

LE BORDEAUX GORDON RAMSAY

The Bordeaux Gordon Ramsay brasserie has been an integral part of the history of the city for the past 160 years. It was in 1850 that this former stately home first became a restaurant: the very elegant Café de Bordeaux. Victor Hugo himself gave a speech here, on Europe. Toulouse-Lautrec sketched the rather peculiar head of a waiter at the Café Antoine, and the ladies of the “Belle Époque” paraded on the terrace of the establishment, famous for its wine cellar that contained over 30.000 bottles.



STARTERS

Oysters
'Perles de l'Impératrice' n°4
6 / 9 / 12 24 € / 34 € / 48 €

Lobster bisque
brandy butter, croutons
24 €

Steak tartare 'Charolais'
condiment, toasted bread
STARTER 17 € / MAIN 25 €

Caviar
Aquitaine Caviar 'Prunier', Paris selection
30g / 50g 140 € / 190 €

Smoked salmon
crème fraîche, brioche
19 €

Confit foie gras
from South-West of France,
figs chutney, toasted brioche
25 €



MAIN COURSES

Rib eye steak 
mashed potatoes and Bordelaise
red wine sauce
39 €

Provençal pasta 
confit tomatoes, Osso-iraty
cheese
and fresh herb oil
24 €

'Meunière stone bass' 
zucchini, vierge sauce with
perfumed garlic oil
27 €

Puntoun's Farm roasted duck breast 
turnip and sauce
31 €

Roasted codfish 
"Coco" beans, piquillos, espelette pepper
33 €



SIDE DISHES

Sucrine lettuce heart
mustard seed dressing
6 €

Steamed seasonal green
vegetables
6 €

Hand cut chips
8 €

Gluten free  Vegetarian 

SALADS

Bastelica family's tomatoes  
marinated with aged balsamic, Burrata di
Buffala, fresh herbs salad
19 €

Aquitaine salad
smoked duck, confit foie-gras, confit
gizzard, apple shavings, toasted seeds
22 €

Caesar salad
roasted chicken breast, romaine lettuce,
confit tomatoes, anchovies and
Parmesan
22 €



DESSERTS

Guanaja Chocolate fondant
cocoa in two ways,
emulsion and crunchy
11 €

Strawberries and cream
pine nuts and timut pepper
11 €

Lemon meringue pie
with confit lemon zest
8 €

Raspberries and Pistachio
millefeuille
accompanied with Spring grass
sorbet
11 €

Ice-cream
Choice with chocolate, red fruits or
caramel
12 €

St Marcellin Cheese
12 €

Coffee or tea
with selection dessert
12 €

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