



Nicolas Magie – Head Chef,

Sébastien Bertin – Pastry Chef,

Fabio Rambaldi – Restaurant Manager,

Adrien Champigny – Head Wine Waiter,

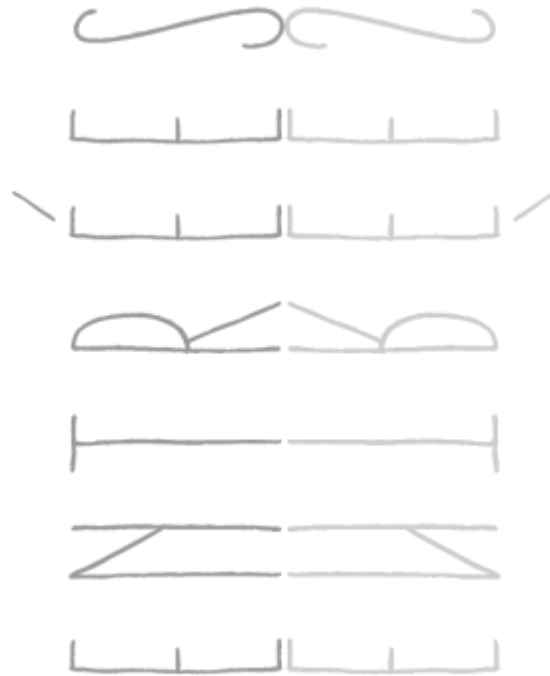
And all of the team at the Saint-James

Wish you a pleasant gastronomic journey

*« In a search of quality and respect for the soil,
I thank our suppliers and locals artisans
for the confidence and the inspiration
which they give us throughout the seasons. »*

Nicolas Magie

Caviar	Sturia — Saint-Fort-sur-Gironde
Oysters	Joël Dupuch — Petit-Piquey
Snails	Tauziet Farm – Sabres
Beef	Bruno Giraud — Bazas
Lamb	Pascal & Dominique Sancier — Saint-Antoine-sur-l'Isle
Ducks & quails	Pierre Duplantier — Meracq
Pig & hams	Éric Ospital — Hasparren
Young veal	'Chez Marine & Greg' – Artigues
Pigeons	Anne-Marie Leguen — Beaupouyet
Poultry	Tauziet Farm – Sabres
Foie gras	Cyrille Biraben — Beuste
Fish	La Cotinière / Arcachon / Saint Jean de Luz
Blue lobster	Vivier d'Audierne - Audierne
Pibales & lamprey	Philippe Vignac — Libourne
Truffles	Guillaume Ge — Barsac
Chanterelles	Noël - Médoc
Vegetables & Young shoots	La Vallée des 2 sources — Verlus
Vegetables	Sébastien Canet — Langoiran
Vegetables from 'Les Jardins Inspirés'	Caroline Miquel – La Sauve
Butter	'Au bon beurre' – Beaulencourt
Cheese	Pierre Rollet — Libourne
Ewe cheese	Éric Guttierrez — Saint-Christophe-de-Double
Fresh goat's cheese	Christian Teulé — Fargues-Saint-Hilaire
Bread	Jean-Luc Constanti — Oloron-Saint-Marie
Pastis from the Landes	Patrice Lubet – Hossegor
Basque cakes	Maison Paries – Saint Jean de Luz
Fruits	Cédric, Les petits Capus – Saint André de Cubzac
Traditionally jams	Gondolo confitures – Prechac
Red fruits	M. Serge — Bordeaux



Foie gras

*In a terrine with a crispy roasted malt biscuit
Cherries, green apples and beetroot sorbet*

45 €

Prawns from La Cotinière *in two services*

*Girolles from the Médoc region and translucent Colonnata bacon
Peanuts from Soustons served naturally
Zucchini flowers and Agastache,
spider crab with lemon caviar*

60 €

Crayfish fished locally

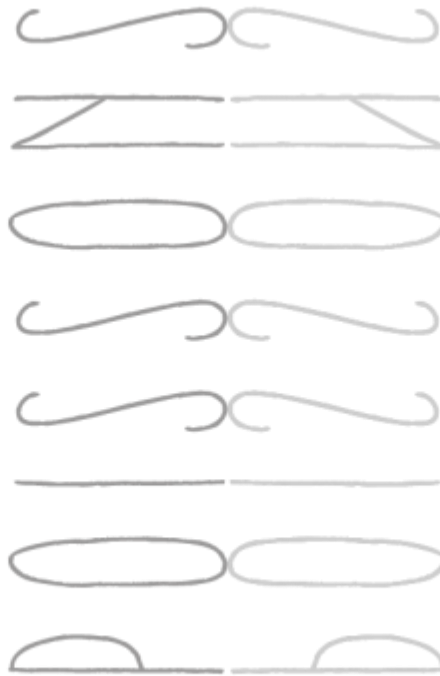
*Royale of 'foie gras and fair liver' in the spirit of a tart
Mustard seeds and tarragon,
Crispy sugar snap pea salad*

55 €

Vintage Oscietre Caviar 'Structured and restructured'

*Gambas from the Estuary and oysters from Joël Dupuch,
Razor clams and cockles served naturally
Rhubarb, dairy cream refreshed with a sorbet*

65 €



Red Mullet

Glazed with a butter of 'bones and wild garlic buds'

Crunchy green beans and roasted crayfish,

Fish juice with wild pepper leaves

60 €

Wild Turbot

Oyster steamed and marine algae

Young peas in texture and passion fruit,

Barbels glazed with a concentration of smoke

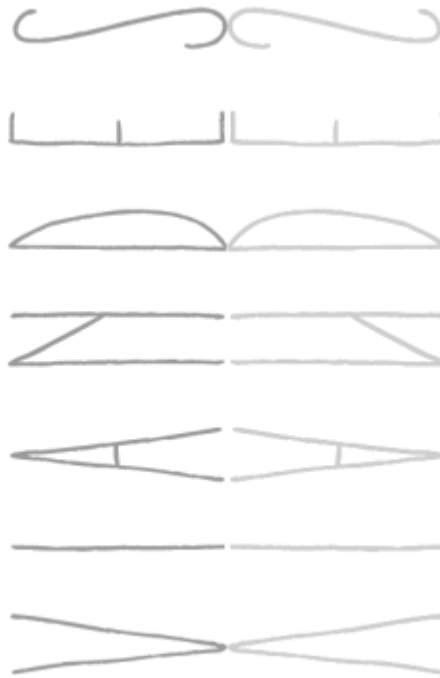
60 €

Blue lobster from our coasts

*Hot & cold, in the spirit of a potato salad
from the Ile de Ré*

*Live salad and sour cream with lemon
and melissa shell juice*

65 €



Lamb brass from Pascal Sancier *in two services*
Shoulder candied and glazed with lamb juice
Roasted corn and red onion condiment, crispy Taloa
Saddle roasted in a corn leaf
Young turnips and radishes,
Lamb soup scented with Berberis

60 €

Pigeon from Mrs. Leguen roasted on the chest
Cucumber with saté
and marinated eggplant with honey vinegar
100% edible Pigeon egg

60 €

Veal sweetbreads

Roasted in a sautoir and glazed with a veal juice
Sweet onions flambéed with Pyla vodka,
Potato salad marinated in capers,
smoked octopus carpaccio

60 €

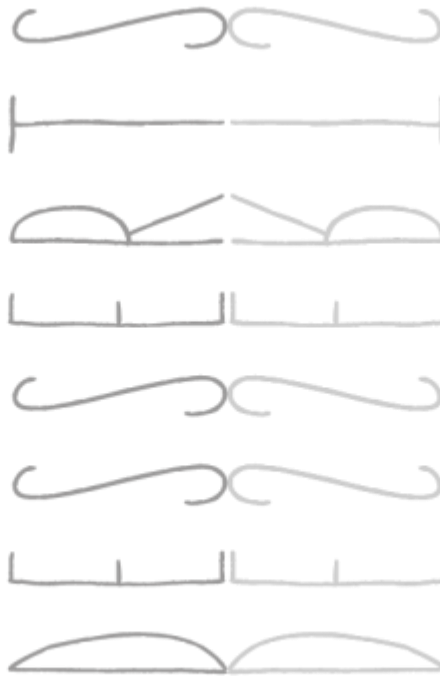
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Sheep's milk cheese from Eric Gutierrez
*Fresh cherries and almonds,
Ajo Blanco bouillon*

16 €

Selection of refined cheeses

20 €



To be ordered preferably at the beginning of the meal

Peanut from Soustons

Crispy biscuit in the spirit of an oreo,

Creamy lemon and thyme cubes,

Apricots served naturally refreshed by a sorbet

20 €

Like a cherry tart

Sicilian pistachios and crispy speculos

with banyuls vinegar

Refreshed with a cucumber sorbet

20 €

70% Kalapaïa Chocolate

Rhubarb and green tomato,

refreshed by a sorbet

20 €

Cléry strawberries

Fennel, basil and a fine sheet of green aniseed

20 €

*Eight courses Menu at 150 € per person
To be ordered for the entire table*

Life as a chef makes me choose exceptional products,
meet talented producers and imagine dishes
made with original and unexpected blends.

The main purpose of my cooking
is the satisfaction that I like to give.

Surprise and exception are the assets of this unique menu
however if you wish, our Maitre d'hôtel will be pleased to
give you details of the menu that you can have with you
throughout your meal.

Relax and enjoy !

Nicolas Magie

* To accompany your menu, Adrien Champigny, our Head
Wine Waiter suggests that you discover 3 different wine
regions with 3 glasses of wine (12cl).

at 70 € per person

P L A I S I R
B T V I Z I B

*Five courses Menu at 110€ per person
To be ordered for the entire table*

Life as a chef makes me choose exceptional products,
meet talented producers and imagine dishes
made with original and unexpected blends.

The main purpose of my cooking
is the satisfaction that I like to give.

Surprise and exception are the assets of this unique menu
however if you wish, our Maître d'hôtel will be pleased to
give you details of the menu that you can have with you
throughout your meal.

Relax and enjoy !

Nicolas Magie

* To accompany your menu, Adrien Champigny, our Head
Wine Waiter suggests that you discover 3 different wine
regions with 3 glasses of wine (12cl).

at 70€ per person

INSPIRATION
REFLECTION

*Five courses Menu at 75 € per person
Served from Tuesday to Saturday –
Except Friday and Saturday evening*

Tartare beef roll and smoked fresh anchovies
Piquillos coulis refreshed with a red pepper sorbet

Prawns from La Cotinière
*Just seized under a veil of Colonnata bacon and heads juice
Girolles from the Médoc region and peanuts from Soustons*

Suckling veal
*Roasted in a corn leaf and 'flower salt popcorns'
Young glazed turnips and radishes*

Sheep's milk cheese from Eric Gutierrez
Fresh cherries and almonds, Ajo Blanco bouillon

Cléry strawberries
Fennel, basil and a fine sheet of green aniseed

Delicacies

* To accompany your menu, Adrien Champigny, our Head
Wine Waiter suggests that you discover 3 different wine
regions with 3 glasses of wine (12cl).

at 70 € per person

DÉCOUVERTE
RECONNAISSANCE

Five courses menu, at 75 € per person

Apetizer

Tomatoes from 'La Vallée des deux Sources'

Marinated, cooked, raw ...

Acidulated ketchup and natural raspberries, seeds salad

Girolles from the Medoc region

Just Roasted and roasted peanuts from Soustons,

Emulsion of almond milk

Sheep's milk cheese from Eric Gutierrez

Fresh cherries and almonds, Ajo Blanco bouillon

Like a cherry tart

Sicilian pistachios and crispy speculos

with banyuls vinegar

Refreshed with a cucumber sorbet

Delicacies

* To accompany your menu, Adrien Champigny, our Head Wine Waiter suggests that you discover 3 different wine regions with 3 glasses of wine (12cl).

at 70 € per person

VÉGÉTAL

Menu at 45 € per person – without beverages
Menu at 60 € per person – with beverages (2 glasses of wine, mineral water and coffee)

This menu is available from Wednesday to Saturday for lunch only.

You have the choice between:

One Appetizer

One starter

Two main courses

One dessert

Delicacies

LE TOUR
DE WAGIEI

Proposed up to 12 years old

Our Chef suggests to our young gourmet guests to meet him in the kitchen and choose their menu together.

Feel a bit hungry ... or ... Very hungry!

A main course and a dessert

20 €

A starter, a main course and a dessert

35 €

Tasting menu – Five courses menu *

65 €

Selection of refined cheeses

10 €

JEUNES
GONKWEI 2

**Accompanied by a menu signed by our Chef.*



RELAIS &
CHATEAUX

MOËT & CHANDON
CHAMPAGNE

Dom Pérignon

GLENMORANGIE
SHRILL HALL SCOTCH WHISKY



Hennessy



CHAMPAGNE
DUVAL
LEROY

CHAMPAGNE
TAITTINGER
Reims

1828
TAYLOR'S

COINTREAU

CHAMPAGNE THE BOTANIST
RELAY DAY CAR
22

MOUNT GAY
Est. 1703 Barbados
Rum

ABSOLUT ELYX



NESPRESSO

OFFICIAL PARTNERS 2016