

Cooking is all about wine.

Both are complementary.

At Cordeillan-Bages, my work is inspired by the respect of this French tradition.

Julien Lefebvre

STARTER

FRENCH GARDEN

Smoked celeriac with hay, mixed vegetables and lacto-fermented shavings
Honey and mustard ice-cream
45 €

BASQUE TACOS

Veal "Axa" with Espelette pepper
Guacamole with coriander, confit peppers, grilled "Sucrine" salad
43 €

WOODLAND

Fine mushrooms ravioli, sunny-side up quail egg
Matured duck with herbs, mushrooms emulsion
44 €

FISH

GAMBAS

Grilled, watercress coulis
"Boule d'Or" turnips
60 €

COD

Confit, Bordelaise sauce, marrow and tarragon
"Tarbais" beans mousseline
58 €

SCALLOPS

Pan-fried
Rutabaga turnips stew with rosemary
59 €

MEAT

BREAST OF DUCK

Roasted, butternut squash, orange marmelade and praline cream
Hop malt gravy jus
60 €

QUAIL

Roasted, "William" pear and juniper berry chutney, salsifies
Sauvignon Blanc vinegar gravy jus
58 €

HARE "A LA ROYALE"

"Sénateur Couteaux" style
Chestnut flour spaghettis, grated Burgundy truffle
80 €

All meat of French origin.

MATURED CHEESES – MR ANTONY

22 €

DESSERT

PIÑA COLADA

Crispy coconut, lemongrass and Tahiti vanilla pineapple
Diplomatico rum foam, pineapple sorbet
19 €

VACHERIN

Chestnut shortbread biscuit
Infused citrus with wild fennel, pink grapefruit sorbet
19 €

AFTER EIGHT

Crispy fine chocolate leaves, salted shortbread biscuit
Morocco mint sorbet
19 €



CHÂTEAU CORDEILLAN-BAGES
Pauillac • France



RELAIS &
CHATEAUX.

MENU CORDEILLAN

To celebrate our 30th anniversary, our Chef Julien Lefebvre has created a unique and prestigious menu, which will delight epicureans with magnificent and emblematic produce of French haute cuisine.

7 TIMES

Single menu for the whole table

195 €

MENU EQUILIBRE

Committed to the respect of balance between the environment, body and mind, the Equilibre menu offers fresh and light dishes, prepared with local and seasonal produce for a gourmet pleasure.

Single menu for the whole table

FRENCH GARDEN

Smoked celeriac with hay, mixed vegetables and lacto-fermented shavings
Honey and mustard ice-cream

GAMBAS

Grilled, watercress coulis, “Boule d’Or” turnips

BREAST OF DUCK

Roasted, butternut squash, orange marmalade and praline cream
Hop malt gravy jus

CHEESE

Mousseline, fruits, hazelnut crumble

PIÑA COLADA

Crispy coconut, lemongrass and Tahiti vanilla pineapple
Diplomatico rum foam, pineapple sorbet

135 €

A team guided by

Julien Rousseau Second Chef, Antonin Billot Pastry Chef

Agathe Henry Responsable de salle, Arnaud Le Saux Chef Sommelier



MENU PRIMEUR

SCALLOP

Salsifies and turnips, smoked emulsion

PIE

Game meat and foie gras, chestnut tagliatelles

CHOCOLATE

As a “finger”, on a salted chocolate shortbread biscuit

Tonka bean Chantilly, pear sorbet

45 € per person, excluding drinks

60 € per person, including drinks

Our team is able to serve this menu within one hour.

MENU MILLESIME

WOODLAND

Fine mushrooms ravioli, sunny-side up quail egg
Matured duck with herbs, mushrooms emulsion

COD

Confit, Bordelaise sauce marrow and tarragon
“Tarbais” beans mousseline

QUAIL

Roasted, “William” pear and juniper berry chutney, salsifies
Sauvignon Blanc vinegar gravy jus

VACHERIN

Chestnut shortbread biscuit
Infused citrus with wild fennel, pink grapefruit sorbet

75 € Starter, Fish or Meat, Dessert

95 € Starter, Fish, Meat, Dessert

Net prices in euros – service and taxes included

Details regarding allergens are available with our Maître d’Hôtel.



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