

OUR MENUS

« SAUTERNAIS » MENU

Appetizer · Main course or Main course · Dessert

(Available only at lunchtime
excluding weekends and holidays)

55 €

« GUIRAUD » MENU

Appetizer · Main course · Dessert

75 €

« GRAND CERCLE » MENU

Let yourself be guided
by the Chef

In 4 services	In 6 services
95 €	120 €

FOOD AND WINE PAIRING

3 glasses of 10 cl 40€

4 glasses of 10 cl 55€

6 glasses of 10 cl 80€

A suitable menu for kids under twelve years old is available on your request for the price of 25 €

À LA CARTE

APPETIZER

29 €

Crab cooked in a nage, avocado, marigold
Amber grapefruit dashi and shellfish caramel



Roasted butternut with hazelnuts
Truffled jus and Ossau Iraty foam



Tender calf's head with oysters and condiments
Beurre blanc and chives

MAIN DISHES

42 €

THE SEA

Confit line-caught John Dory, potatoe with seaweeds
Whipped brown shrimp butter refreshed with verjuice



Red mullet gilled "à la flamme", chanterelles, Sauternes vinegar
Head jus with foie gras and Armagnac

THE LAND

Grilled pigeon supreme with vine branches
Corn, fig, sangria condiment and sauce diable
Confit leg with popcorn

Our meat are of French or EU origin - Taxes and Services included

CHEESES

18 €

Selection of aged cheeses and jam of the moment

DESSERTS

24 €

Light Sauternes soufflé

Citrus confit with rosemary and kaffir lime-leaf infused sorbet



Manjari chocolate raviole

Orgeat, caramelized almonds, buttermilk and verbena sorbet



Roasted figs with pomegranate

Spice double cream, delicate caramelized arlettes

And iced tea infused with fig-leaf

Yoann AMADO

Chef Exécutif

Juliette BONNARD

Cheffe Pâtissière

LE CERCLE
GUIRAUD