



Nicolas Magie – Head Chef,

Sébastien Bertin – Pastry Chef,

Fabio Rambaldi – Restaurant Manager,

Adrien Champigny – Head Wine Waiter,

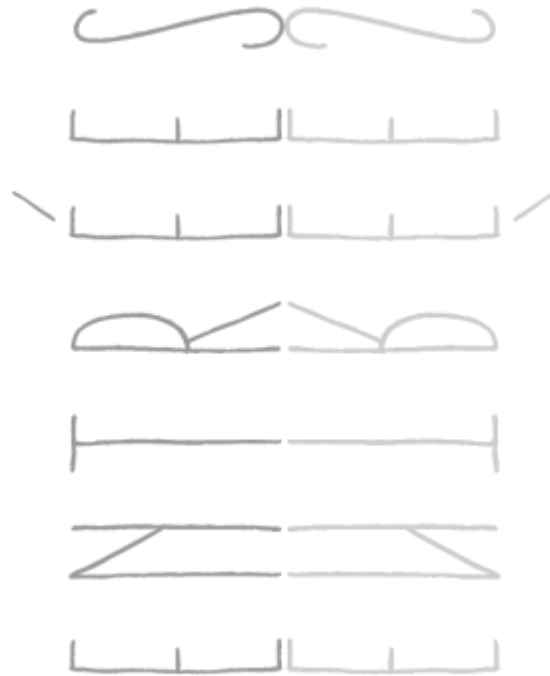
And all of the team at the Saint-James

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	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
Young veal	'Chez Marine & Greg' – Artigues
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
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
Organic vegetables	'Les Jardins du Fumat' – Le Pizou
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
citrus fruits in all states	Damien Blasco – Perpignan
Saint-James honey	Florent & Diane Page



Melanosporum truffle

Glazed chicory in beetroot juice

Natural carmines and grated 'Comté' cheese

A lot 50 €

Passionately 60 €

Madness 80 €

Crispy 'tête de veau' and sweetbreads

Roasted Poivrade and creamy pistachio Macaux

Gribiche emulsion, capers served naturally

And a reduced juice

55 €

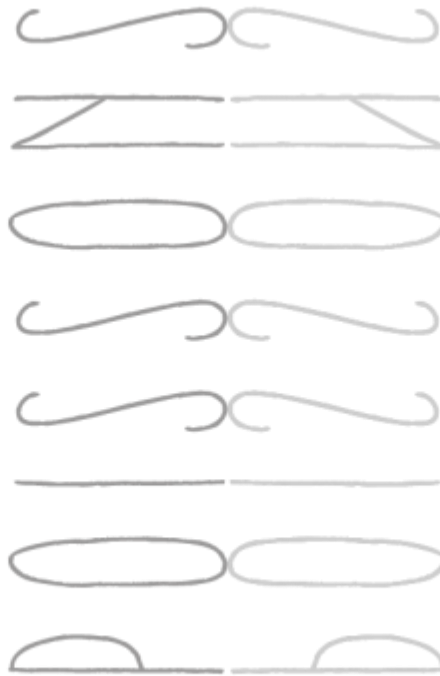
Vintage Oscietre Caviar 'Structured and restructured'

Shrimps and oysters from Joël Dupuch,

Razor clams and cockles served naturally

Rhubarb, dairy cream refreshed with a sorbet

65 €



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 €

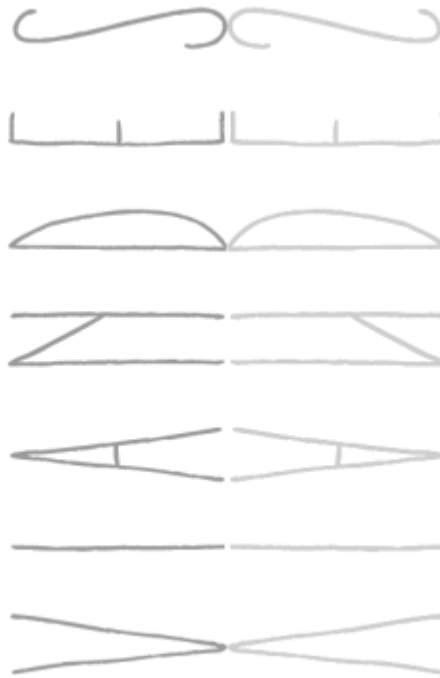
Blue lobster from our coasts

Roasted and smoked on the brazier

Vegetal young leek samosa

Virgata caviar and souffled apples

90 €



Hunted pigeon

*Roasted fillet and giblets 'Royale', Colonnata bacon
Chestnut spaghetti and glazed chestnuts in juice,
Reduction of jugged sauce*

60 €

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 €

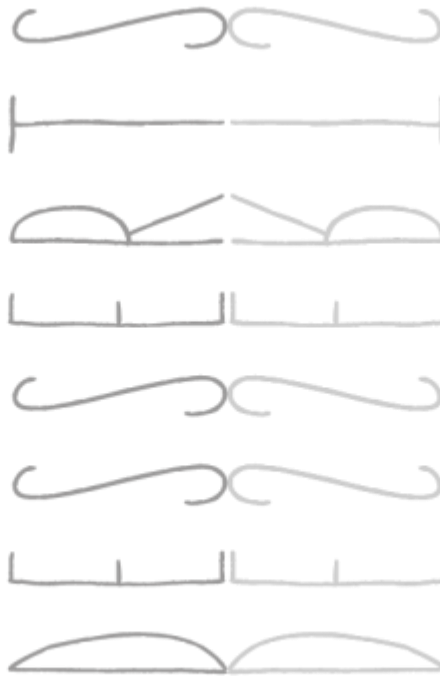
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Fresh cow's cheese from Yoan Yassai
Flavoured with pepper leaves
Wild garlic buds, pear and 'Red Meat'

15 €

Selection of refined cheese

20 €



To be ordered preferably at the beginning of the meal

70% Kalapaia 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 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

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

at 70 € per person

INSPIRATION
REFLECTION

*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'*

Fresh cow's cheese from Yoan Yassai
*Flavoured with pepper leaves
Wild garlic buds, pear and 'Red Meat'*

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

Delicacies

DÉCOUVERTE
DÉCONNÉBIE

Four courses menu, at 75 € per person

Apetizer

Melanosporum truffle

Glazed chicory in beetroot juice

Natural carmines and grated aged 'Comté' cheese

Gnocchis

Natural pumpkin and glazed salsify

Chestnut spaghetti and raw spinach,

Grated Parmesan cheese

Fresh cow's cheese from Yoan Yassai

Flavoured with pepper leaves

Wild garlic buds, pear and 'Red Meat'

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

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



Hennessy



ABSOLUT ELYX



NESPRESSO

OFFICIAL PARTNERS 2016