



CAFÉ LAVINAL

DINNER

BY PIERRE REGAUDIE AND GABRIEL GETTE

A LA CARTE

STARTERS

OYSTERS

“Spéciale N°3” from M. Lucet, Medoc

by 6: 9,50 € - by 12 : 19 €

“COEUR DE BOEUF” TOMATO

Cold Soup, cabbage, cucumber

12 €

SCOTTISH SALMON

Bellevue style, quail egg, vegetable jelly

16 €

TOMATOES VARIATION FROM CHRISTOPHE LATOUR

Carpaccio, sorbet, octopus, chorizo

22 €

DUCK FOIE GRAS TERRINE FROM TAUZIET FARM

Smoked jelly, apple, fennel, salted butter brioche

25 €

FISH

COD

Sweet potato puree, roasted broccoli

22 €

MONKFISH FROM ARCACHON BAY

Piquillos coulis, vegetable wok

28 €

BLUE LOBSTER

Daïkon turnip, seaweed, « oscietra » caviar Sturia from Aquitaine

48 €

MEAT

POULTRY

Oyster meat, ratte potatoes, jus and black garlic

22 €

GOOSE

Breast, girolles mushroom risotto, spring onion

28 €

LAMB FROM PAUILLAC

Saddle, spring leek from Christophe Latour

39 €

Net prices

CHEESE

CHEESE SELECTION

14 €

DESSERTS

STRAWBERRY

Tiramisu style, mascarpone, thyme

9 €

VANILLA CREAM

Salted butter caramel sauce

9 €

RASPBERRY

Cottage cheese, Timut pepper, lime

14 €

CHOCOLATE

Espelette pepper, vanilla, hazelnut

14 €

CHEF SPECIALS

L'ÉCAILLER

Oysters, seasnails and shrimps

25 €

SCOTTISH SALMON TARTARE AND « STURIA » CAVIAR

As a starter : 20 € As a main : 29 €

VEAL

Fillet, roasted potatoes, girolle mushrooms

32 €

BAGES BURGER

Limousine beef, grenier médocain, potatoes

29 €

LIMOUSINE BEEF TARTARE AND SUMMER TRUFFLE

As a starter : 20 € As a main : 29 €

Net prices

GOURMET MENU

SCOTTISH SALMON

Bellevue style, quail egg, vegetable jelly

MONK FISH FROM ARCACHON BAY

Piquillos coulis, vegetable wok

OR

GOOSE

Breast, girolles mushroom risotto, spring onion

STRAWBERRY

Tiramisu style, mascarpone, thym

OR

VANILLA CREAM

Salted butter caramel sauce

39,00 €

Net prices

ESCALE À BAGES

STARTERS

DUCK FOIE GRAS TERRINE FROM TAUZIET FARM

Smoked jelly, apple, fennel, salted butter brioche

TOMATOES VARIATION FROM CHRISTOPHE LATOUR

Carpaccio, sorbet, octopus, chorizo

MAIN COURSES

BLUE LOBSTER

Daïkon turnip, seaweed, « oscietra » caviar Sturia from Aquitaine

LAMB FROM PAUILLAC

Saddle, spring leek from Christophe Latour

DESSERTS

RASPBERRY

Cottage cheese, Timut pepper, lime

CHOCOLATE

Espelette pepper, vanilla, hazelnut

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

*Served to all the table guests

Net prices

FOOD AND WINE PAIRING

DURING YOUR MEAL, SHARE
OUR SOMMELIER'S UNIVERSE...

“Experience” pairing 95€ per person

Bordeaux Blanc, « Blanc de Lynch-Bages » Château Lynch-Bages 2018

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Nuits- Saint-Georges Blanc, « Clos de la Maréchale » J.F Mugnier 2011

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Pauillac, Château Lynch-Bages 2001

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Sauternes, Château Doisy-Daene 1990

“Wine lover” pairing 65€ per person

Pessac-Léognan Blanc, Château Couhins Lurton 2006

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Chablis 1^{er} Cru, « Montmains » Clotilde Davenne 2015

OR

Saint-Julien, Château Langoa-Barton 2011

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Banyuls « Solera » Pierre Gaillard

“Initiation” pairing 50€ per person

Bordeaux Blanc, « Caillou Blanc » Château Talbot 2017

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Pauillac, « Echo de Lynch-Bages » Château Lynch-Bages 2011

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Sauternes, Michel Lynch 2016

ACCOMPANYING YOUR SELECTED MENU,
OUR PAIRING IS SERVED BY THE GLASS (12CL FOR EACH WINE)

Net prices