



CABOT

CABOT BORDEAUX
LUNCH



Golf menus

Monday to Thursday

BIRDIE MENU

€34

starter from the menu & dish of the day
(oysters, 4 per serving)

EAGLE MENU

€34

dish of the day & dessert from the menu

ALBATROSS MENU

€44

starter from the menu, dish of the day & dessert from the menu
(oysters, 4 per serving)

Friday menus

Only on Friday

THE CABOT BORDEAUX FISH & CHIPS

€20

THE CABOT BORDEAUX FISH & CHIPS & DELICACIES
with a dessert from the menu

€29



Vegan dish



Vegetarian dish

All our dishes are prepared from fresh, raw ingredients and cooked on site.

Our fish come from responsible and sustainable fishing.

The list of allergens and the origin of our meats are available upon request.

Net prices, all taxes included.
Service included.

CABOT BORDEAUX

Kids

Until 10 years old

DRINK, MAIN, DESSERT

€15

Main: minced steak, fish of the day or crispy chicken
with French fries, cheesy pasta or seasonal vegetables.

Dessert: yogurt or 1 scoop of ice cream



Starters

 MIMOSA EGGS FROM THE VERTESSEC FARM with Thai flavors	€9
OYSTERS BY 4, 6, 12, OR 24 IGP Marennes-Oléron No. 3	€11 / 16 / 31 / 60
SAUTEED BABY SQUID with chorizo	€11
AUTHENTIC RUSTIC HOMEMADE PÂTÉ	€12
HOMEMADE COUNTRY BREAD TARTINE with pesto rosso, antipasti vegetables, fresh herb sprouts, and olive oil	€12

Mains

OMELETTE WITH YOUR CHOICE OF FILLING, FRIES & SALAD <i>filling options: ham or cheese or ham & cheese</i>	€12
PASTA OF THE MOMENT	€14
 LOCAL RIBBED TOMATO stuffed with seasonal vegetables, basil oil	€15
CLASSIC HAND-CUT BEEF TARTARE fries and salad	€17
SEA BREAM CARPACCIO WITH CITRUS fennel salad, fresh herbs, olive oil & lemon	€18
CAESAR SALAD	€18
ITALIAN-STYLE HAND-CUT BEEF TARTARE fries and salad	€19
CHEF'S BURGER fries and salad	€22
BAVETTE STEAK peppercorn sauce, fries and salad	€22
DISH OF THE DAY	€24

 Vegan dish

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Desserts

ICE CREAM SUNDAE (2 OR 3 SCOOPS) whipped cream extra + 0.50 € <i>Ice cream flavors: vanilla, coffee, chocolate, rum raisin, salted caramel, coconut</i> <i>Sorbet flavors: lime, lemon, strawberry, raspberry, passion fruit, mango</i>	€5 / 7
PINEAPPLE CARPACCIO lime sorbet	€10
CHOCOLATE DESSERT OF THE DAY from our pastry chef	€10
CRÈME BRÛLÉE with Madagascar vanilla	€11
GOURMET COFFEE two-chocolate tartlet, Madagascar vanilla crème brûlée, macaron, canelé	€12