

MENU LAVINAL

29,00 €

PRE-STARTER, STARTER, MAIN COURSE AND DESSERT

HERRING

Fillet, warm potatoes, red onions and carrot pickles

or

EGG MIMOSA

Smoked eel rilette, crunchy stick, vegetable coulis



PAUILLAC LAMB LEG

Roasted, eggplant and ricotta cannellonis,
Rosemary sauce

or

LEMON SOLE

Meunière style, herbs viennoise,
Barigoule artichokes



TIRAMISU

Coffee flavours

or

PANNA COTTA

Orange blossom, exotic coulis, passionfruit sorbet

MENU GOURMET

39,00 €

STARTER, MAIN COURSE AND DESSERT

ARANCINI

Saffron risotto, mozzarella, zucchini coulis

or

MEDOCAINE

Foie gras, grenier, green beans puree,
Beetroots variations



SEA BREAM

Fillet, spring vegetables,
Infused lime sauce

or

BEEF FILLET

Pan seared with black peppers, shallot and confit potatoes,
sucrine salad with dressing



RASPBERRY CAKE

From Tursan, infused star anise coulis

or

SAINT HONORÉ STYLE CHOU

Hot chocolate sauce, citrus puree, vanilla ice-cream

MENU

NIBBLES

CHARCUTERIE

Cyril Gassian

Assortment of Médoc specialities

17 €

OYSTERS - SPECIAL N°3

Mr. Lucet

Par 6 : 9,50 €

Par 12 : 19 €

MATURED CHEESE

Selected by **Antony**

17 €

STARTERS

ARANCINI

Saffron risotto, mozzarella, zucchini coulis

18 €

MEDOCAINE

Foie gras, grenier, green beans puree,

Beetroots variations

19 €

EGG MIMOSA

Smoked eel rilette, crunchy stick, vegetable coulis

17 €

HERRING

Fillet, warm potatoes, red onions and carrot pickles

16 €

FISH

LEMON SOLE

Meunière style, herbs viennoise,

barigoule artichokes

29 €

SEA BREAM

Pan-seared fillet, garden vegetables,

Lime infused juice

28 €

MEAT

PAUILLAC LAMB LEG
Roasted, eggplant and ricotta cannellonis,
Rosemary sauce
29 €

BEEF FILLET
Pan seared with black peppers, shallot and confit potatoes,
sucrine salad with dressing
29 €

MATURED CHEESES
Selected by **Antony**
17 €

DESSERTS

PANNA COTTA
Orange blossom, exotic coulis, passionfruit sorbet
8 €

RASPBERRY CAKE
From Tursan, infused star anise coulis
9 €

SAINT HONORÉ STYLE CHOU
Hot chocolate sauce, citrus puree, vanilla ice-cream
9 €

TIRAMISU
Coffee flavours
8 €

ICE-CREAM AND SORBETS SELECTION
5 scoops
9 €

MAIN COURSE OF THE DAY

Monday to Friday* lunchtime

MAIN COURSE OF THE DAY + COFFEE 12,50 €

*Except groups, weekends, bank holidays, limited quantity available

CHILDREN'S MENU (up to 8 years old)

MAIN COURSE AND DESSERT 12,50 €

Menu made by Julien Lefebvre, Chef of Château Cordeillan-Bages.



CHÂTEAU CORDEILLAN-BAGES
Pauillac • France



**Our Michelin-star chef Julien Lefebvre offers
a contemporary journey between land and sea
at the foot of the vineyard**

Menu « Primeur » in three courses
45 € (or 60 € with beverages),
served in 1 hour for lunch (except on bank holidays)

Other menus at 95€, 135 € and 195 €
Open from Wednesday to Sunday

Buffet Breakfast

Every day from 7 am to 10 am,
in the dining room or on the terrace
27 €
