



Nicolas Magie – Head Chef,

Sébastien Bertin – Pastry Chef,

Fabio Rambaldi – Restaurant Manager,

Adrien Champigny – Head Wine Waiter,

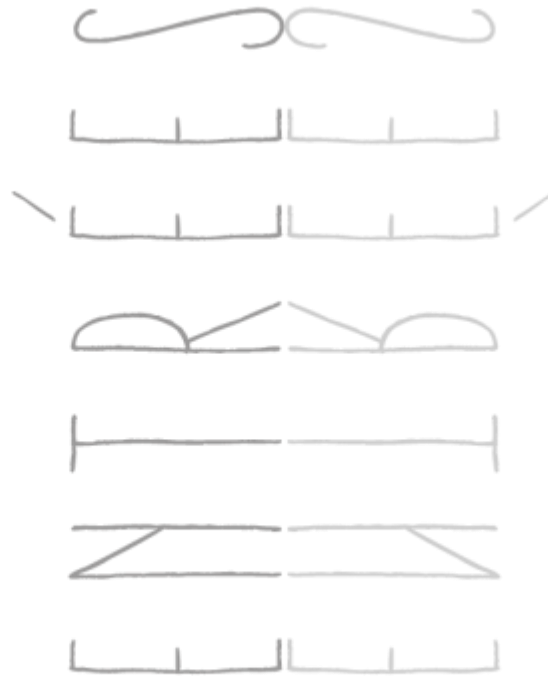
And all of the team at the Saint-James

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
Beef of Bordeaux breed	Yoan Yaissai – 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
Truffles	Guillaume Ge — Barsac
Chanterelles	Noël - Médoc
Vegetables & Young shoots	La Vallée des 2 sources — Verlus
Vegetables from 'Les Jardins Inspirés'	Caroline Miquel – La Sauve
Product Girondin Finder	Christophe Meynard – St Philippe d'Aiguille
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



### Abalones

*Roasted with semi-salted butter with 'garlic & parsley'  
Porcini mushrooms from the Médoc, raw, crispy, sautéed ...  
Vegetable broth*

55 €

### Crispy 'tête de veau' and sweetbreads

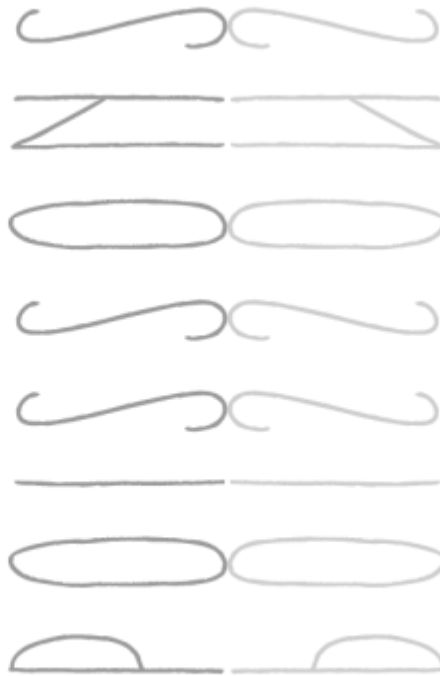
*Roasted Poivrade and creamy pistachio Macaux  
Gribiche emulsion, capers served naturally natural  
And a reduced juice*

55 €

### Vintage Oscietre Caviar 'Structured and restructured'

*Shrimps and oysters from David Hervé,  
Razor clams and cockles served naturally  
Rhubarb, dairy cream refreshed with a sorbet*

65 €



**Scallops from Brittany**

*Roasted with capers leaf*

*Glazed calf's tongue*

*'Sea urchin-spinach' condiment*

60 €

**Ikejimé Wild Bass**

*Grilled on a wood fire*

*A sweet of crunchy clams*

*Glazed gnocchis in a beetroot juice with garlic and  
lemon*

65 €

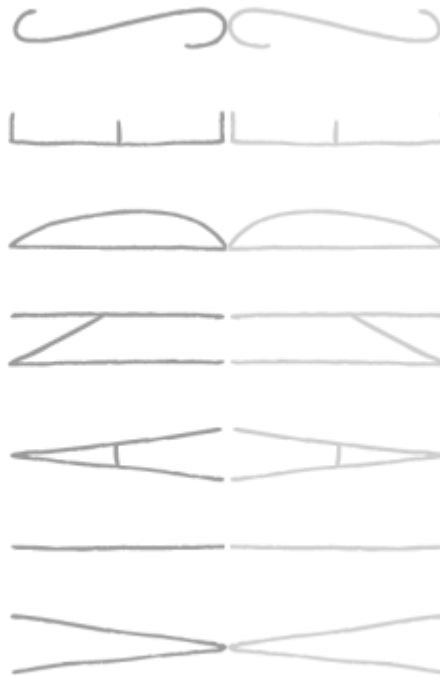
**Blue lobster from our coasts**

*Roasted and smoked on the brazier*

*Vegetal young leek samosa*

*Virgata caviar and souffled apples*

90 €



### Iberian suckling pig

*Candied in a Jabugo ham juice  
then grilled with walnuts from the Périgord region  
Marinated red cabbage and romanesco pulp*

55 €

### Venison in two services

*Grilled chop and roasted fillet  
Glazed salsifys, parsley powder and gentian*

*Brased leg*

*Jerusalem artichokes and crunchy onions  
Stewed juice*

65 €

**Beef from the limousin region cooked with vine cuttings**

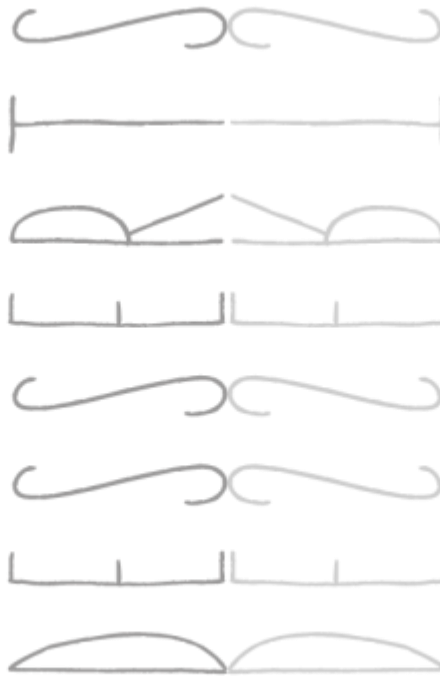
*Shallot and black truffles from Perigord  
Darphin potatoes and natural grapes*

70 €

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Old mimolette from Pierre  
*Reines-Claudes served naturally*  
*Aged plum alcohol slightly jellified*  
*Crunchy melba and young shoots*  
15 €

Selection of refined cheese  
20 €



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

**70% Kalapaïa Chocolate**

*Crispy wafers and creamy Gianduja,  
Calamansi and caramelized hazelnuts*

20 €

**Granny Smith Apple**

*Thin leaf of speculos with tonka caramel  
Apple-celery sorbet*

20 €

**Warm grapes soufflé**

*'Vin du Jardin' reduction and 100 % Merlot sorbet*

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 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*

PLAISIR



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

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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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*at 70 € per person*

INSPIRATION  
W2BIBVALIOW

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

**Farm egg perfumed with hay**  
*Watercress and chanterelle mushrooms  
Crispy finger of bread*

**Milk-fed veal head**  
*Roasted Poivrade with raw and creamy Macaux  
with pistachio  
Gribiche emulsion and capers in the natural, veal  
juice*

**Pollock**  
*Cooked on a wood fire and a sweet of crunchy  
clams  
Gnocchis glazed with a juice of beets 'garlic &  
lemon'*

**Old mimolette from Pierre**  
*Reines-Claudes served naturally  
Aged plum alcohol slightly jellified  
Crunchy melba and young shoots*

**Granny Smith Apple**  
*Thin leaf of speculos with tonka caramel  
Apple-celery sorbet*

**Delicacies**

DÉCOUVERTE  
RECONNAISSANCE

*Four courses menu, at 75 € per person*

## Apetizer

### In the spirit of a beetroot salad

*Glazed, crunchy, raw ...*

*Lacquered rhubarb, aged banyuls vinegar and young shoots*

### Porcini mushrooms from the Médoc

*Pan fried with garlic and parsley, raw shavings*

*Gnocchis with herb butter*

*Light cream with aged parmesan*

### Old mimolette from Pierre

*Reines-Claudes served naturally*

*Aged plum alcohol slightly jellified*

*Crunchy melba and young shoots*

### Warm grapes soufflé

*'Vin du Jardin' reduction and 100 % Merlot 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*

*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 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 K W E L Z

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



RELAIS &  
CHATEAUX



Hennessy



ABSOLUT ELYX



NESPRESSO

OFFICIAL PARTNERS 2016