

LE BORDEAUX GORDON RAMSAY

The Bordeaux Gordon Ramsay brasserie has been an integral part of the history of the city for the past 160 years. It was in 1850 that this former stately home first became a restaurant: the very elegant Café de Bordeaux. Victor Hugo himself gave a speech here, on Europe. Toulouse-Lautrec sketched the rather peculiar head of a waiter at the Café Antoine, and the ladies of the “Belle Époque” paraded on the terrace of the establishment, famous for its wine cellar that contained over 30.000 bottles.



STARTERS

Oysters  
‘Perles de l’Impératrice’ n°4  
6 / 9 / 12 24 € / 34 € / 48 €

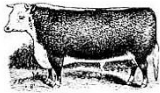
Lobster bisque  
brandy butter, croutons  
24 €

Steak tartare ‘Charolais’  
condiment, toasted bread  
STARTER 17 € / MAIN 25 €

Caviar  
Aquitaine Caviar ‘Prunier’, Paris selection  
30g / 50g 140 € / 190 €


Smoked salmon  
crème fraîche, brioche  
19 €


Confit foie gras  
from South-West of France,  
figs chutney, toasted brioche  
25 €





MAIN COURSES

Rib eye steak   
mashed potatoes and Bordelaise  
red wine sauce  
39 €

Provençal pasta   
confit tomatoes, Osso-iraty  
cheese  
and fresh herb oil  
24 €

‘Meunière stone bass’   
zucchini, vierge sauce with  
perfumed garlic oil  
27 €

Puntoun’s Farm roasted duck breast   
turnip and sauce  
31 €

Roasted codfish   
“Coco” beans, piquillos, espelette pepper  
33 €





SIDE DISHES  

Sucrine lettuce heart  
mustard seed dressing  
6 €

Steamed seasonal green  
vegetables  
6 €

Hand cut chips  
8 €

SALADS

Bastelica family’s tomatoes    
marinated with aged balsamic, Burrata di  
Buffala, fresh herbs salad  
19 €

Aquitaine salad  
smoked duck, confit foie-gras, confit  
gizzard, apple shavings, toasted seeds  
22 €

Caesar salad  
roasted chicken breast, romaine lettuce,  
confit tomatoes, anchovies and  
Parmesan  
22 €

SIGNATURE DISHES

Fish & chips  
seasonal lettuce, hand cut  
chips, malt vinegar, tartare  
sauce  
27 €

‘Le Bordeaux’ Angus beef Burger  
brioche bun, aged cheddar, bacon and hand cut  
chips  
27 €

Beef Wellington  
mashed potatoes, marinated sucrine  
lettuce heart  
For 2 persons - 98 €



DESSERTS

Guanaja Chocolate fondant  
cocoa in two ways,  
emulsion and crunchy  
11 €

Strawberries and cream  
pine nuts and timut pepper  
11 €

Lemon meringue pie  
with confit lemon zest  
8 €

Raspberries and Pistachio  
millefeuille  
accompanied with Spring grass  
sorbet

Ice-cream  
Choice with chocolate, red fruits or  
caramel  
12 €

St Marcellin Cheese  
12 €

Coffee or tea  
with selection dessert  
12 €

Gluten free  Vegetarian 

Please note that our food products and ingredients may contain allergens. We invite you to check with the Maître D’hotel.  
Origin meat (livestock and treatments): France, Argentine. Net prices, taxes and service included. Credit card and cash are accepted