



Menus

SUMMER 2019

 #LaGrandeMaisonBordeaux

Vegetarian and vegan menu option are also available upon request.

ESPRIT

Oyster ice cream, shellfish velvety soup with oscetra caviar
Sturia.

Marinated mackerel, wild seaweed and herbs from Croisic
coast.

Basquaise piquillos, squid rings, girolles mushrooms broth.

Blue lobster "aiguillettes à la nacre", Pape Clément's olive oil
mousseline,

Yellow and white peaches.

Lettuce stuffed with lobster claw and elbow.

DoDo bisque.

Poached / grilled duck foie gras,

Cantabrique anchovy, Taggiasche black olives, grated ewe
cheese.

Tomato jam.

Rump of veal sliced and coated with foamy butter with green
pepper,

Cabbage leaf, Tarbais bean paste, fresh hazelnuts.

Sauternes jelly, zucchini with mint.

Pitchi sauce.

Pierre Gagnaire Desserts.

6 courses _195€

Wine Pairing_135€

Net Prices in Euros

VTA and service are included

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Wild fennel infusion, gambero rosso with amontillado wine,
Yellow peach.
Green bell pepper ice cream, cod petals.

Grilled thick line-fished bass, anchovy butter,
Noirmoutier grenailles potatoes velvety with seaweed from
Croisic coast.
Shellfish.

LABOTTIERE

Burgaud duck chest roasted with aromatics,
Glazed "aiguillettes" with blackberries bigarade.
Fruits and vegetables marmalade.
Red sorbet, French bean salad, smoked duck breast fillet.

Pierre Gagnaire Desserts.

4 courses _145€
Wine pairing _95€

Le Grand Dessert

Pierre Gagnaire

Burrata square, fresh strawberries and sorbet, strawberries veil.

Yellow plum with kirsch, raspberry declinaison.

Lemon cassata, lemon water infused with verbena, chartreuse zabaglione.

Crunchy puff pastry, figs jam, vanilla bavaroise.

Pampelune chocolate, bitter chocolate ice mousse, roasted pear segment.

Lunch

TO BEGIN...

Farmed mussels in a spicy seasoning, Hervé This egg, smoked haddock cream.

Wild mushrooms ravioli, forestière-style broth, fresh hazelnuts.

Glazed gilt-head bream, mayonnaise with plankton, seaweed and herbs from Croisic coast, sea-scented sorbet.

TO FOLLOW...

Ratte potatoes gnocchi, sweet onion syrup flavoured with green curry, pointy cabbage, red radish, mulberries.

Pan-sautéed imperial shrimp *David Hervé*, squid rings, fregola pasta, *Zézette* broth.

Roasted chicken from Vertessec farm, fresh corn, Sauternes wine jelly cubes, foie gras soup with green pepper.

TO END...

Guanaja chocolate and raspberries foam, crunchy lace biscuit, raspberry coulis.

Blackcurrant soufflé, blackcurrant declinaison.

Millefeuille with figs, paresseuse cream with fig eau-de-vie, Barbarie fig sorbet.

2 courses (starter/main or main/dessert) _60€

3 courses (starter/main/dessert) _85€

Wine Pairing Wine Pairing Pape Clément (7,5cl) _45€

(available from Tuesday to Friday only)

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