



CABOT

CABOT BORDEAUX
DINNER



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 course: ground beef patty, catch of the day, or crispy chicken with fries, cheesy pasta, or seasonal vegetables.

Dessert: cappuccino Napolitain cake or one scoop of ice cream.

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	€16
VERTESSEC FARM EGG (NF) poached, spinach purée, Comté foam; crispy confit leg with lemon	€16
SCALLOP (NF) seared, butternut squash with sautéed wild mushrooms, creamy stock deglazed with Cygne de Fonreud; beetroot	€19
SEMI-COOKED FOIE GRAS (NF) wood-fired grilled, pressed fig terrine, fig pastry	€19
PAN-SEARED FOIE GRAS ESCALOPE (GF/NF) creamy celery and coffee, pickled grapes, jus de cuisson with verjuice, sautéed chanterelles	€21
LANGOUSTINE (GF/NF) prepared two ways: lightly seared and as a fine mousse with preserved lemon; artichoke caviar and bisque	€22

Mains

	THE VEGAN PLATE (GF/NF)	€22
	THE DISH OF THE DAY	€27
	THE VERTESSEC FARM POULTRY (GF/NF) verbena and lemon-infused ballotine, saffron-infused fondant potato, broccoli mousseline, bimi, tangy poultry jus	€27
	THE COD (GF/NF) salted-butter confit, truffle-infused Paimpol beans, fresh celery, Granny Smith apple, tarragon oil	€29
	THE WILD DUCK (GF/NF) fillet roasted on the bone, leg *en salmi* (ragout), blackberry braising jus, glazed beetroot spiral, roasted fig, truffle-infused potato purée	€30
	THE WILD SEA BASS FILLET (GF/NF) sautéed, parsnip mousseline, crushed Kalamata olives, pine nuts, creamy fish fumet, trout roe	€32
	THE PRIME BEEF FILLET (GF/LF/NF) bordelaise sauce, Darphin potato cooked in sage-infused foie gras fat, confit garlic purée, shallot, wild mushrooms	€35
	THE BLUE LOBSTER FROM OUR COASTS (GF/NF) shelled, pan-seared in seaweed butter, cauliflower and cuttlefish ink marble, grapefruit segments	€44
	THE PRIME RIB OF BEEF FOR TWO (approx. 1 kg) (GF/LF/NF) grilled, Bordelaise sauce, fries, salad	€96



Signature dish by our
Chef Pierre Hosteins



Vegetarian

(GF) Gluten-free

(LF) Lactose-free

(NF) Nut-free

Please feel free to
speak to our team
regarding any specific
requests

Prices net, tax included.
Service included.

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Desserts

DELPHINE, OUR PASTRY CHEF

Since joining us in 2022, Delphine has dedicated her expertise and passion to the art of fine pastry. Drawing inspiration from the seasons, local produce, and the sweet memories that define life's most cherished moments of connection, she crafts desserts that are elegant, generous, and comforting.

Each creation is designed as an invitation to indulge: featuring delicate textures, balanced flavors, and a creative touch that elevates the ingredients. Whether you prefer chocolate, fruit, or bolder flavor combinations, let yourself be tempted by Delphine's creations and treat yourself to a moment of pure indulgence—the perfect sweet finale to your experience at Cabot Bordeaux.

 **LIMONCELLO BABA** (NF) €12
homemade savarin with lemon zest, soaked in Limoncello, served with lemon-infused whipped cream

CHESTNUT AND MILK CHOCOLATE DELIGHT, CALAMANSI CRÉMEUX, PICKLED ORANGE (NF) €12
milk chocolate and chestnut flour cake, calamansi crèmeux and gel

 Signature dessert by our Pastry Chef Delphine

CAPPUCCINO-STYLE NAPOLITAIN €12
light chocolate and coffee sponge cake, brownie, cocoa crumble, espresso jelly

TARTE TATIN, BUCKWHEAT ICE CREAM, CARAMEL (NF) €12
apple tart on a buckwheat pastry base, served with salted butter caramel

CAFÉ GOURMAND (NF) €12

ASSORTMENT OF AGED CHEESES (NF) €14

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Prices net, tax included. Service included.

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