

LE « SONGE »

195 euros

SMALL SQUIDS « SEPIA »
Seaweed salad and Aquitaine caviar

« LOUBÉSIENNE » VEGETABLES PALETTE
With a garden herb dressing, thin gascon pork jelly

THIN FILLET OF SARDINES “POMME D’AMOUR” BARELY VEILED
Escabeche soup, tomatoes with iodine herbs

HAKE “MESSIDOR” MIMOSA SEALED
Chanterelle mushrooms and razor clams with leeks fondue, wooded broth

BRAISED POULTRY BREAST “CIRON”
Artichokes au gratin with a Sauternes sauce

“RONDE DE BORDEAUX ” FIG TIMBALE
Camphor ice cream with red wine broth

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

« LOUBÉSIENNE » VEGETABLES PALETTE
With a garden herb dressing, thin gascon pork jelly

THIN FILLET OF SARDINES “POMME D’AMOUR” BARELY VEILED
Escabeche soup, tomatoes with iodine herbs

POACHED STUFFED NECK “BELLE BASSE-COUR”
Thin green bean salad with plum d’Ente oil

OCEAN

HAKE “MESSIDOR” MIMOSA SEALED
Chanterelle mushrooms and razor clams with leeks fondue, wooded broth

MEDALLION OF SPINY LOBSTER “GRACIEUSE” GRILLED
Bordelaise velvety sauce, vine leaves with fennel



LAND

THINLY-SLICED FILLET OF LAMB “MARTINOISE” GRILLED
Warm salad of sweet bell peppers pigmented with red pepper juice

BRAISED POULTRY BREAST “CIRON”
Artichokes au gratin with a Sauternes sauce

CHEESES FROM OUR CELLAR
(20 euros supplement)

DESSERTS

“RONDE DE BORDEAUX” FIG TIMBALE
Camphor ice cream with red wine broth

ROASTED PEACH PIE « PETIT-MANSENG »
With verjuice, almond ice cream

WARMED “GABRIEL” CREPE CAKE
Mirabelle plum jubilee and chocolate cream, tonka bean ice cream

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

