETBREAD « VALENCIENNE »  
Truffled salsify and sour salads with a walnut wine jus

« FLEURETTE » CITRUS MESCLUN  
Fontainebleau wrapped with bay laurel

CHEESES FROM OUR CELLAR  
(20 euros supplement)

WINE PAIRING: 135 EUROS (5 GLASSES OF 10CL)  
PRESTIGE WINE PAIRING: 250 EUROS (5 GLASSES OF 10CL)



LE GABRIEL  
10, PLACE DE LA BOURSE  
33000 BORDEAUX

Net prices, taxes and service included



## LE « COMPLICE »

175 euros

Compose your menu in four acts  
Preludes • Ocean • Land • Desserts

### PRELUDES

« CIRON » VEGETABLES PALETTE  
Winter colors with a Sauternes vinaigrette

THIN FILLET OF SARDINES « BACALAN » BARELY VEILED  
Escabeche soup, artichokes with iodine herbs

POACHED STUFFED NECK « BELLE BASSE-COUR »  
Corn and herbs in a game consommé

### OCEAN

SOLE « CHAMBRELENT »  
Mussel gratin with chanterelle mushrooms,  
soaked in a broth flavored with maritime pine

BRAISED RED MULLET « GRACIEUSE »  
In a wine velouté, vine leave with sea urchins



### LAND

HARE AIGUILLETTE « PETIT-RAFFRAY »  
Stewed pak choy with curry leaves sauce

STEAMED SWEETBREAD « VALENCIENNE »  
Truffled salsify and sour salads with a walnut wine jus

CHEESES FROM OUR CELLAR  
*(20 euros supplement)*

### DESSERTS

« FLEURETTE » CITRUS MESCLUN  
Fontainebleau wrapped with bay laurel

CONFIT « TENAREZE » APPLE PIE  
Prune caramel, virgin plum almond oil ice cream

SOUFFLÉED « GABRIEL » CREPE CAKE  
Pear jubilee and chocolate cream, Tonka bean ice cream

*All meats sourced in France  
Allergen menu available upon request*

