

# LE « SONGE »

195 euros

“COUSINÈTE” HAZELNUT SHAD  
Sorrel and Aquitaine caviar

MARINATED “MAUD LOTY” ASPARAGUS BALLETS  
Pyrenees green liqueur

THIN FILLET OF SARDINE “CHAMBRELENT” BARELY VEILED  
Escabeche soup, fennel with sea

HAKE MIMOSA “LOUBÉSIE” SEALED  
Morel mushrooms and kokotxas with baragane fondue, woody broth

BRAISED BREAST OF POULTRY “CIRON”  
Thinly-shredded Darblay with a Sauternes juice, new potatoes

“VIEUX GARÇON” STRAWBERRY TIMBALE  
Sheep’s curd with wine-grower 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

MARINATED “MAUD LOTY” ASPARAGUS BALLET  
Pyrenees green liqueur

THIN FILLET OF SARDINE “CHAMBRELENT” BARELY VEILED  
Escabeche soup, fennel with sea

POACHED STUFFED NECK “BELLE BASSE-COUR”  
Fed salad with plum d’Ente virgin

### OCEAN

HAKE MIMOSA “LOUBÉSIE” SEALED  
Morel mushrooms and kokotxas with baragane fondue, woody broth

RED MULLET STEACK “GRACIEUSE” SIMMERED  
Bordelaise broth, stuffed vine leaf

### LAND

THINLY-SLICED FILLET OF LAMB “ENTRE-DEUX-MERS” GRILLED  
Spring fricassee with flavours of the sea

BRAISED BREAST OF POULTRY “CIRON”  
Thinly-shredded Darblay with a Sauternes juice, new potatoes

### CHEESES FROM OUR CELLAR

*(20 euros supplement)*

### DESSERTS

“VIEUX GARÇON” STRAWBERRY TIMBALE  
Sheep’s curd with wine-grower broth

CANDIED RHUBARB PIE “NARCISSE”  
Cradled with rosemary honey, floral ice cream

WARMED PANCAKES CAKE “GABRIEL”  
Madeira wine and chocolate cream, vine shoot ice cream

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