VINTAGE YEAR

PDO WHITE WINE

	15cl	75cl
Bordeaux 12° *entre 2 mers « bistrot chic de la mer » 2021*	6	25
Côtes de Gascogne 11° *Orby Moelleux 2019*	6	25
Chardonnay *Domaine Laurent Dufouleur 2022*	8	40
Pessac Léognan 12,5° *Abeille de Fieuzal 2019*	9	45
Bourgogne Chablis 1er cru Mont de Milieu *Domaine Garner & fils 2019*	10	50
Pessac-Léognan *Château Carbonnieux 2021*		70

PDO ROSÉ WINE

	15cl	75cl
IGP Atlantique 12,5° *Esprit Pyla 2022*	6	25
Côtes de Provence 12,5° *Château Ste Marguerite, Symphonie Maison Fayard* BIO	8	40

PDO RED WINE

	15cl	37,5cl	75cl
Côtes du Rhône 14,5° *Famille Philippe Pitchouline 2021*	6		25
Bordeaux supérieur 14° *Château Chapelle d'Aliénor by La Gaffelière 2018*	7		30
Pic Saint-Loup *Château Aerien*	8		35
Bourgogne Pinot Noir *Domaine Laurent Dufouleur 2020*	10		48
Pessac-Léognan 13° *Abeille de Fieuzal 2019*	10	25	50
Margaux *Brio de Cantenac Brown 2016*			60
Saint-Emilion Grand Cru *La Dame de Gaffelière 2018*			65
Pessac-Léognan *Château Carbonnieux 2019*			70

The vintage are subject to change

Net prices (ST)

** Weight before cooking; may vary by 10%.

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health - drink responsibly.

Allergenic products: consult information available at the restaurant reception.

BIO Products from organic farming.

PEFC 10-31-1560 We are serious about sustainability! This card is printed on PEFC-certified paper.

KEEP **WARM**

HOT DRINKS

Café Nespresso

Expresso	2,8
Double expresso	4
Latte Macchiato	4,5
Cappuccino	4,5

Thés Kusmi tea BIO 3,5

BLACK TEAS :
Thé earl Grey
Thé english Breakfast
Thé quatre fruits rouges

GREEN TEAS :
Thé vert de Chine
Thé vert à la menthe
Thé détox

Infusions 3,5

AquaRosa : Mélange aromatisé d'hibiscus, baies noires, fruits et plantes
Camomille

Lattés

Chocolat Commerce Equitable Monbana BIO 3,5

THIRSTY

MINERAL WATER

	33cl	50cl	1l
Vittel		4	6
San Pellegrino		4	6
Perrier	4		

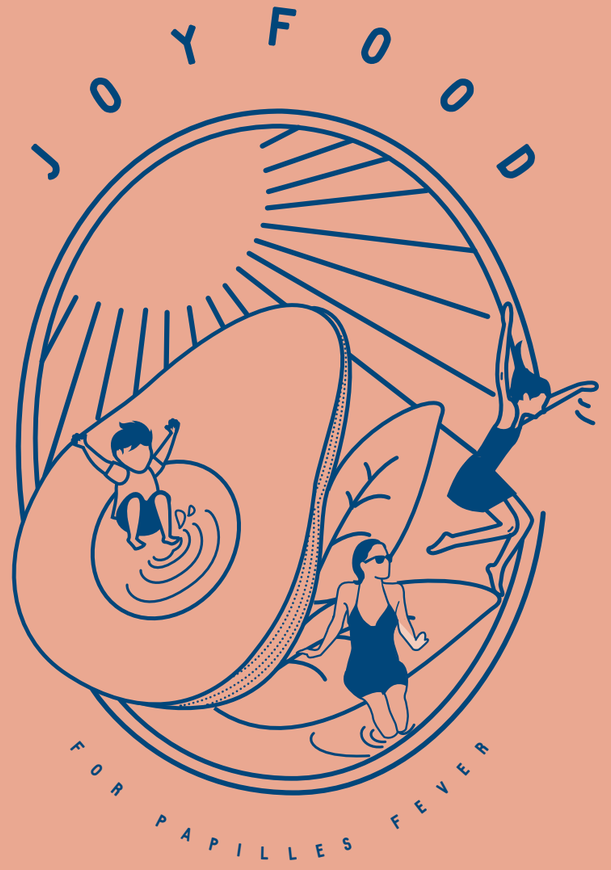
SODAS 5

Coca-Cola, Coca-Cola sans sucre (33 cl)
Fanta orange, Sprite, Orangina, Schweppes agrumes, Schweppes Indian tonic, Redbull, Fuze tea pêche, Oasis Tropical (25 cl)

GRANINI FRUIT JUICE AND NECTAR 25 cl 5

Jus de tomate, orange ou pomme
Nectar pamplemousse rose, ananas, abricot ou fraise

Novotel Bordeaux le Lac by BRIGADE x ANGOR



APEROTHÉRAPIE

Club sandwich with truffled ham honey mustard & nut sauce	15
Veggie Club sandwich Ricotta, spinach, dried tomatoes & arugula	14
Portion of cod accras Lemon cream sauce	12
Grilled Padrón peppers, crispy onions, flower salt	9
Mezze trio	10
Fuet or chorizo	7
Saint-marcelin cheese	8

GETTING STARTED

Eggs mayonnaise **BIO** with Espelette	7
Stuffed Bresaola with ricotta and parmesan	12
Cucumber carpaccio Snacked king shrimps, and sour vinaigrette	15
Medaillons of grilled octopus, citrus fruit supreme and orange emulsion	15
Penny buns soup and chanterelle foam	10
Raw milk Camembert roasted with shallots and white wine	8

GOURMET SALADS

Veggie salad Butternut, beet, noble radich, candied shallots and baby spinach	14
Sea salad Octopus and squit in persillade, baby new potatoes	22
Autumn salad Bayonne ham, warm goat cheese, poached pear, watercress and pecans	20

All your dishes are homemade with fresh products

TO KEEP GOING

OUR MEALS ARE SERVED WITH SIDE DISHES, IF YOU WANT TO CHANGE THEM, TELL US !

Snacked scallops, sauje butter roasted vegetables	24
Fish blanquette line caught or wild, depending of avaibality	26
Black Angus beef carpaccio 180gr Burrata Cream, pecorino shavings, fried onions and rocket	20
Chef's burger 150gr Aquitaine meat, cheddar, french fries and salad	18
Lamb shank confit, Oriental style mashed sweet potato, sesame oil	28
Roasted half cockerel baby new potatoes and seasonal vegetables	17
Vegetable lasagna	16

FINAL PLEASURES

Crème brulée with two lemons	8
American brownie	12
Old-fashioned tiramisu	9
Crumble pears, banana and chocolate	10
Apple pie, nuts and cinnamon	8
Gourmet coffee Five delicacies according to the chef's selection	10

ALMOST GROWN UP

KIDS MENU = 10

Ask for the kids menu (12 and under)

ALL ABOARD !

LES CHAMPAGNES

	12,5cl	37,5cl	75cl
Champagne Tsarine 12,5° Premium Brut	9		45
Vranken 12° Cuvée Diamant	10		55
Vranken 12° Cuvée Diamant rosé	10		60
Laurent Perrier 12° La Cuvée Brut	12	35	58

APÉRITIFS

Pastis 51, Ricard 45° (2cl)	5
Porto rouge Graham's Fine Tawny 19° (6cl)	6
Martini bianco ou rosso 14,4° (6cl)	5
Campari 28,5° (6cl)	5

FRENCH APÉRITIFS

Kir au Bourgogne blanc 12,5° (12,5cl) avec sa crème de cassis de bourgogne Cartron, mûre ou framboise	5
Lillet Tonic 17° (15cl)	8
St Raphaël ambré 14,9° (6cl)	6

BEERS

Draft beers	25cl	50cl
Heineken 5°	4,5	7,5
Affligem 6,7°	5,5	8,5
Pression du moment	5,5	8,5

Bottled beers	
Grimbergen ambrée, Amère & sucrée 6,5° (33cl)	6
Desperados, Arômes de tequila & d'agrumes 5,9° (33cl)	6
Heineken 0.0 (33cl)	6
Mort Subite Kriek, Cerise associée à l'acidulé du lambic 4,5° (33cl)	6,5
Mira blonde **BIO** 5,2° (33cl)	6
Mira ambrée N°3 5,6° (33cl)	6
Mira blanche N°2 5,2° (33cl)	6
La Chouffe 8° (33cl)	6
Galia west IPA 6° (33cl)	7

CIDER

Cidre "SASSY" de Normandie 5,2° (33cl) **BIO**	6