


Menu available only for dinner from Monday to Sunday

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 3 € 

TRUFFLE SUPPLEMENT

Black truffle
3g / 5g 15 € / 25 €



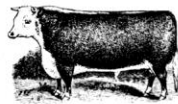
CAVIAR

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

STARTERS

Steak tartar
with Melba toast
STARTER 15 € / MAIN 21 €

Smoked salmon
crème fraîche, confit lemon
and rye bread
21 €



Mr Pardon
Charcuterie's selection
and its condiments
STARTER 16 € / MAIN 24 €


Free range soft boiled egg
mushroom purée,
smoked bacon crumble
19 €

Confit Landais foie gras
Porto and figs condiment
with toasted brioche
26 €



SOUPS

Lobster bisque
brandy butter, croutons
18 €

Celeriac velouté
smoked crème fraîche
and oat crackers
16 € 


SALADS

Caesar salad
Parmesan, confit tomatoes
15 €
Roasted chicken breast 21 € / Lobster 29 €


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

MAIN COURSES


Aged beef cut of the day
with a herb crusted bone marrow,
hand cut chips
Daily offering

Roasted South West duck breast 
verjus braised red cabbage
and sunflower seeds
34 €

Roasted octopus
confit potatoes and peppers
with chorizo, Romesco sauce
29 €


Spinach casarecce 
Parmesan and charred brocolini
25 €



Roasted codfish 
in chive oil
chick pea purée with sesame,
'Vierge' sauce
31 €

Whole sole meunière
young potatoes, 'beurre noisette'
49 €

GORDON RAMSAY SIGNATURE DISH

Fish and chips 
malt vinegar,
tartare sauce and salad
27 €


BURGERS



Classic burger
in a brioche bun with bacon
and cheddar cheese
25 €


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




SIDE DISHES

Truffle mac and cheese 
9 €

Sucrine heart 
olive oil and lemon vinaigrette 
6 €

Roasted butternut squash 
smoked crème fraîche
and pistachio granola
6 €

Mashed potatoes 
6 €

Hand cut chips 
6 € 

DESSERTS

Chocolate fondant
praline peanuts emulsion
11 €

Vanilla and pear profiterole
chocolate sauce
with roasted buckwheat
9 €

Tarte tatin
to share
30 €

Coffee or Tea
with petits fours
12 €

Creamy rice pudding
mango and hazelnuts
11 €

Lemon meringue pie
with lemon confit
9 €

Selection of French cheese
15 €



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.

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!
Our Head Sommelier's suggestion for Wellington beef: Pavillon de Taillefer 2014 Saint-Emilion Grand Cru 75 €