



# LA GRAND'VIGNE

*Terre de vignes*


Here, time stands still.

Amidst the Graves vineyards, surrounding the restaurant La Grand'Vigne, is an ecosystem for the joy of living. The grape, naturally, but also horses, the kitchen garden and the cooper are all players on a living stage that changes with the seasons.

Chef Nicolas Masse likes to feel close to this region and those who farm it. Like a winemaker, he seeks to express the very essence of this exceptional terroir and its produce: he assembles and composes, ultimately retaining only the essentials.

The experience would not be complete without wine, the region's iconic produce. And so the dishes enhance the sumptuous range of Pessac-Léognan wines presented by head sommelier Aurélien Farrouil.

Journey into the heart of this region and stop a while to enjoy a simple, authentic, peaceful way of living. Immerse yourself in "The Art of the Vine".





## EXPRESSION OF A TERROIR

### A journey through Aquitaine

Langoustine & caviar from the region

A walk through our vegetable garden

Ancient tomatoes pie

Line-caught Hake, zucchini flower & nasturtium

Matured beef smoked over vine shoots, celery and  
herbaceous root

Sweet garden

The fig, wine of Graves blackcurrant brioche

**Journey through Aquitaine in 5 steps: €130**

**Journey through Aquitaine in 7 steps: €170**

Our culinary preparations may contain allergenic products. You can get more information from your restaurant manager. Origins of the meats (breeding and processing) displayed in the restaurant.

Net prices, taxes and service included. Credit card and cash payments are accepted.