

WEEKLY SUGGESTION

20€

LUNCH ONLY

DISCOVER OUR WEEKLY SUGGESTION  
HONOURING THE ORIGIN  
OF EACH TEAM MEMBER

LE B O R D E A U X

MONDAY

Chuck steak Goulash,  
steamed potatoes

« Istvan, Hongrie »

TUESDAY

Poultry Saltimbocca,  
with Grenier médocain

« Francesco, Italie »

WEDNESDAY

Cuttlefish ink risotto,  
squid, spring onions,  
chorizo

« Enrique, Espagne »

THURSDAY

Pork sausage, ginger,  
stewed tomatoes  
and onions

« Idriss, Réunion Island »

FRIDAY




Baked pollack,  
Noirmoutier potatoes  
with seaweed butter

« Charles, Bretagne »

SUNDAY

Our outstanding  
**BRUNCH**  
from 12.00 pm to 3.00 pm  
68€ per person

STARTERS


- Slowly cooked organic egg  ..... 12€  
cauliflower variations and grenier Médocain by Sylvain Andreux
- Parmentier soup  ..... 12€  
with vegetables from Les Petits Capus at Saint-André-de-Cubzac, garlic croutons and chervil
- Parsley baked marrowbone ..... 14€  
toasted farmhouse bread from Maison Perrin
- Red Label preserved salmon  ..... 17€  
endive salad, kiwis and virgin walnut oil from the Domaine de la Porte
- Semi-cooked duck foie gras from the Ferme de Fonteneau ..... 22€  
citrus syrup and caramelized kumquats
- Cap Ferret oysters from Yohan and Chloé's «La Kabane»  
(6, 9 ou 12 Oysters) ..... 19€, 26€, 33€  
Rye bread, salt butter
- 30g Caviar House & Prunier ..... 120€  
blinis, condiments

MAIN COURSES

- Seasonal vegetables linguine  ..... 19€  
virgin olive oil
- Linguine Vongole ..... 21€  
clams with garlic and parsley
- Tender pork belly from the Ferme d'Elizaldia, Pays Basque ..... 21€  
three-way broccoli, orange zest and Bigarade
- Farmed duckling breast from La Ferme de Fonteneau ..... 22€  
beans from Troncens and a light garlic espuma
- Catch of the day (Depending on market availability)  ..... 33€  
creamy celery risotto, shellfish emulsion
- Rib eye steak  ..... 39€  
potatoes and Béarnaise sauce



TO SHARE (FOR TWO)

- Catch of the day (Depending on market availability)  ..... 59€  
creamy celery risotto, shellfish emulsion
- 10-hour lamb shoulder from the Quercy region ..... 66€  
grenailles potatoes and Merignas mushrooms
- Apple tart tatin ..... 25€

CHEESE & DESSERTS

- Dessert trolley ..... 9€  
elaborated by our executive pastry Chef and his team
- Platter of mature cheeses from Jean D'Alos ..... 12€
- Coffee or tea and mignardises ..... 12€

SOMMELIER'S SELECTION

	GLASS	BOTTLE
Bourgogne Blanc, « Les 2 Dindes » Domaine Antoine Olivier, 2016	12€	55€
Sauternes Château Haut Bergeron, 2011	13€	90€
Pessac-Léognan La Croix de Carbonieux, 2016	12€	60€
Bordeaux, Le « B » Maucaillou, 2018	7€	35€
Médoc Château Bégadan, 2016	7€	35€
Saint-Emilion Grand Cru Château Trianon, 2012	16€	96€
Pessac-Léognan Domaine de la Solitude, 2014	14€	75€

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): displayed in the restaurant.  
Net prices, taxes and service included. Credit card and cash are accepted.  
Alcohol abuse is bad for your health, please consume in moderation.

Gluten free dishes  Vegetarian dishes 

# L E B O R D E A U X

*The history of restaurant Le Bordeaux, formerly “Café de Bordeaux” has been written since 1850. For centuries, this mythical establishment has been the doorway to Bordeaux’ art-de-vivre. Faithfull to its city and terroir, people would come from all over the country to savor the treasures of local gastronomy.*

*Almost 200 years later, the tradition continues. Eager to pay homage to our terroir and local producers, the team at restaurant Le Bordeaux strives to work hand in hand with those who shape our beautiful region to offer, throughout the seasons, a local cuisine between land and sea. An essential address right in the historic heart of Gironde’s capital city.*