### **OYSTERS**

Robert Sébastien n°3 6p/9p/12p 18 € / 24 € / 36 € Arcachon 'Perles de L'Impératrice' n°4 6p/9p/12p 19 € / 28 € / 38 € Crépinette 2 €

#### **CAVIAR**

Aquitaine caviar 'Prunier' selection, traditional garnish 30g/50g 120 €/ 165 €



#### FIRST COURSES

Steak tartar with grilled country bread STARTER 15 € / MAIN 21 €

Smoked salmon crème fraîche, confit lemon and toasted brioche 21 €

Roast beef

with a herb crusted bone marrow,

hand cut chips

Daily offering

Braised lamb shank

Onion rings

Gribiche sauce

9€

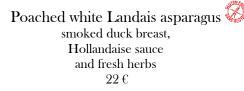
Macaroni and cheese V

Mashed potatoes V 5€

peas, seasonal vegetables

and sucrines

39€



Free range soft boiled egg peas, caramelized spring onions, Chalosse ham 19€

Confit Landais foie gras dried fruits condiment, orange and saffron 25€

#### **SOUPS**

Lobster bisque brandy butter, croutons 18 €

Iced courgette velouté basil, sheep's cheese with lemon and radish 17 € \/

#### **SALADS**

Caesar salad roasted chicken breast. marinated anchovies, Parmesan, confit tomatoes 21 €

Curly lettuce with duck gizzards and confit foie gras crispy egg yolk 19€

**BURGERS** 

Classic burger

in a brioche bun with bacon

and cheddar cheese

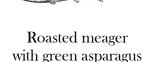
25€



## MAIN COURSES

Grilled veal chop aubergine caviar, confit garlic 34 €

Roasted octopus confit potatoes and peppers chorizo, Romesco sauce 28 €



34 € Whole sole grilled or meunière new potatoes, 'beurre noisette' 49€

shells, butter herbs

Fettuccine, asparagus and peas V Parmesan, rocket salad 25€



Fish and chips watercress salad, hand cut chips malt vinegar, tartare sauce 27 €

> Blonde d'Aquitaine 🔆 beef Wellington

pomme purée, seasonal vegetables To share 79€



'Rossini' burger with sauté foie gras Comté cheese, red wine onion marmalade 36 €

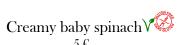


# SIDE DISHES

Lettuce heart V olive oil and lemon vinaigrette 6€

Seasonal vegetables V casserole 👸

Hand cut chips V 💢



#### DESSERTS

Chocolate fondant coconut emulsion 11 €

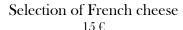
Exotic baked Alaska flambée with rum 9€

Saint Honoré To share 30 €

Coffee or Tea with petits fours 12€

Pineapple carpaccio mango and passion fruit sorbet 11 €

Lemon meringue pie with lemon confit 9€





We donate 1 € to the Ernest association for each Fish & Chips ordered in our Brasserie Le Bordeaux Gordon Ramsay. The Ernest association produces baskets of fresh and local fruit and vegetables for the poorest people in town. Local solidarity!



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