



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 and his team, who put their expertise into creating dishes made with fresh, seasonal ingredients.

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

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 of Le Club Restaurant



Chef Menu

Monday to Friday

Starter of the day, main course of the day & dessert from the menu
one glass of wine
(still or sparkling water)

€69

Kids

Until 10 years old

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 1 scoop of ice cream

MAISON PERLITA

We are honoured to present the caviar of Maison Perlita, an exceptional French house whose expertise is distinguished by the delicacy of its pearls and the purity of its flavours. Nestled in the heart of the Landes region, Perlita upholds rare standards of excellence, combining mastery of maturation with the utmost respect for the fish. A caviar of great elegance, carefully selected to elevate our culinary creations.

FERME DE VERTESSEC

We are proud to work with Ferme de Vertessec, a family-run farm in the South-West of France, renowned for the excellence of its breeding practices and the remarkable quality of its produce. Poultry, eggs, and farmhouse specialities are crafted with exceptional care, in deep respect for both terroir and animal welfare.

Their traditional expertise and unwavering daily standards allow us to select products of outstanding purity, whose finesse and authenticity enhance our gastronomic creations.

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.

Throughout your meal, enjoy a French olive oil and delicately flavoured house-made butters, accompanied by an assortment of freshly baked breads.



Starters

STARTER OF THE DAY	€14
 EGG FROM FERME DE VERTESSEC poached egg served with an hollandaise espuma	€14
SMOKED FRENCH DUCK TARTARE AND MAISON PERLITA AQUITAINE CAVIAR served with a sweet potato and apricot purée	€18
SOUTH-WEST FOIE GRAS half-cooked with blackberry and Porto, served with a walnut puff pastry bread	€19
GRILLED LOBSTER AND CRUNCHY VEGETABLES vitelotte potatoes and mango ketchup	€21

Mains

 VEGETARIAN PLATE	€22
 GUINEA FOWL FROM FERME DE VERTESSEC chanterelles, hazelnuts, and a foam corn purée	€26
DISH OF THE DAY	€27
OCTOPUS snacked tentacles, served with a royale of celery with smoked eel and radishes in two textures	€28
PIGLET medallion stuffed with apricots and tarragon, served with a Parmigiana with red pesto	€28
FRENCH BEEF FILLET roasted, potatoes cooked in duck fat, with a Bordelaise sauce	€31
TURBOT roasted, served with melting potatoes, candied carrots, and rouille	€32



Signature Dish
by our Chef



Signature Dessert
by our Pastry Chef

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Desserts

GOURMET COFFEE	€12
 COCONUT RICE PUDDING	€12
VANILLA WHITE CHOCOLATE CRÉMEUX mango and banana compote, Don Papa rum emulsion	€13
 STRAWBERRY & RHUBARB DUO	€14
CHOCOLATE FONDANT CAKE creamy and crunchy pistachio, cocoa nibs, pistachio ice cream	€15