

## 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 €

Poached white Landais asparagus   
smoked duck breast,  
Hollandaise sauce  
and fresh herbs  
22 €

Free range soft boiled egg  
peas, caramelized spring onions,  
Chalosse ham  
19 €  
Confit Landais foie gras  
dried fruits condiment, orange and saffron  
25 €

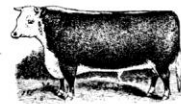
## SOUPS

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 €



## MAIN COURSES


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


Braised lamb shank   
peas, seasonal vegetables  
and sucrones  
39 €


Grilled veal chop   
aubergine caviar, confit garlic  
36 €

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





Roasted meager   
with green asparagus  
shells, butter herbs  
34 €

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

Fettuccine, asparagus and peas   
Parmesan, rocket salad  
25 €

## GORDON RAMSAY SIGNATURE DISHES

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 €

## 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



Onion rings  
Gribiche sauce  
9 €


Lettuce heart   
olive oil and lemon vinaigrette   
6 €

Seasonal vegetables   
casserole   
6 €

Macaroni and cheese   
9 €

Hand cut chips   
6 €

Mashed potatoes   
5 € 

Creamy baby spinach   
5 € 

## 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 €

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 €