



Nicolas Magie - Head Chef

Mathieu Martin - 'Sous-Chef'

Sébastien Bertin - Pastry Chef

Fabio Rambaldi - Restaurant Manager

Frédéric Rouglan - Head Wine Waiter

And all of the team at the Saint-James

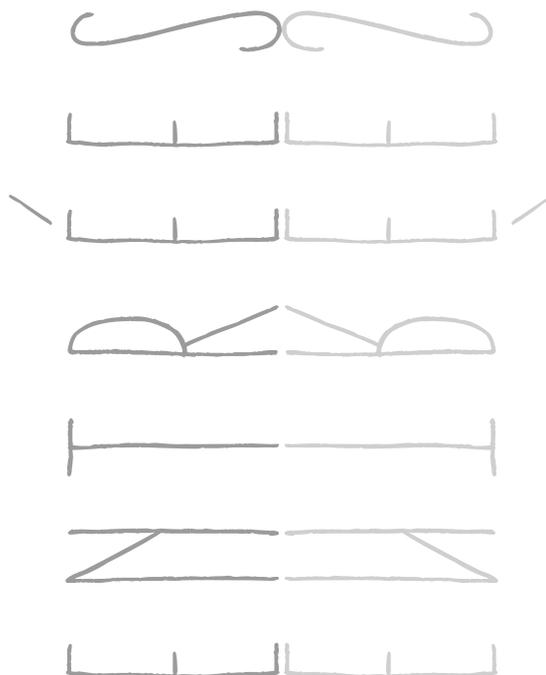
Wish you a pleasant gastronomic journey

\* For any request of more than 7 persons, we invite you to contact our sales department which will send you our 'group' menu in order to set up a unique menu.

*« 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	Christelle Joran— Fargues-Saint-Hilaire
Beef	Bruno Giraud — Bazas
Lamb	Pascal & Dominique Sancier — Saint-Antoine-sur-l'Isle
Ducks & quails	Pierre Duplantier — Meracq
Pig & Hams	Éric Ospital — Hasparren
Beef & Veal	Wilfried Bardet – Gradignan
Pigeons	Anne-Marie Leguen — Beaupouyet
Eggs	TIZAC Farm – Médoc
Beef of Bordeaux breed	Yoan Yassai – Mios
Foie gras	Cyrille Biraben — Beuste
Fish	La Cotinière / Arcachon / Saint Jean de Luz
Blue lobster	Vivier d'Audierne - Audierne
Pibales & lamprey	Philippe Vignac — Libourne
Mushrooms	Noël - Médoc
Vegetables & Young shoots	La Vallée des 2 sources — Verlus
Vegetables from 'Les Jardins Inspirés'	Caroline Miquel – La Sauve
Organic vegetables	'Les Jardins du Fumat' – Le Pizou
Product Girondin FINDER & Truffles	Christophe Meynard – St Philippe d'Aiguille
Butter	Do Yen – montagnes de Lozère
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
Bread	Pain Paulin – Lège-Cap-Ferret
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
citrus fruits in all states	Damien Blasco – Perpignan
Saint-James honey	Florent & Diane Page
Nut oil & nut	'La vie contée'-Anne Jaubertie & Cyrille Abonnel - Lignerac



**Crispy frogs legs**

*smoked garlic and agastache*

*glazed chicken's oysters and puffed-up cocks comb*

*young sugar peas from 'Carolina'*

60€

**Foie gras from Cyrille Biraben for two people**

*glazed and roasted lobe with 'ACE' juice and timut berry*

*carrots in salt crust and spinach,*

*crispy leaves and duck juice*

110€

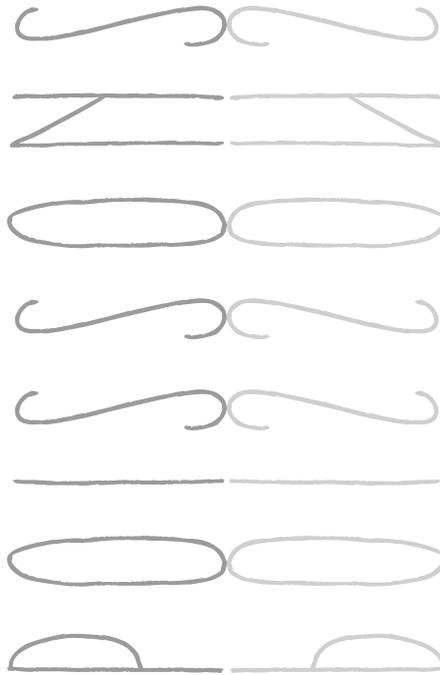
**Vintage oscietre caviar 'structured and restructured'**

*shrimps and oysters from Joël Dupuch*

*razor clams and cockles served naturally*

*rhubarb, dairy cream refreshed with a sorbet*

65€



John Dory from 'La Cotinière'  
*grilled over a wood fire,  
girolles from 'Médoc' and Aquitaine caviar,  
fresh almonds*

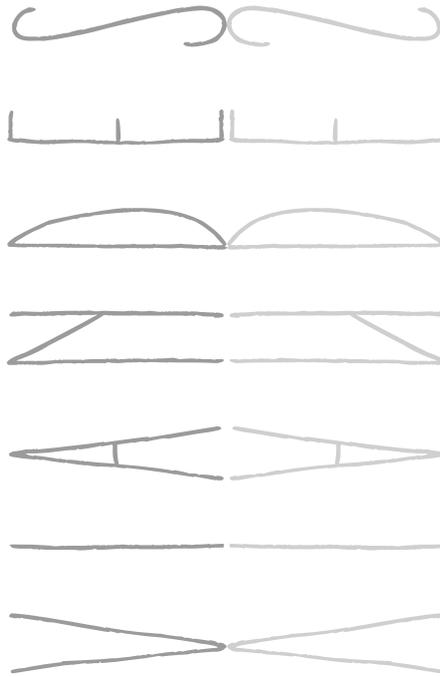
70€

Breton abalone  
*just panfried 'garlic & parsley', slightly lemon butter  
glazed small raviolis and carrots in textures  
shellfish emulsion*

60€

King size langoustines  
*simply roasted in the natural way  
peas and passion fruit, sea lettuce  
claws juice reduction*

70€



Duck from Pierre Duplantier

*roast fillet on the chest*

*eggplant & black garlic & sesame seed*

*candied thin pie*

*liver & legs & 'graton'*

60€

Rack of lamb

*roasted, harissa with fresh Espelette peppers*

*and candied lemon*

*glazed 'poivrade' artichokes with meat juice,*

*broad beans*

65€

Crispy veal sweetbread

*broccoli & turnips & 'Red Meat'*

70€

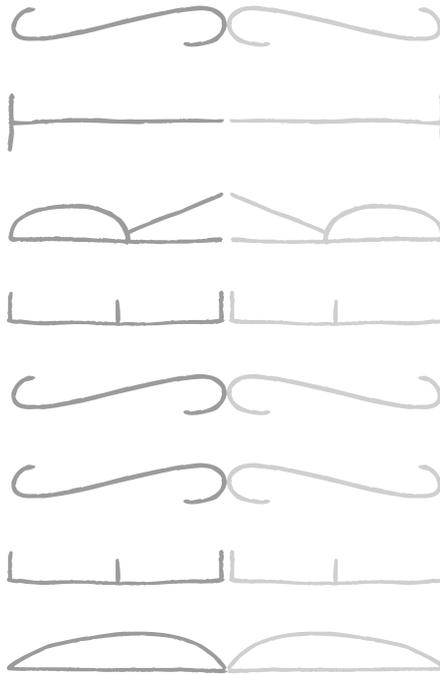
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Goat cheese from Mr Teulé  
*in the spirit of a "burrata" and crispy bread wire*  
*olives / basil / peppers*

16€

Selection of refined cheese

20€



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

### Rhubarb

*natural and poached in an hibiscus syrup  
tonka leaf and verbena sorbet*

20€

### 100% chocolate

*'like a tart'  
salted caramel & celery*

20€

### 'Girondine' strawberry

*variety according to maturity  
crispy black olives shortbread and creamy dill  
thin cardamom meringue*

20€

*Eight courses Menu at 160€ per person  
To be ordered for the entire table before 1:15pm or 9:15pm*

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

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*Five courses Menu at 120€ per person  
To be ordered for the entire table before 1:15pm or 9:15pm*

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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.

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Nicolas Magie

\* To accompany this menu, Frédéric Rouglan, our Head Wine Waiter suggests that you discover 3 different wine regions with 3 glasses of wine.  
*at 70€ per person*

INSPIRATION  
W2BIBVALIOW

*Four courses Menu at 80€ per person  
Served from Tuesday to Saturday –  
Except Saturday evening  
To be ordered before 1:15pm or 9:15pm*

To make you wait ...

Sea bream from la Cotinière  
*'snacked / marinated'*  
*fresh peas and passion fruit, Tobiko eggs*

Scampis from 'La Cotinière'  
*simply grilled*  
*courgette flower & tomatoes and basil reduction*

Pigeon breast and preserved legs  
*broccoli & turnips & 'Red Meat'*

Goat cheese from Mr Teulé  
*in the spirit of a "burrata" and crispy bread wire*  
*olives / basil / peppers*

Cherries & melissa

100% chocolate  
*'like a tart'*  
*salted caramel & celery*

Some sweet patties ...

DÉCOUVERTE  
RECONNAISSANCE

*Four courses menu, at 77€ per person  
To be ordered before 1:15pm or 9:15pm*

To make you wait ...

Girondins small peas

*glazed morels mushrooms and crunchy gourmet peas  
parmesan cheese emulsion and thin slice of crispy corn*

'Poivrade' artichokes

*plain-sautéed, broad beans and crispy soy  
gnocchi on juice and harissa with fresh Espelette peppers*

Goat cheese from Mr Teulé

*in the spirit of a "burrata" and crispy bread wire  
olives / basil / peppers*

Cherries & melissa

Rhubarb

*natural and poached in an hibiscus syrup  
tonka leaf and verbena sorbet*

Some sweet patties ...

VEGÉTAL

*Menu at 49€ per person – without beverages*

*Menu at 64€ 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 T O U R  
D E W V G I E I

*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€

J E U N E S  
G O N B W E L Z

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



Hennessy



ABSOLUT ELYX



NESPRESSO.

OFFICIAL PARTNERS 2019