



CHÂTEAU CORDEILLAN-BAGES
Pauillac • France

STARTERS

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

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

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

22 €

DESSERTS

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

MELON

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

HERRING

Wood smoked, spring vegetable pickles,
Rocket and matured mimolette

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

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

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