



CHÂTEAU CORDEILLAN-BAGES  
Pauillac • France

*Cooking is all about wine.*

*Both are complementary.*

*At Cordeillan-Bages, my work is inspired by the respect of this French tradition.*

*Julien Lefebvre*

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**STARTERS**

**LOBSTER**

Poached, cream of verbena from the garden, variation of pear and beans

Modern soufflé with turmeric mussels and black sesame

Venere rice with grape marc

54 €

**CRAB**

With Caviar, citrus guacamole

Grapes rose, verjuice foam

Croquettes of claws with head mayonnaise

Dill ice-cream bisque

56 €

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**FISH**

**SCALLOPS**

Pan seared, watercress coulis,

“Boule d’or” turnip croissants

62 €

**SOLE**

Poached, Nori and Yuzu condiment,

Caramelized salsifis and walnut,

Jura Wine sauce

64 €



RELAIS &  
CHATEAUX



CHÂTEAU CORDEILLAN-BAGES  
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**MEAT**

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**HARE**

“Antonin Carême” royale style,  
Pan seared cep mushrooms,  
Parmesan cheese shavings  
78 €

**SUCKLING LAMB**

Vegetarian crispy bread stuffed with saddle and filet on a sweet onion coulis and spring vegetables  
Croquette of marinated lamb shoulder with coriander oil polenta  
68 €

*All meat of French origin*

**MATURED CHEESES**

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22 €

**DESSERTS**

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**CHOCOLATE**

On a Carupano mousse and chocolate peel, Fleur de Sel shortbread biscuit  
Lapsang Souchong ice cream  
19€

**FIG**

Melting heart, Médoc honey mousse, blackcurrant jelly  
Reduced Sangria and fennel ice cream  
19 €



RELAIS &  
CHATEAUX.

**MENU MILLÉSIME**

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**CRUST PATE**

“Alexandre Dumaine” style, pickled vegetables

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**CUTTLEFISH**

With ink, confit white and tentacule  
Caramelized “Prince de Bretagne” artichokes,

**QUAIL**

Roasted in a cereal crust, pumpkin chutney with herbs and quince from the garden,  
Pearled gravy

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**THE SELECTED CHEESE**

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**CHOCOLATE**

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

*89 € 4 sequences*

*119 € 5 sequences*

*Net prices in euros – service and taxes included*  
*Details regarding allergens are available with our Maître d’Hôtel.*

**CHEF'S SIGNATURE**



**MENU ÉQUILIBRE**

*Single menu for the whole table*

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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.

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**OUR MAIN PRODUCERS, PROMOTEUR OF TASTE**

**GARDENING**

Strawberries and asparagus, Les délices de Hullot, Saint-Laurent-Médoc (33)

Mini vegetables, Eric Roy, Saint-Genouph (37)

La ferme de Tauziet, Bordeaux (33)

Infusions, verbena from the garden of our château (33)

**SEAFOOD PRODUCTS**

Caviar, Maison Prunier, Montpon-Ménéstérol (33)

Caviar, Maison Petrossian, Paris (75)

Fish and seafood, Top langouste, Bordeaux (33)

**OUR MEAT AND CHARCUTERIE**

Faverolles chicken and rabbit, La Ferme de Vertesse, Avensan (33)

Pigeon, Marie Le Guen, Montpon-Ménéstérol (33)

Charcuterie, Cyril Gassian, Castelnau-Médoc (33)

Snails from Saint-Laurent-Médoc (33)

**FARMING PRODUCTS**

Cheeses, Fromagerie Antony, Vieux-Ferrette (68)

Crèmerie, Fromagerie Beillevaire, Machecoul (44)

**OLIVE OIL AND CONDIMENTS**

Noisettines, Les Noisettines du Médoc, Blaignan (33)

Flour, Les champs d'Élodie, Gaillan-Médoc (33)

La Cambuse, Davide Dalmasso, Golfe Juan (06)

Olive oil, L'OstalCazes, La Livinière (34)

*A team guided by*

*Julien Rousseau Second Chef, Antonin Billot Pastry Chef*

*Agathe Henry Maître d'Hôtel, Arnaud Le Saux Chef Sommelier*

*Enhancing your experience*