



LE CHAPON FIN

TABLE DU BIEN-MANGER  
depuis 1895

## MENU SARAH BERNHARDT

*5-acts menu with choice of act 3 or 4 - 78€*

*6-acts menu - 98€*

### ***1<sup>st</sup> Act : Le Choux Fleur***

Dubarry cream, Perlita caviar and lime

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### ***2<sup>nd</sup> Act : Le Champignon***

Organic mushrooms from Lormont, nettles from Eysines and foie gras

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### ***3<sup>rd</sup> Act : La Saint Jacques***

Scallops, asparagus, yuzu, sellfish and with wine sauce

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### ***4<sup>th</sup> Act : L'Agneau***

Lam, jus and spring vegetables

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### ***Intermission : Le chariot de Fromages (additional cost 18€)***

Our selection of mature cheeses from Maison Beillevaire

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### ***5<sup>th</sup> Act : Le Kiwi***

Kiwi from Adour, coriander and herbaceous liquor

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### ***6<sup>th</sup> Act : La Vanille***

Vanille from Madagascar, sea salt caramel and vinaigrette

## PLATS SIGNATURES

### ***Le Ris de Veau***

***(In replacement of a dish supplement of 39€)***

Veal sweetbread roasted in jus, Sauternes and morels

### ***Le ½ Homard Bleu***

***(In replacement of a dish supplement of 48€)***

The drunken lobster from the Chapon Fin cellar

## WINE PAIRING

*Wine pairing with three glasses (8cl) 50€*

*Wine pairing with six glasses (8cl) 80€*

ALL OF THE COURSES ARE HOMEMADE  
THE ALLERGENS LIST IS AVAILABLE ON DEMAND