



CABOT

CABOT BORDEAUX  
DINNER



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## Restaurant Le Club

Open from 7:00 PM to 10:00 PM

Welcome to Le Club Restaurant, a place where flavor and conviviality come together. Discover refined and inventive cuisine, crafted by our Chef Benoit Gourgues and his team, who put their expertise into creating dishes made with fresh, seasonal ingredients.

For lovers of sweet treats, our Pastry Chef Delphine Brousse invites you to enjoy her creations, combining tradition and originality for a delightful experience in every bite.

At Le Club Restaurant, every visit is a unique culinary experience in a warm and welcoming setting. Whether it's a quick lunch, a dinner with friends, or a sweet indulgence, we promise you a memorable and flavorful moment.

The team at Le Club Restaurant



## Starters

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CABOT BORDEAUX ONION SOUP beef consommé, caramelized onions and onion foam, Comté cheese tuile and toasted bread	€16
FLAME-SEARED MACKEREL served with a play of colors and textures of beetroot, smoked eel cream	€16
MUSHROOM AND OXTAIL RAVIOLI WITH PRESERVED LEMON pan-seared foie gras, accompanied by a mushroom broth with Vin Jaune	€18
HALF-COOKED LANDES FOIE GRAS TERRINE with Grand Marnier Cordon Rouge and extra-dark cocoa, citrus marmalade, toasted brioche	€19


## Mains

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VEGETARIAN PLATE	€24
DISH OF THE DAY	€26
GRILLED AND SEARED SQUID squid with squid-ink tagliatelle, sautéed chorizo and mussels, chimichurri sauce	€27
PAN-SEARED MEAGRE FILLET WITH SAGE AND CEDRAT carrot purée with orange, braised fennel, flying fish roe with Yuzu, fresh condiment	€28
 PIGEON supreme cooked at low temperature, leg confit in olive oil and coated with hazelnut powder, celeriac and rosemary tatin, glazed parsnip, rich jus. <i>Little Hunter's Grandson – Having spent long hours roaming the woods in my childhood, this dish reflects my culinary memories and the meals my grandfather prepared for me upon returning from hunting.</i>	€28
ROASTED HERITAGE-BREED SIRLOIN black garlic potato mille-feuille, mushroom duxelles deglazed with Madeira, smoked Jerusalem artichoke mousseline, rich jus	€30

## Desserts

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CRÈME BRULÉE caramel and cinnamon	€10	
 CHOCOLATE ENTREMET candied pears, creamy woody mousse with Likouala pepper <i>This dessert tells a journey on the palate: it begins gently, then plunges into the intensity of chocolate, finishing on a subtle woody note, like a true signature.</i>	€12	
Signature Dish by our Chef Benoit	PAVLOVA mandarin and Bailey's	€12
Signature Dessert by our Pastry Chef Delphine	GOURMET COFFEE	€12
	CHEESE SELECTION	€14



Signature Dish by our Chef Benoit



Signature Dessert by our Pastry Chef Delphine

All our dishes are prepared from fresh, raw ingredients and cooked on site.

Our fish come from responsible and sustainable fishing.

The list of allergens and the origin of our meats are available upon request.

Net prices, all taxes included.  
Service included.

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## Kids

10 and under

DRINK, MAIN, DESSERT €15

Main: minced steak, fish of the day or crispy chicken  
with French fries, cheesy pasta or seasonal vegetables.  
Dessert: yogurt or a scoop of ice cream

Throughout your meal, savor French olive oil and delicately flavored homemade butters, accompanied by an assortment of various breads.



# Chef's Menu

## The Essence of the Terroir

€105 per person - Drinks not included - Coffee included  
Served only on Friday, Saturday, and Sunday evenings

### LANDES FOIE GRAS DISCOVERY

half-cooked with cocoa and Grand Marnier, served as an amuse-bouche

### FLAME-SEARED MACKEREL

served with a play of colors and textures of beetroot, smoked needle herb cream

### MUSHROOM AND OXTAIL RAVIOLI WITH PRESERVED LEMON

pan-seared foie gras, accompanied by a mushroom broth with Vin Jaune



### PIGEON

supreme cooked at low temperature, leg confit in olive oil and coated with hazelnut powder, celeriac and rosemary tatin, glazed parsnip, rich jus.

### CAMPARI SORBET

served with Pommery "Apanage Brut" Champagne

### PAVLOVA

mandarin and Bailey's

### PETIT FOURS

### HOT BEVERAGES

## *Wine selection to complement your menu*

TERTRE BLANC - 2024 €70  
Gros Manseng, Chardonnay, Sauvignon blanc

LES ARUMS DE LAGRANGE - 2023 €66  
Sauvignon blanc, Sauvignon gris, Sémillon

CHÂTEAU GISCOURS - MARGAUX - 2018 €180  
3<sup>e</sup> Grand Cru Classé

CHÂTEAU LÉOVILLE POYFERRÉ - SAINT-JULIEN - 2019 €216  
2<sup>e</sup> Grand Cru Classé

CHÂTEAU MALESCOT ST EXUPÉRY - MARGAUX - 2009 €375  
3<sup>e</sup> Grand Cru Classé

CLOS POMPADOUR - 2017 €270  
Champagne Blanc de Blancs

POMMERY « CUVÉE LOUISE » - 2006 €249



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