CABOT

CABOT BORDEAUX

DINNER

CABOT

Restaurant Le Club

Open from 7:00 PM to 10:00 PM

Welcome to Le Club Restaurant, a place where flavor and conviviality come together. Discover refined and inventive cuisine, crafted by our Chef and his team, who put their expertise into creating dishes made with fresh, seasonal ingredients.

For lovers of sweet treats, our Pastry Chef invites you to enjoy her creations, combining tradition and originality for a delightful experience in every mouthful.

At Le Club Restaurant, every visit is a unique culinary experience in a warm and welcoming setting. Whether it's a quick lunch, a dinner with friends, or a sweet indulgence, we promise you a memorable and flavorful moment.

The team of Le Club Restaurant

Chef Menu

Monday to Friday

Starter of the day, main course of the day & dessert from the menu — €69
one glass of wine
(still or sparkling water)

Kids

Until 10 years old

DRINK, MAIN, DESSERT — €15

Main course: ground beef patty, catch of the day, or crispy chicken with fries, cheesy pasta, or seasonal vegetables.
Dessert: cappuccino Napolitain cake or one scoop of ice cream.

FERME DE VERTESSEC

We are proud to work with Ferme de Vertessec, a family-run farm in the South-West of France, renowned for the excellence of its breeding practices and the remarkable quality of its produce. Poultry, eggs, and farmhouse specialities are crafted with exceptional care, in deep respect for both terroir and animal welfare.
Their traditional expertise and unwavering daily standards allow us to select products of outstanding purity, whose finesse and authenticity enhance our gastronomic creations.

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

Our fish come from responsible and sustainable fishing.

Net prices, all taxes included.
Service included.

Throughout your meal, enjoy a French olive oil and delicately flavoured house-made butters, accompanied by an assortment of freshly baked breads.

Starters

STARTER OF THE DAY €16

VERTESSAC FARM EGG *(NF)* €16
Poached egg, crispy lemon-infused chicken thigh, spinach purée, Comté cheese foam.

SCALLOPS *(NF)* €19
Lightly seared scallops, butternut squash with sautéed wild mushrooms, creamy shellfish fumet deglazed with Cygne de Fonréaud wine, beetroot pearls.

SEMI-COOKED FOIE GRAS *(NF)* €19
Wood-fire grilled foie gras, compressed figs and a small fig puff pastry.

PAN-SEARED FOIE GRAS *(GF/NF)* €21
Creamy celeriac purée infused with coffee, pickled grapes, reduced jus, sautéed chanterelle mushrooms.

LANGOUSTINE *(GF/NF)* €22
Prepared two ways: lightly pan-seared and stuffed artichoke with caviar.

Mains

VEGETARIAN DISH *(GF/NF)* €22

DISH OF THE DAY €27

VERTESSAC FARM POULTRY *(GF/NF)* €27
Lemon-verbena infused chicken ballotine, saffron fondant potato, broccoli mousseline, roasted bimi, tangy poultry jus.

BRITTANY COD *(GF/NF)* €29
Salted butter-confit cod, truffled Paimpol white beans, celeriac and Granny Smith apple brunoise, tarragon oil.

WILD DUCK *(GF/NF)* €30
Duck breast roasted on the bone, salmis-style duck legs, blackberry-glazed beetroot spiral, truffled mashed potatoes, roasted fig, braising jus.

WILD SEA BASS *(GF/NF)* €32
Pan-seared in foaming butter, parsnip mousseline, chopped Kalamata olives with smoked pine nuts, creamy fish fumet and trout roe.

PREMIUM BEEF FILLET *(GF/LF/NF)* €35
Darphin potatoes cooked in foie gras fat with sage, wild mushrooms, Bordelaise sauce.

LOCAL BLUE LOBSTER *(GF/NF)* €44
Pan-seared in seaweed butter, marbled cauliflower with squid ink and grapefruit.

PRIME RIB OF BEEF TO SHARE (approx. 1 kg) *(GF/LF/NF)* €96
Grilled, French fries and salad, served with Bordelaise sauce.

Signature dish by our Chef Pierre Hosteins

Vegetarian
(GF) Gluten-free
(LF) Lactose-free
(NF) Nut-free

Lists of allergens and the origins of the meats are available upon request.

Please feel free to speak to our team regarding any specific requests.

Net prices, all taxes included.
Service included.

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Desserts

DELPHINE, OUR PASTRY CHEF

Since joining us in 2022, Delphine has dedicated her expertise and passion to the art of fine pastry. Drawing inspiration from the seasons, local produce, and the sweet memories that define life's most cherished moments of connection, she crafts desserts that are elegant, generous, and comforting.

Each creation is designed as an invitation to indulge: featuring delicate textures, balanced flavors, and a creative touch that elevates the ingredients. Whether you prefer chocolate, fruit, or bolder flavor combinations, let yourself be tempted by Delphine's creations and treat yourself to a moment of pure indulgence—the perfect sweet finale to your experience at Cabot Bordeaux.

LIMONCELLO BABA €12
Homemade Limoncello savarin, lemon zest with a lemon Chantilly cream.

CHESTNUT AND MILK CHOCOLATE DELIGHT *(GF/NF)* €12
Chocolate-chestnut fondant, Calamansi cream, pickled orange.

LIKE A NAPOLITAIN *(NF)* €12
Light chocolate-coffee sponge cake, brownies and cocoa crumble, espresso jelly.

TARTE TATIN, BUCKWHEAT ICE CREAM *(GF/NF)* €12
Apple tart, buckwheat puff pastry, salted butter caramel

GOURMET COFFEE €12

SELECTION OF AGED CHEESES €14

Signature dessert by our Pastry Chef Delphine

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(NF) Nut-free

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