



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 produces: 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 and caviar from the region

A walk through the vegetable garden

The Angry farm egg

Line-fished hake Zucchini flower

Suckling lamb from Pyrénées Girolle from Médoc

Sweet garden

Local Raspberry Caramel verbena

Journey through Aquitaine in 5 courses: €165

Journey through Aquitaine in 7 courses: €205

*Our courses may contain allergenic products. You can get more information from the restaurant manager.
Origin of meats (breeding and processing) is displayed in the restaurant. Net prices, taxes and service are included. Credit card and cash payments are accepted.*