



CHÂTEAU CORDEILLAN-BAGES  
*Pauillac · France*

**STARTERS**

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**LANGOUSTINE**

Roasted, wild sorrel coulis, fresh-herb salad  
Fennel jelly and mousse, coral toast  
60 €

**DUCK FOIE GRAS**

Mi-cuit, mousseline of garden-fresh celery  
Dariole brioche, shrimps and treviso leaves  
46 €

**SHELLFISH**

Marinières, whipped cauliflower cream  
Contemporary soufflé with clams and curry, Venere rice with grape marc  
48 €

**ASPARAGUS**

Green, Blancmange, egg yolk confit with almond oil  
White, Maltese style  
42 €

**FISH DISHES**

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**TURBOT**

Confit, pea Gibelotte, coriander decoction  
Tempura barbel, Béarnaise sauce  
64 €

**BLUE LOBSTER**

Roasted, glazed salsify with Echiré raw butter  
Pain perdu, Vin Jaune  
80 €

**FRESH-CAUGHT SOLE**

Poached, glazed green asparagus and peas  
Parmesan opalines, Poulette sauce  
58 €

**LIGNE-CAUGHT SEA-BASS**

Pan-fried, grilled and smoked baby leeks with Lynch-Bages vine shoots  
Button mushrooms Carpaccio  
Lemon grass and garlic shoots infusion  
62 €



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**MEAT DISHES**

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**VERTESSEC FAVEROLLES CHICKEN**

Poached, traditional Prunier Caviar  
Assorted spring vegetables, Noilly Prat  
72 €

**SWEETBREAD**

Braised, in a buckwheat crust  
Jerusalem artichoke mousseline, jus gras flavoured with Arabica coffee  
60 €

**MILK LAMB**

Salt baked, millefeuille of grilled eggplant and chard  
Kalamata olives, reduced juice  
64 €

**PIGEON**

Roasted, Macau artichoke "Barigoule"  
Caper flowers and barberries  
58 €

**FRESH AND MATURED CHEESES**

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22 €

**DESSERTS**

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**STRAWBERRY**

Carpaccio-style, whipped cream with Bourbon vanilla, strawberry sorbet  
25 €

**CITRUS**

Lemon sphere on a honeycomb nest, supremes  
Blood orange sorbet  
25 €

**CHOCOLAT**

« Arcato » chocolate cremeux, nougatine and fressinette  
Smoked tea ice-cream  
25 €

**MANGO**

Passionfruit and coconut flavours, « Concerto » ivory ganache  
Home-grown verbena ice-cream  
25 €



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## **MILLESIMES**

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### **DUCK FOIE GRAS**

Mi-cuit,  
Mousseline of garden-fresh celery  
Dariole brioche, shrimps and treviso leaves

### **FRESH-CAUGHT SOLE**

Poached,  
Glazed green asparagus and peas  
Parmesan Opalines, Poulette sauce

### **PIGEON**

Roasted,  
Macau artichoke “Barigoule”  
Caper flowers and barberries

### **MANGO**

Passionfruit and coconut flavours  
« Concerto » ivory ganache  
Home-grown verbena ice-cream

90 € OR 140 €



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## **CORDEILLAN**

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### **SHELLFISH**

Marinières,  
Whipped cauliflower cream

### **ASPARAGUS**

Green,  
Blancmange, egg yolk confit with almond oil

### **BLUE LOBSTER**

Roasted,  
Glazed salsifis with Eclairé raw butter  
Brioche pain perdu, Vin Jaune

### **VERTESSEC FAVEROLLES CHICKEN**

Poached,  
Traditional Prunier Caviar  
Assorted spring vegetables,  
Noilly Prat

### **FRESH AND MATURED CHEESES**

### **CHOCOLAT**

« Arcato » chocolate cremeux  
Nougatine and fressinette  
Smoked tea ice-cream

### **STRAWBERRY**

Carpaccio-style  
Whipped cream with Bourbon vanilla  
Strawberry sorbet

175 €