



Découverte

Confiance

LES MENUS

Dégustation

LE MENU DECOUVERTE

UNIQUEMENT LE SOIR

69€

White asparagus, roasted hazelnut and mustard mousse.

Or

Veal filet mignon, salsify with bacon and black garlic sauce.

Selection of matured cheese.

or

Chef's cheese.

Banana mousse, peanut crispy and ice cream and chocolate shell.

WINE PAIRING 36

Le
Chapon fin
B O R D E A U X

LE MENU CONFIANCE

MENU SERVI POUR L'ENSEMBLE DE LA TABLE
UNIQUEMENT LE SOIR

89€

Five Courses Menu
According to the Chef's Inspiration.

WINE PAIRING 46

Le
Chapon fin
B O R D E A U X

LE MENU DEGUSTATION

MENU SERVI POUR L'ENSEMBLE DE LA TABLE
UNIQUEMENT LE SOIR

99€

Scallops tartare, caviar and sausage from Guémené mille-feuilles

Foie Gras poêlé, black radish, turmeric and grapefruit with Xérès vinegar.

Norway lobster from Brittany, crispy baby vegetables and black lemon butter.

John Dory, coconut oil, sea urchin, candied ginger and green pepper.

Pigeon with cocoa nibs gratin, parsnip, coffee praliné.

Selection of matured cheese.
or
Chef' cheese.

Orange texture style and pepper berries in different services.

Douceurs et gourmandises

WINE PAIRING 56

Le
Chapon
fin
B O R D E A U X

Le
Chapon
fin

B O R D E A U X