



CHÂTEAU CORDEILLAN-BAGES
Pauillac • France

STARTERS

SHELLFISH

Marinières, variation of green peas whipped cream
Modern soufflé with turmeric mussels and black sesame
Poached Médoc oyster of Mr. Lucet, watercress cream
46 €

FOIE GRAS

Marbled foie gras with artichokes, Trévisé salad and its pumpkin seed vinaigrette
Poached in a matured soya broth, smoked eel and spring onion
Foie gras pudding served with reduced Vintage Port
45 €

ASPARAGUS

Green, whipped on a sorrel coulis
White, Maltese style and brioche mousseline
44 €

FISHES

JOHN DORRY

Roasted, stew of baby turnips glazed with Echiré raw butter
Fried turnip greens and osemay decoction
62 €

TURBOT

Confit, caramelized salsifies and chickpeas, datte chutney/Harrisa
Oriental broth
60 €

SOLE

Poached, “bouton” mushrooms and squid serpentines
Sour seaweed condiment, fried capers
Jura wine sauce
58 €

Net prices, service included



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MEAT

VERTESSEC FAVEROLLES CHICKEN

Toast of crispy bread with hay from mountain pastures
Barley risotto, Parmesan cheese foam

60 €

SUCKLING LAMB

Vegetarian crispy bread stuffed with saddle and filet on a watercress coulis
Croquettes of marinated lamb shoulder with coriander oil polenta

62 €

VEAL SWEETBREAD

Cut with Cécina beef, anchovy and black olives stew
Parsley quenelle with mustard
Gnocchis

59 €

CREAMY AND MATURED CHEESES

22 €

DESSERTS

CHOCOLATE

On a Madong mousse and chocolate peel, Fleur de Sel shortbread biscuit
Lapsang souchong ice cream

19 €

MONT BLANC

Opaline meringue on a glazed chestnut mousse and vanilla whipped cream
Clementine sorbet

19 €

STRAWBERRY

Frozen Parfait and confit rhubarb, pine nuts, coconut foam
Warm extraction

19 €