



Clos de Bigos

Margaux

Controlled Margaux Appellation

Cru Artisan

Artisan Wine Estate

A gourmet experience in the heart of the Médoc vineyards

Menu 1 - The Médoc Escape

A celebration of local heritage and authentic flavours

40,00€ per person

Prepared by Chef Anthony Roy and served by the owners of Clos de Bigos

STARTER

Médoc-style pâté en croûte
(traditional pork and Médoc delicacies)

MAIN COURSE

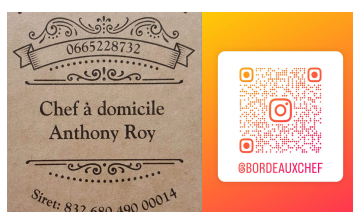
Duck cottage pie with mesclun salad

CHEESE

Sheep cheese with black cherry preserve

DESSERT

Crunchy chocolate entremets with vanilla custard



Contact : Karine Jarousseau

☎ 00 33 (0) 6 30 29 00 29

✉ closdebigos@gmail.com



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Menu 2 - Vineyard Elegance

A refined interlude between tradition and sophistication

55,00€ per person

Private chef service included – Chef Anthony Roy

STARTER

Landes foie gras, condiments & Toasted brioche

MAIN COURSE

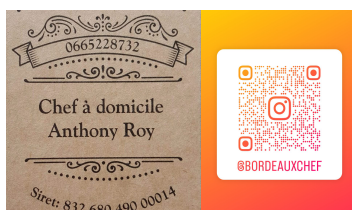
Duck breast with green pepper sauce, Dauphinoise potatoes and Green bean bundle

CHEESES

Camembert de Normandie, Saint-Nectaire & Bleu des causses

DESSERT

Cocoa feuilletine Entremets with coffee cream



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Menu 3 - Signature Prestige

The signature gastronomic experience of Clos de Bigos

65,00€ per person

Private chef service included – Chef Anthony Roy

STARTER

Tomato and piquillo gazpacho with prawns and parmesan crisp

MAIN COURSE

Roasted monkfish tournedos wrapped in bacon, vegetable tagliatelle with red wine merchant sauce
OR

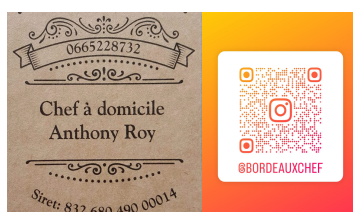
Beef tournedos with red wine merchant sauce, dauphinoise potatoes and green bean bundle

AGED CHEESES

Comté, Saint-Nectaire & Brie de Meaux

DESSERT

Red berry pavlova with Mascarpone whipped cream and Wine syrup



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