



LE CHAPON FIN
TABLE DU BIEN-MANGER
depuis 1888

OUR MENU OFFERS FOR GROUPS

Le Chapon Fin invites groups to discover the reinvented, generous and tasty cuisine of its Chef, Cédric Bobinet, as well as its incredible rockery decor.

The lunch menu is available for lunch from Tuesday to Friday

Sarah Bernhardt and Curnonsky menus are available for lunch and dinner.

All our menus are accompanied by appetizers and sweets.

CHAPON LUNCH MENU (40€)

MENU DETAILS ARE GIVEN AS AN EXAMPLE AND ARE RENEWED MONTHLY BASED ON THE CHEF'S INSPIRATION AND THE SEASON

Available for lunch from Tuesday to Friday

Cockles, razor clams and scallops yarrow with shallot and parsley butter, Sabayon sauce and parsley oil

~

Pan-fried trout steak with watercress pesto and mushrooms

Or

Cereal-cruste beef sirloin with green pepper sauce, celery and endives

~

Revisited pistachio and lemon Religieuse

MENU SARAH BERNHARDT (69€) OR MENU CURNONSKY (89€)

THE SARAH BERNHARDT 3-COURSE MENU GIVES YOU THE CHOICE BETWEEN FISH OR MEAT. IN THE CURNONSKY 4-COURSE MENU (AVAILABLE ONLY FOR DINNER) FISH AND MEAT ARE INCLUDED

Green and white asparagus from the Coutin farm, wild garlic with creamy egg coulis, parmesan shortbread and asparagus ice cream

~

Monkfish stuffed with piquillos, haddock and squid ink sauce, coloured courgettes and basil
and/or

Lamb cannon with summer savory, potatoes and sweet potatoes, black garlic sauce

~

Chocolate and black olive variation with lemon sorbet

Contacts :

Restaurant : Le Chapon Fin - 5 Rue Montesquieu - 33000 Bordeaux - 05 56 79 10 10

Service Commercial : Bordeaux Saveurs - 9 cours de Gourgue - 33000 Bordeaux - 05 56 90 91 92



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1860

FOOD AND WINES PAIRINGS

Wines are selected by our head sommelier, Lukas Spadacini, in the restaurant's sumptuous wine cellar. He will hand-pick the wines that will perfectly match your menu selection.

CHAPON LUNCH MENU 3 courses

Food and wine pairing with two glasses (8cl)

19€

Food and wine pairing with three glasses (8cl)

25€

SARAH BERNHARDT 3 courses (starter, fish or meat, dessert)

Food and wine pairing with three glasses (8cl)

40€

CURNONSKY 4 courses (starter, fish and meat, dessert)

Food and wine pairing with four glasses (8cl)

50€

OPTIONS

Selection of mature cheeses from Chez Beillevaire

8€

Mineral waters and coffee package

8€

1 glass of champagne & 3 appetizers

25€

ADDITIONAL INFORMATION

Menu choices must be identical for all guests. Specific offers can be made for special diets or allergies.

All preparations are made on-site from raw produce. The list of allergens is at your disposal upon request.

**Our restaurant can host a maximum of 100 people.
From 50 people the restaurant room is completely privatized.**

**In the heart of our 15th century cellar, Le Petit Salon invites you to a confidential, professional or private moment. It can accommodate up to 15 people for a more intimate meal.
Group offers are available for this space with an extra charge of € 15 per person.**

Contacts :

Restaurant : Le Chapon Fin - 5 Rue Montesquieu - 33000 Bordeaux - 05 56 79 10 10

Service Commercial : Bordeaux Saveurs - 9 cours de Gourgue - 33000 Bordeaux - 05 56 90 91 92