



CABOT BORDEAUX
DINNER



Shareables

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| BAYONNE HAM | € 20 |
| BEYONNE, JÉSUS AND CHORIZO CHARCUTERIE | € 18 |
| OSSAU IRATY (CHEESE) | € 13 |
| MIXED BAYONNE HAM AND OSSAU IRATY | € 16 |
| WHITE HAM WITH TRUFFLE AND BURRATA | € 17 |
| OYSTERS FROM THE BASSIN, BY 6, 12, OR 24 | € 16 / € 31 / € 60 |
| SAUTÉED BABY SQUID | € 11 |
| HOMEMADE CRISPY CHICKEN | € 12 |

Entrees

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| DUCK FOIE GRAS with dried duck breast and pear coulis | € 16 |
| COLORFUL TOMATOES with creamy burrata and bell pepper sorbet | € 14 |
| SOFT-BOILED EGG with creamy pea puree, green asparagus tips, yellow zucchini, and bear garlic oil | € 14 |
| ENTREE OF THE DAY inquire for details | € 14 |

Mains

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| DUCK FILLET with mini seasonal vegetables, smoked celeriac puree, and duck jus | € 24 |
| SPICY CAJUN BEEF RIBS with baker's potatoes and coleslaw salad | € 29 |
| BASQUE RISOTTO with squid, Ossau Iraty, piquillo peppers, guindilla peppers, and Iberian chorizo | € 25 |
| LOW-TEMP MONKFISH MEDALLION with smoked butter cauliflower puree, sauteed asparagus, fried capers, and almonds | € 26 |
| DISH OF THE DAY inquire for details | € 24 |

All our dishes are prepared from raw ingredients and processed on-site. Desserts are homemade by our pastry chef, Delphine.

Our duck foie gras, duck breast, and young duck are Protected Geographical Indication (PGI) South West. Our squid comes from the south-west Atlantic. The monkfish is caught in the North Sea. The beef ribs are PGI Scotland.

Our fish are sourced from responsible fisheries.

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Desserts

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| THE CHOCO CAFE like a tiramisu | € 10 |
| LA CRÈME BRÛLÉE with tonka bean | € 10 |
| THE EXOTIC thin slices of mango on coconut financier | € 10 |
| GOURMET COFFEE | € 11 |

Kids

10 and under

DRINK, MAIN
& DESSERT

€ 15