

*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**

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**THE FRENCH GARDEN**

Discovery of lacto-fermented vegetables, herbs and flowers

Contemporary soufflé with onions and Piquillo pepper

Green peas with coriander

46 €

**LAURENT HULLOT'S ASPARAGUS**

Green asparagus with parmesan cheese, wild garlic coulis, caramelized morels

Tartar of gambas, avocado guacamole, green asparagus ice cream

45 €

**FISH**

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**SOLE**

Meuniere style, Walnuts and lacto-fermented lemon with parsley

Potato gnocchi and leeks

Brown butter emulsion

62 €

**SHAD FISH**

Quenelle, glazed carrots and carrots leaves

Orange mousseline, Nantaise sauce with cumin

58 €



CHÂTEAU CORDEILLAN-BAGES  
Pauillac · France



RELAIS &  
CHATEAUX

**MEAT**

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**SUCKLING LAMB**

Herbal saddle and filet on a sweet onion and vegetable coulis  
Croquette of marinated lamb shoulder with coriander oil polenta

62 €

**PIGEON**

Roasted in cereal crust, Eric Roy's turnips and arugula pesto  
Gratin dauphinois and cereal jus

60 €

*All meat of French origin.*

**MATURED CHEESES - MR ANTONY**

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22 €

**DESSERT**

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**OPERA**

Chocolate biscuit, coffee cream, crispy buckwheat  
Clementine sorbet

19 €

**PIÑA COLADA**

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

19 €

**LAURENT HULLOT'S STRAWBERRY**

Verbena from the garden  
Rhubarb and white Lillet sorbet

19 €



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## **MENU PRIMEUR**

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### **ARANCINI**

Chilled courgette coulis, fresh mixed herbs

### **SALMON**

With sorrel, Daikon turnip and potato gnocchi

### **STRAWBERRIES TART**

Almond custard, green anise

Strawberry and verbena sorbet

*45 € per person, excluding drinks*

*60 € per person, including drinks*

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

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## **MENU MILLESIME**

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### **LAURENT HULLOT'S ASPARAGUS**

White asparagus, poached quail egg, vegetables

Smoked haddock ceviche, mandarin foam

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### **LEMON SOLE**

Poached, sweet potatoes and cuttlefish

Pickles of seaweed, Jura wine sauce

### **BEEF CHEEK**

Braised, Prince de Bretagne artichokes,

Caramelized potatoes, gravy

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### **OPERA**

Chocolate biscuit and coffee cream, crispy buckwheat

Clementine 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.*



CHÂTEAU CORDEILLAN-BAGES  
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RELAIS &  
CHATEAUX

## **MENU CORDEILLAN-BAGES 1989**

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

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**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

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## **THE FRENCH GARDEN**

Discovery of lacto-fermented vegetables, herbs and flowers

### **TROUT**

Confit, Oxalis emulsion, green asparagus with caramelized mushrooms

### **QUAIL**

Roasted with cereal, Eric Roy's turnips and arugula pesto  
Cereal jus

### **CHEESE**

Mousseline of Roquefort, pear, 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

