OUR MENU

MARKET MENU - 25€

LUNCHTIME DURING WEEKDAYS

Starter - 5€ • Main course - 15€ • Pudding - 5€

SIGNATURE MENU - 39€ • *Everyday for lunch and dinner*

Seared Bazas beef "tataki style", grainy mustard ice cream and crunchy salad
or
Air dried Spanish ham "Bellota" - 36 months old,
soft boiled free range egg and crunchy vegetables

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12 hours slow cooked lamb shank, broad beans stew and grilled spring onions, cooking jus
or
Wild fish from our coastline, aniseed creamy garden peas,
tempura battered broccoli and almond milk foam

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Plate of matured cheeses - Mme Deruelle
or
Strawberry tartlet, vanilla cream

WITH WINE PAIRING - 25€ / 3 WINES FROM THE CHÂTEAU

1 glass of Petit Guiraud - 2013
The Chateau's second wine, Petit Guiraud seduces with its freshness and sweet airs
1 glass of G de Guiraud - 2016
The property's dry Bordeaux white wine offers precision and elegance
1 glass of Château Guiraud - 2004
The vintage 2004 is a signature Château Giraud: handsome and vibrant.
Developing fresh flower aromas, pear and candied lime

" OYSTERS FROM JOËL DUPUCH "

Oyster farm in Cap Ferret - " Les Parcs de l'Impératrice "
6 or 9 or 12 - 2€ each

NIBBLE

Sauternes gourmand served with 3 savoury appetizers

A glass of Petit Guiraud 2013 - 15€
The Chateau's second wine, Petit Guiraud seduces with its freshness and sweet airs

CAVIAR - *A selection of Sturgeon eggs « caviar » from* ***Sturia***

Osciètre Classic - Boîte de 30g - 48€
Its tender, golden brown grains contain a concentration of briny flavours and nutty notes

Osciètre Grand Cru - Boîte de 30g - 75€
Exceptional caviar, light yet uncommonly firm grains in the rarest of caviar's hues

Served with blinis, lime and vodka cream

TO START

Smoked haddock, potatoes and extra virgin olive oil, pickled onions - 8€

Seasonal & local white asparagus, soft boiled egg and black pudding from Mr Planty - 12€

Snails « petit gris » from the farm "La Noune" M. Hervé Gaillard in Brach with bone marrow in garlic and parsley, creamy blue cheese sauce from Auvergne - 14€

« Chalosse » duck foie gras, smoked, slow cooked and flash fried reduced port wine and toasted cobnuts, crispy corn wafer - 18€

"TERROIR" MAIN COURSES

Whole cockerel from « Maison Peyriguet » - Saint Sever roasted in thym and garlic - 22€

Duck breast from La ferme Queyran à Bernos Beaulac, peking duck sauce - 24€

" Bazas " beef cut from M. Laurent GROUSSIN, first spring vegetables,
red wine sauce - 26€

Rib eye steak on the bone from M. Metzger - Kg - 70€

Wild catch of the day from our coastlines, garden peas risotto, Spanish paëlla juice - 22€

CHEESES

Plate of 4 matured cheeses - *Cheesemaker - Mme Deruelle* - 10€

Cheese platter to share - *Cheesemaker - Mme Deruelle* - 18€

PUDDINGS

A selection of ice cream scoops - 6€

Strawberries mascarpone cheese and soft French meringue - 8€

Raspberry and pistachio tartlet - 8€

Coffee and homemade treats - 10€

Chocolate dome and sea salt caramel - 12€

Sauternes gourmand served with 3 sweet treats
A glass of Petit Guiraud 2013 - 15€
The Chateau's second wine, Petit Guiraud seduces with its freshness and sweet airs

CHILDREN'S MENU - 15€

Butcher's choice **or** fish and chips
Seasonal vegetables **ou** Country potatoes

Selection of homemade treats **ou** ice cream scoops

With a soft drink