

A LA CARTE

By Gabriel Gette

STARTERS

OYSTERS - SPECIAL N° 3 (M. LUCET)

Per 6 : 9,50 € - Per 9 : 14€ - Per 12 : 19 €

BOILED EGG 12€
Meurette style, red wine sauce

GARBURE 12€
Vegetables soup, piece of duck

BEEF CHEEK 16€
As a terrine, mix salad, raspberry vinaigrette

GAMBAS 18€
In jelly, cauliflower whipped cream, pickles

SNAILS 18€
Like an éclair, Auvergne blue cheese whipped cream, mix salad

DUCK FOIE GRAS 18€
Terrine with four spices

FISHES

LING FISH 22€
Fillet, carrots

MARKET FISH 22€
According to day's arrival

SCALLOPS 27€
Pan-seared, buttery cabbage, bacon foam

MEATS

COQUELET 22€
Risotto with apples, cider sauce

LE BAGES BURGER 24€
Limousine beef, chorizo, Manchego, potatoes

VEAL OSSO BUCCO 25€
Like a pastis in a pot, red wine sauce

LAMB SWEETBREAD 25€
Pan-fried mushrooms, persillades

BEEF 32€
Fillet, mushrooms, reduced juice

SQUAB 35€
Roasted, pan-fried foie gras, potatoes, mushrooms

Net prices

CHEESES

Cheeses selection 14€

DESSERTS

MONT BLANC 9€
Frozen, chestnut cream

EXOTIC VACHERIN 9€
Mango coulis

RUM BABA 9€
Whipped cream

CHEESECAKE 9€
Red fruits coulis

DISH OF THE DAY

DISH OF THE DAY + COFFEE 12,50€

*For lunch, from Monday to Friday,
within the limits of available quantities,
Excluding groups and bank holidays*

CHILDREN'S MENU

(up to 8 years old)

MAIN COURSE + DESSERT 12,50€

Net prices

LAVINAL MENU

29,00 €

STARTER, MAIN COURSE AND DESSERT

BOILED EGG

Meurette style, red wine sauce

or

GARBURE

Vegetables soup, piece of duck



LING FISH

Fillet, carrots

or

COQUELET

Risotto with apples, cider sauce



RUM BABA

Whipped cream

or

CHEESECAKE

Red fruits coulis

GOURMET MENU

39,00 €

STARTER, MAIN COURSE AND DESSERT

BEEF CHEEK

As a terrine, mix salad, raspberry vinaigrette

or

SNAILS

Like an éclair, Auvergne blue cheese whipped cream, mix salad



SCALLOPS

Pan-seared, buttery cabbage, bacon foam

or

BEEF

Fillet, mushrooms, reduced juice



MONT BLANC

Frozen, chestnut cream

or

EXOTIC VACHERIN

Mango coulis

ESCALE À BAGES

For dinner only

STARTERS

| | |
|-------------------------------------|-----|
| GAMBAS | 18€ |
| Tartar, thyme-lemon marinade | |
| FOIE GRAS POT AU FEU | 22€ |
| Poached escalope in vegetable broth | |

MAIN COURSE

| | |
|---|-----|
| LOBSTER | 45€ |
| Daikon turnip, Wasabi foam, caviar « Jasmin » Sturia Aquitaine | |
| THE VEAL | 32€ |
| Filet, pan-fried leeks, reduced juice | |

DESSERTS

| | |
|--|-----|
| CHOCOLATE | 14€ |
| Espelette pepper, vanilla, hazelnuts | |
| VACHERIN | 14€ |
| Grapefruit, star-anis coulis, meringue | |

| | | |
|-----------|---------------------------------|------|
| 3 COURSES | Starter / Main course / Dessert | 59 € |
| 4 COURSES | Starter / Fish / Meat / Dessert | 69 € |
| 6 COURSES | Epicurian Menu * | 85 € |

* Served to all guests at the table

Net prices

PRIVATISATIONS

YOUR PROFESSIONAL OR PRIVATE EVENTS !

YOUR RECEPTIONS

We suggest you a custom service, directed by our chef Gabriel Gette and his team, for the management of your group meal.

Between friends, colleagues, for a wedding or a birthday we suggest you a menu sur-mesure, and a wine selection from Arnaud Le Saux our sommelier.



Menu from 29€ per guest, without drinks

Net prices

APERITIF WINES

COUPES DE CHAMPAGNES

| | | |
|-------------------------|-------|---------|
| Henri Giraud « Esprit » | 10 cl | 13,00 € |
| Billecart Salmon Rosé | 10 cl | 16,00 € |



BITTER & ANISE

| | | |
|------------------------|------|--------|
| Campari | 6 cl | 5,50 € |
| Martini (blanc, rouge) | 6 cl | 5,50 € |
| Pastis, Ricard | 4 cl | 5,00 € |
| Suze | 6 cl | 4,50 € |



VINS D'APERITIF

| | | |
|---|-------|--------|
| Jean de Montrejeau (Gros Mansengdoux Côtes de Gascogne) | 12 cl | 4,50 € |
| Lillet (blanc, rouge) | 6 cl | 5,00 € |
| Muscat de Rivesaltes | 6 cl | 4,00 € |
| Pineau des Charentes Château Beaulon | 6 cl | 7,00 € |



COCKTAILS

| | | |
|------------------------------|-------|---------|
| Gin Tonic | 12 cl | 10,00 € |
| Irish Coffee | 12 cl | 9,00 € |
| Kir médocain / Kir vin blanc | 12 cl | 5,00 € |
| Kir royal | 12 cl | 12,00 € |

Sans alcool :

| | | |
|---------------------------|-------|--------|
| Cocktail de jus de fruits | 25 cl | 6,00 € |
|---------------------------|-------|--------|



PORTOS

| | | |
|--------------------------|---------|---------|
| Porto blanc | 6 cl | 5,00 € |
| Quinta do Noval LBV 2008 | 6 cl | 5,50 € |
| Quinta do Noval LBV 2008 | 37,5 cl | 25,00 € |
| Quinta do Noval Tawny | 6 cl | 4,00 € |



WHISKIES & BOURBONS

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|---|------|---------|
| Johnnie Walker Red Label | 4 cl | 5,00 € |
| Johnnie Walker Black Label 12 ans (Blend de Luxe) | 4 cl | 7,00 € |
| Caol Ila 12 ans (Islay) | 4 cl | 10,00 € |
| Lagavulin 16 ans (Islay) | 4 cl | 13,50 € |
| Ardberg 10 ans (Islay) | 4 cl | 12,50 € |
| Talisker 10 ans (Ile de Skye) | 4 cl | 9,00 € |
| Knockando 12 ans (Speyside) | 4 cl | 9,00 € |
| Singleton 12 ans (Speyside) | 4 cl | 7,00 € |
| Glenmorangie 10 ans (Highland) | 4 cl | 8,00 € |
| Nikka Blended «From the barrel» | 4 cl | 6,50 € |
| Bulleit 95 Rye | 4 cl | 10,50 € |

Prix nets

WINES BY THE GLASS

Nous sommes heureux de vous faire découvrir une fine sélection de vins de la Famille Cazes.

| LA SELECTION | 12 cl | 6 cl | 2 cl |
|---|--------------|-------------|-------------|
| Minervois, Domaine de l'Ostal 2017 «Grand Vin» | 6,00 € | 3,00 € | 1,00 € |
| Graves, Château Villa Bel-Air 2015 | 6,00 € | 3,00 € | 1,00 € |
| Pauillac, Verso de Haut-Batailley 2017 | 9,00 € | 4,50 € | 1,50 € |
| Châteauneuf-du-Pape, Domaine des Sénéchaux 2016 | 10,00 € | 5,00 € | 2,00 € |
| Pauillac, Château Cordeillan Bages 2013 | 14,00 € | 7,50 € | 2,50 € |
| Saint-Estèphe, Château Ormes de Pez 2015 | 15,00 € | 8,00 € | 3,00 € |
| Pauillac, Echo de Lynch-Bages 2011 | 18,00 € | 9,00 € | 3,00 € |
| Pauillac, Château Lynch-Bages 2011 | 35,00 € | 18,00 € | 6,00 € |

La vente d'alcool est interdite aux mineurs. L'abus d'alcool est dangereux pour la santé, à consommer avec modération.

RED WINES

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|--|------|-------|---------|
| Bourgogne, Domaine Denis Mortet « Noble Souche » | 2016 | 12 cl | 12,00 € |
| Bordeaux, Michel Lynch | 2017 | 12 cl | 4,00 € |

WHITE WINES, ROSÉS, LIQUOREUX

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|--|------|-------|--------|
| Bordeaux, Michel Lynch blanc | 2019 | 12 cl | 4,00 € |
| Graves, Château Villa Bel-Air | 2018 | 12 cl | 6,00 € |
| Entre-deux-mers, Château Sainte Marie | 2019 | 12 cl | 5,50 € |
| Bordeaux, Le Cygne de Fonréaud | 2019 | 12 cl | 8,50 € |
| Bordeaux, Château Dompierre | 2019 | 12 cl | 6,00 € |
| VDP Charentais, Grains d'Estuaire « Chardonnay » | 2017 | 12 cl | 9,00 € |
| IGP Pays d'Oc, L'Ostal Rosé | 2019 | 12 cl | 3,00 € |
| Bordeaux, Michel Lynch rosé | 2019 | 12 cl | 3,50 € |
| Sauternes, Château de Rayne Vigneau | 2005 | 6 cl | 9,00 € |

Prix nets

HOT DRINKS

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|----------------------------|--|--------|
| Café expresso et décaféiné | | 2,00 € |
| Café noisette | | 2,00 € |
| Cappuccino | | 5,50 € |
| Double expresso | | 4,00 € |
| Grand crème | | 4,00 € |
| Infusions | | 3,50 € |
| Thés Dammann Frères | | 3,50 € |
| Chocolat chaud | | 4,00 € |

WATERS

Eau minérale régionale du Bassin d'Arcachon

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|---------------------------------|--------|--------|
| Abatilles (plate ou pétillante) | 50 cl | 3,50 € |
| Abatilles (plate ou pétillante) | 100 cl | 6,00 € |

SODAS

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|----------------------------|-------|--------|
| Coca-Cola, Coca-Cola light | 33 cl | 4,00 € |
| Diabolo | 27 cl | 3,00 € |
| Ice tea pêche | 25 cl | 3,50 € |
| Limonade | 25 cl | 2,50 € |
| Orangina | 25 cl | 3,50 € |
| Schweppes | 25 cl | 3,50 € |
| Perrier (pétillant) | 33 cl | 3,50 € |
| Sirop à l'eau | 25 cl | 2,50 € |
| Supplément sirop | 3 cl | 0,30 € |
| Supplément tranche | | 0,30 € |

JUICES

| | | |
|--------------------------------|-------|--------|
| Orange ou citron frais pressé | 16 cl | 6,50 € |
| Orange, abricot, pomme, tomate | 25 cl | 3,50 € |

CAFÉ LAVINAL



GIFTS BOX

Check out our new collection!

Gastronomy, oenology, day activities or stay, we have imagined for you various themes and moments to share from 60€, for two people.

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