

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

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

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

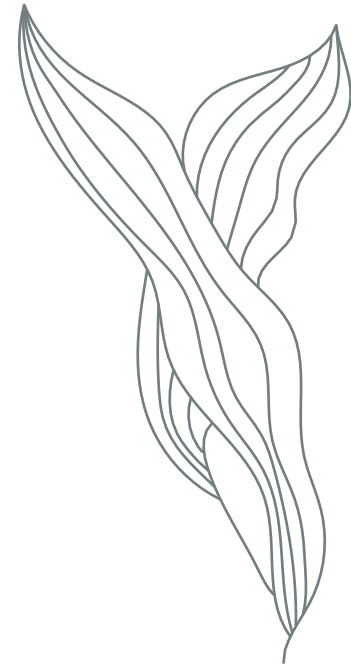
CHEESES FROM OUR CELLAR
(20 euros supplement)

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*

