



CHÂTEAU CORDEILLAN-BAGES  
*Pauillac • France*

### **STARTERS**

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#### **SHELLFISH**

Marinières, variation of green peas whipped cream  
Modern soufflé with turmeric mussels and black sesame  
Venere rice with grape marc, watercress cream

46 €

#### **TOMATO**

Variation, burrata and smoked eel, verbena from the garden  
Gazpacho on a peppery mustard ice-cream

45 €

#### **SARDINE**

Rosemary flavored escabèche  
Origami style cucumber, avocado, yellow and green mango  
Bouillabaisse reduction with black garlic

44 €

### **FISHES**

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#### **JOHN DORRY**

Roasted, stew of baby turnips glazed with Echiré raw butter  
Rosemary decoction

62 €

#### **TURBOT**

Confit, caramelized salsifies and chickpeas, datte chutney/Harrisa  
Oriental broth

60 €

#### **SOLE**

Poached, “bouton” mushrooms and squid serpentines  
Sour seaweed condiment, fried capers  
Jura wine sauce

58 €

Net prices, service included



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**MEAT**

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**VERTESSEC FAVEROLLES CHICKEN**

Toast of crispy bread with hay from mountain pastures  
Barley risotto, Parmesan cheese foam

60 €

**SUCKLING LAMB**

Vegetarian crispy bread stuffed with saddle and filet on a sweet onion and spring vegetables coulis  
Croquettes of marinated lamb shoulder with coriander oil polenta

62 €

**VEAL SWEETBREAD**

Cut with Cécina beef, anchovy and black olives stew  
Celery mousseline  
Watercress Gnocchis

59 €

**CREAMY AND MATURED CHEESES**

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22 €

**DESSERTS**

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**CHOCOLATE**

On a Madong mousse and chocolate peel, Fleur de Sel shortbread biscuit  
Lapsang Souchong ice cream

19€

**MONT BLANC**

Opaline meringue on a glazed chestnut mousse and vanilla whipped cream  
Clementine sorbet

19 €

**STRAWBERRY**

Frozen Parfait and confit rhubarb, pine nuts, coconut foam  
Warm extraction

19 €



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**MENU MILLÉSIME**

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**MELON**

On a vichyssoise, grilled gambero rosso,  
Multicolor stew, fennel seeds

**HERRING**

Wood smoked, spring vegetable pickles,  
Rocket and matured mimolette

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**COD**

Confit,  
Kidney beans mousseline,  
Citruses stew and its verjuice broth

**QUAIL**

Roasted in a fresh nuts crust, grilled zucchini and eggplant chutney,  
Pearled gravy

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**CHOCOLATE**

On a Madong mousse and chocolate peel, Fleur de Sel shortbread biscuit,  
Lapsang Souchong ice cream

**APPLE**

In a celery and cucumber jelly, dulce de leche light cream,  
Granny Smith apple sorbet

75€    3 Sequences

120€    4 Sequences



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### **MENU ÉQUILIBRE**

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155 €

The following menu has been thought by our Chef who has been inspired by the “Ayurvedic” cuisine, meaning the knowledge of spiritual life. Ayurveda takes roots into the words “ayur”, the vital force and “veda”, the knowledge. That cuisine respects the principles of an Indian ancestral medicine, based on human well-being, the vegetal world and the praise of enthusiasm.

Chef’s personal courses are presented in seven sequences and will guide you through a gustatory wellness journey to awake your senses.

### **OUR SUPPLIERS**

#### **Strawberries and asparagus**

Les délices de Hullot in Saint-Laurent-Médoc

#### **Snails**

L’Escargot gascon in Saint-Laurent-Médoc

#### **Vegetables**

Eric Roy in Saint-Genouph

#### **Caviar**

Maison Prunier in Montpon Ménéstérol

#### **Chicken**

La Ferme de Vertessec in Avensan

#### **Quails**

Marie Le Guen in Montpon Ménéstérol

#### **Noisettines**

Les Noisettines du Médoc in Blaignan

#### **Flour**

Les champs d’Elodie in Gaillan-Médoc

#### **Cheeses**

Fromagerie Deruelle in Bordeaux

#### **Charcuterie**

Cyril Gassian in Castelnau-Médoc

#### **Crémerie**

Fromagerie Bellevoire in Machecoul