



CABOT BORDEAUX  
LUNCH



## 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

## Mains

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CHEF'S BURGER with fries and salad	€ 20
OMELETTE with fries and salad	€ 14
PENNE with pesto, burrata, sundried tomatoes and truffle ham	€ 16
CAESAR SALAD	<i>Small</i> € 11 <i>Large</i> € 18
BEEF TARTARE	€ 16
MAIGRE CEVICHE WITH CITRUS	€ 18
BUTCHER'S CUT with fries and salad	€ 25
ENTREE OF THE DAY inquire for details	€ 24

## Kids

10 and under

DRINK, MAIN & DESSERT € 15

Main: minced steak, fish of the day or homemade crispy chicken  
Side: fries, pasta with cheese or seasonal vegetables  
Dessert: yogurt, ice cream scoop, or fruit salad

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

Prices are inclusive of taxes and service.

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## Desserts

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THE CHOCO CAFE like a tiramisu	€ 10
LA CRÈME BRÛLÉE with tonka bean	€ 10
STRAWBERRIES AND CHANTILLY CREAM	€ 10
GOURMET COFFEE	€ 11