

Starter/Main/Dessert 39 €

Main/Dessert 29 €

Starter/Main 32 €


Dish of the day 18 €


from Monday and Friday  
from 12 pm to 2.30 pm


(excluding public holidays and school holidays)

### STARTERS - 14 €

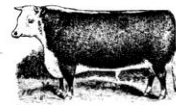
Dill cured salmon gravlax,   
pickled cauliflower

Ham hock terrine   
and piccalilli


Oven baked local beets   
smoked goats curd,  
quinoa & pistachio granola

Céleriac velouté  
smoked crème fraîche   
and oat crackers


Steak tartar  
with Melba toast



### MAIN COURSES - 27 €

Braised beef cheek,   
parsnip purée and Gremolata


Classic Burger  
in a brioche bun with bacon  
and cheddar cheese

Poached skate wing with capers   
and toasted hazelnuts butter,  
confit Brussels sprouts

Aged beef cut of the day  
hand cut chips  
Supplement 12 €

### GORDON RAMSAY SIGNATURE DISH

Fish and chips   
malt vinegar, tartare sauce and salad

Arborio risotto with butternut   
Parmesan, seasonal vegetables

Cesar Salad  
roasted chicken breast,  
Parmesan, confit tomatoes



### DESSERTS - 9 €

Médoc hazelnut  
and dark rum,  
caramelized popcorn

Coffee or tea  
with petits fours

Tarte Tatin  
To share for 2 persons  
Supplement 12 €

Cheesecake  
crispy biscuit  
mango and passionfruit coulis


Lemon meringue pie  
with lemon confit

### Champagne by the glass


Delamotte « Brut Réserve »	19 €
Delamotte « Blanc de Blancs »	23 €
Laurent Perrier « Brut Rosé »	25 €

### Wine by the glass

#### WHITE WINES

« Camille » de Labrie, Vin de France 100% Chardonnay	2017	6 €
Bordeaux, Le « B » par Maucaillou	2017	7 €
Vouvray « Empreinte » Domaine Robert - Coup de cœur 	2017	9 €
Sancerre, Domaine Cherrier	2017	10 €
Bourgogne Blanc, « Les 2 Dindes » Domaine Antoine Olivier	2016	12 €
Pessac-Léognan, La Croix de Carbonnieux	2016	12 €

#### RED WINES

Haut-Médoc, Baron de Malleret	2016	8 €
V.D.P. des Collines Rhodaniennes Syrah « Alliance » Dom. Lafoy	2016	9 €
Bordeaux, Domaine Virginie Thunevin	2015	9 €
Moulis, Impression de Mauvesin Barton - Coup de cœur 	2015	10 €
Saint-Emilion Château La Fleur Morange « La Marchode »	2016	12 €
Pessac-Léognan, Domaine de la Solitude	2014	14 €
Pauillac, Château Pichon-Longueville Baron (servi au Coravin)	2011	44 €

#### ROSÉS WINES

Bordeaux, M de Mangot	2017	10 €
Côtes de Provence, Château Minuty « Prestige »	2017	11 €
Côtes de Provence Sainte-Victoire, Château Grand Boise	2017	12 €

#### SWEET WINES

Muscato du Cap Corse, Domaine Orenga de Gaffory, « Impassitu »	2013	11 €
Sauternes, Château Haut Bergeron	2010	13 €

 Gluten free dish  Vegetarian dish

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!