FROM 10H À 11H Breakfast
FROM 12H À 15H Lunch
FROM 15H À 19H Afternoon menu
FROM 19H00 À 23H Dinner

EVERY DAY

MENU

MAISON LASCOMBES

4, Esplanade de Pontac - 33300 Bordeaux - +33 (0)5 64 31 05 40 - www.le7restaurant.com
JUILLET 2019
**DESSERT COCKTAILS**

Lillet Cocktail  €12  
White Lillet, armagnac, grape juice, lemonade  
A light & fresh local cocktail

Cocktail “Mandarine impériale”  €14  
Champagne, Grand Marnier, mandarin juice  
A gourmet & lightly acidic cocktail

Cocktail “The 7th sin”  €14  
Champagne, Bombay Sapphire gin, cranberry nectar, lemon syrup  
An elegant, lively and fruity cocktail

**CHAMPAGNES**

Glass of champagne brut  €15  
Gourmet Champagne  €22  
A glass of champagne with three chef’s choice appetizers

Eat Your Mood by Sturia  €48  
Two glasses of champagne, served with some Sturgeon eggs caviar Sturia -10g - Sélection Classic Baerii

**FIND IN OUR IPAD**

**THE WINE LIST OF**

**“LE 7” RESTAURANT PANORAMIC**

**SET MENUS**

**WEEKDAY LUNCH**  
EXCEPT BANK HOLIDAYS

Dish of the day  €18  
With wine pairing  €25  
Daily menu  €25  
Dish of the day and a selection of homemade treats

Vegetarian dish  €15

**THE CHEF’S MENU**

**EVENING - €65**

Starter - Main - Cheese  
Pre-dessert & dessert
**BREAKFAST**

10H - 11H

“Le 7” Breakfast Platter €15
Mini pastries, bread, butter, freshly-squeezed fresh orange juice, cheese and a hot drink.

- Espresso €2
- Double Espresso €4
- White Coffee €4
- Cappuccino €4
- Tea €3
- Hot Chocolate €3.5
- Basket of pastries €4
- Fresh orange juice €5
- Fresh fruit salad €5
- Eggs and bacon €6
- Scrambled eggs, herb €6

**SMALL PORTIONS**

**FOR TASTING AND DISCOVERY**

### SEASONAL PAIRINGS

- **Smoked sturgeon fish** €8
  Anchovy butter

- **La Croix du Prieur - 2018** €6.50 per glass
  *Rosé wine – Light and tangy – Côtes de Provence*
  This Côtes de Provence offers richness and freshness on the nose and palate to soften the radish’s spice.

- **"Blonde d’Aquitaine" beef* tataki** €9
  Whole grain mustard and Corean Kimshi vegetables

- **RedHeads Studio - Tomahawks Shiraz - 2017** €8 per glass
  *Red wine – Supple and greedy - Australia*
  The tenderness of the meat is complemented by the maturity of this Australian Shiraz, from the region of Adelaide.

- **Oysters from Joël Dupuch** €11
  Cucumber and dill

- **Chateau d’Uza - 2018** €6 per glass
  *White wine – Fresh and lively - Graves*
  The citrus notes of this Bordeaux Blanc combine perfectly with the freshness of the oysters from the Bassin d’Arcachon.

*Meats of French origin

### CAVIAR

- **Eat Your Mood by Sturia** €48
  Two glasses of champagne, served with some Sturgeon eggs caviar Sturia -10g - Sélection Classic Baerii

- **Classic Oscietra - Sturia 30gr** €65
  Its melt-in-the-mouth, bronze-coloured grains are packed with marine flavours and hints of dry fruit

- **Grand Cru Oscietra - Sturia 30 gr** €100
  Exceptional caviar, luminous grains with an exceptional firmness and a colour which is one of the rarest found in caviar

  Served with vodka cream and lime

---

*A complete listing of allergens in food served is available from a staff member.*
SEASONAL MENU

STARTERS

Tomatoes and mozzarella, €19
Edition 2019

Beef tartar from Metzger’s brothers €20
soya sauce and piment d’Espelette chilli, smoked confit egg yolk

Duck liver foie gras from Chalosse, €20
cherry and Port

Tuna and caviar, €21
Tempura tuna and nori seaweed, creamy avocado and caviar Sturia

MAIN COURSES

Monkfish loin from Brittany, €33
anised peas and crispy buckwheat pancake, buttermilk foam

Wild fish fillet (catch of the day), €35
zucchinis and cucumbers with caviar from Sturia

Medoc poultry from « la ferme de Vertessec » and crayfish, €33
fondant potatoes and spicy chicken juice

Grilled French beef cut, €35
artichokes and hazelnuts, perigueux sauce

*Meats of French origin

DESSERTS

Copacabana €14
Mango, pineapple and passion fruit “melt in the mouth”, coconut chantilly cream, Guanaja dark chocolate sphere, “mojito” shot and pineapple sorbet

Mushroom, strawberries and pistachios €14
Pistachio cream, strawberry compote, sponge cake and pistachios, Opalys white chocolate and strawberry sorbet

Pearl raspberry and wasabi €14
Wasabi and lime mousse, raspberry cream, crunchy sugar raspberry and raspberry sorbet

Chocolate tart €14
Chocolate shortbread, Manjarai chocolate mousse, cocoa biscuit and caramel ice-cream

CHEESE

Platter of 4 matured cheeses €12
Cheeses from Mme Deruelle

ICE CREAM CORNER

Ice cream - Individually €3
“ANTOLIN” delices company - Handmade ice creams since 1916
Available flavours : Pineapple, coffee, strawberry, yoghurt, pistachio, caramel, chocolate, lemon, stracciatella, raspberry, vanilla

Whipped cream €2
Hot chocolate sauce - Guanaja - Valrhona €2
Seasonal sorbet cup €10
Strawberry, yoghurt, pistachio

Gourmand ice cream cup €10
Chocolate, caramel, stracciatella

“ Pop corn” Children ice cup €6

COFFEES

Irish €12
Gourmand €10
Gascon €12

CHILDREN’S MENU

€15

Piece of beef*
OR
filet of fish
vegetables

Ice cream

A drink
Fruit juice (Apple or Orange) 20cl, and Syrup 20cl