



Nicolas Magie – Head Chef,

Sébastien Bertin – Pastry Chef,

Fabio Rambaldi – Restaurant Manager,

Adrien Champigny – Head Wine Waiter,

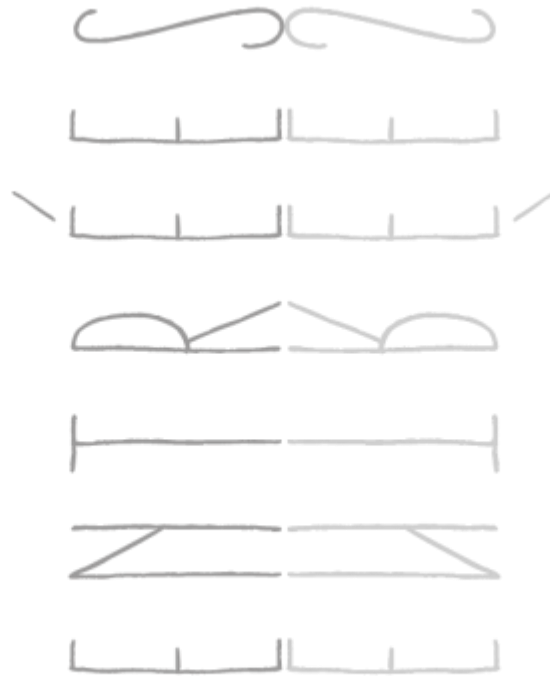
And all of the team at the Saint-James

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

*Grilled with pine needles*

*Thin paste sheet "lime and tomatoes"*

*Perserved snails 'à la Bordelaise' and stewed juice*

### 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*

### Biodynamie Tomatoes - *280 possible varieties*

*Marinated, cooked, raw ...*

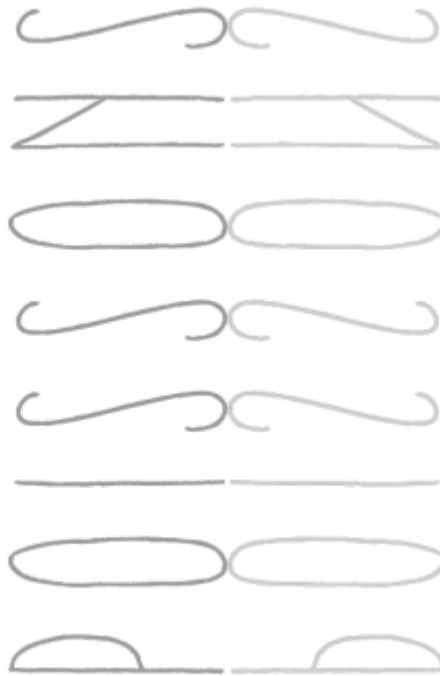
*Acidulated ketchup and natural raspberries, seeds salad*

### 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*



### Red Mullet

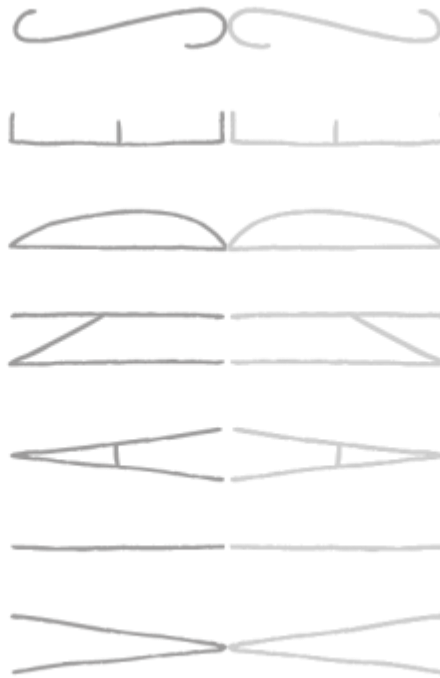
*Glazed with a butter of 'bones and wild garlic buds'  
Crunchy green beans and roasted crayfish,  
Fish juice with wild pepper leaves*

### Wild Turbot

*Oyster steamed and marine algae  
Young peas in texture and passion fruit,  
Barbels glazed with a concentration of smoke*

### 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*



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*

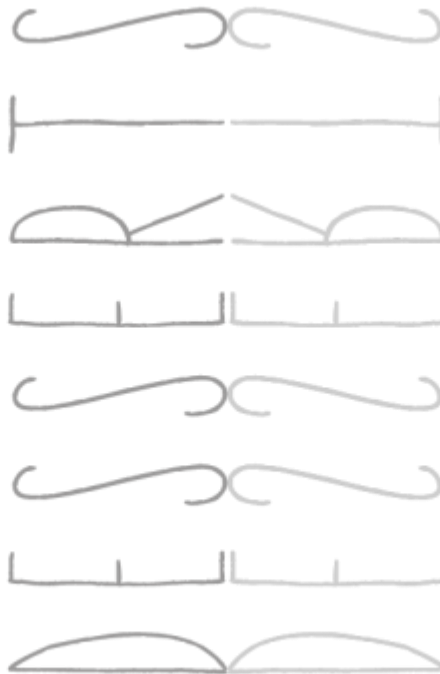
Pigeon from Mrs. Leguen roasted on the chest  
*Eggplant marinated in honey and grilled in natural*  
*Apricots macerated with gin and fresh almonds*  
*100% edible Pigeon egg*

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*

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Soft goat cheese from Mr Teulé  
*Melon served naturally refreshed by a tarragon sorbet*  
*Crackers and Old Pineau vinegar*

Selection of refined cheeses



*To be ordered preferably at the beginning of the meal*

Peanut from Soustons

*Crispy biscuit in the spirit of an oréo,  
Creamy lemon and thyme cubes,  
Apricots served naturally refreshed by a sorbet*

Like a cherry tart

*Sicilian pistachios and crispy speculos  
with banyuls vinegar  
Refreshed with a cucumber sorbet*

70% Kalapaïa Chocolate

*Rhubarb and green tomato,  
refreshed by a sorbet*

Cléry strawberries

*Fennel, basil and a fine sheet of green aniseed*

*Eight courses Menu*  
*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).

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



*Five courses Menu*  
*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  
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Relax and enjoy !

Nicolas Magie

INSPIRATION  
REFLECTION

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Wine Waiter suggests that you discover 3 different wine  
regions with 3 glasses of wine (12cl).

*Five courses Menu  
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*

Soft goat cheese from Mr Teulé  
*Melon served naturally refreshed by a tarragon sorbet  
Crackers and Old Pineau vinegar*

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).

DÉCOUVERTE  
RECONNAISSANCE

*Five courses menu,*

## 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*

Soft goat cheese from Mr Teulé

*Melon served naturally refreshed by a tarragon sorbet*

*Crackers and Old Pineau vinegar*

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).



*Menu – without beverages*

*Menu – 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

A starter, a main course and a dessert

Tasting menu – Five courses menu \*

Selection of refined cheeses

JEUNES  
GONKWEI 2

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



RELAIS & CHATEAUX



Hennessy



ABSOLUT ELYX



NESPRESSO

OFFICIAL PARTNERS 2016