



BORDEAUX

Restaurants

1492



Garopailles

This intimate spot openly promotes its dual focus on food and wine, and the latter is reflected in the restaurant's generous wine list, which has more than 500 references. Meanwhile, the young chef presiding over the open kitchen has earned his first Michelin star on the back of his personally developed tasting menus, with ingredients sourced daily from the markets.



Racines

The young Scottish chef Daniel Gallacher runs the kitchen at Racines, providing a modern take on traditional French cuisine. Gallacher updates the menu on a weekly basis, according to what's fresh and appealing at the local market. Racines is a sure bet, guaranteed to hit the mark with each dish and with each successive visit.



Le Bouchon Bordelais

A local spot in the very best sense of the term, with a local chef, clientele and cuisine, that continues to impress with the unquestionable quality of its cooking. Think bistro fare, with a short but wonderfully executed menu built around the different seasons, with friendly staff who are more than happy to recommend a wine from the well-researched list.

Le Flacon

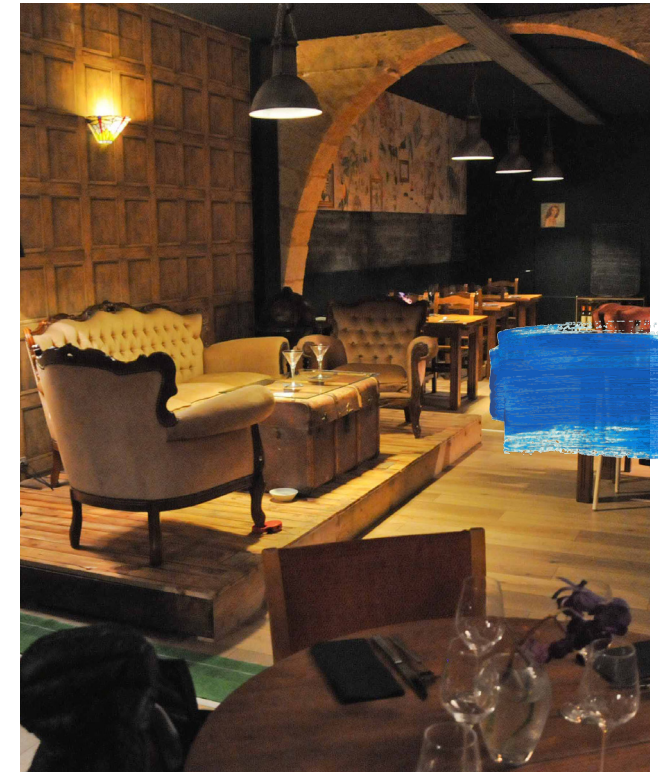
A favourite wine bar that looks beyond the obvious local references to serve up a strong selection of natural wines and an excellent menu of small plates to match. In the small, intimate setting, the emphasis is on quality and on going the extra mile to search out produce that's interesting, well elaborated and tasty.

Le Gabriel

Right on the Place de la Bourse, with views overlooking the Garonne river, Le Gabriel comprises several dining options that come with varying degrees of formality, including a cocktail bar, bistro and gourmet restaurant that serves us elegantly interpreted local classics.

La Tupina

This restaurant in the old city has been serving up regional classics since it opened in 1968, with the same owner doing the rounds of local markets and producers to find the best ingredients for his southwestern dishes—including foie gras, duck mignon, goose confit. The space is hearty, generous and welcoming.



Le Chien de Pavlov

Run by a young team and fitted out with contemporary décor, this inventive bistro in the heart of the old city has decided on an approach that emphasises local produce, which the chefs work to show off through a menu of constantly evolving dishes. The spot will see you through the entire evening with its fine food and excellent cocktail menu to boot.



La Brasserie Bordelaise

A local wine bar and restaurant serving up the best of the region in the most convivial of atmospheres. Stop by for a plate of charcuterie or stay to sample some of carefully sourced beef that's been cooked to perfection. And of course, be sure to try a drop from the brasserie's extensive wine list, which has more than 700 references.

Bistro du Musée

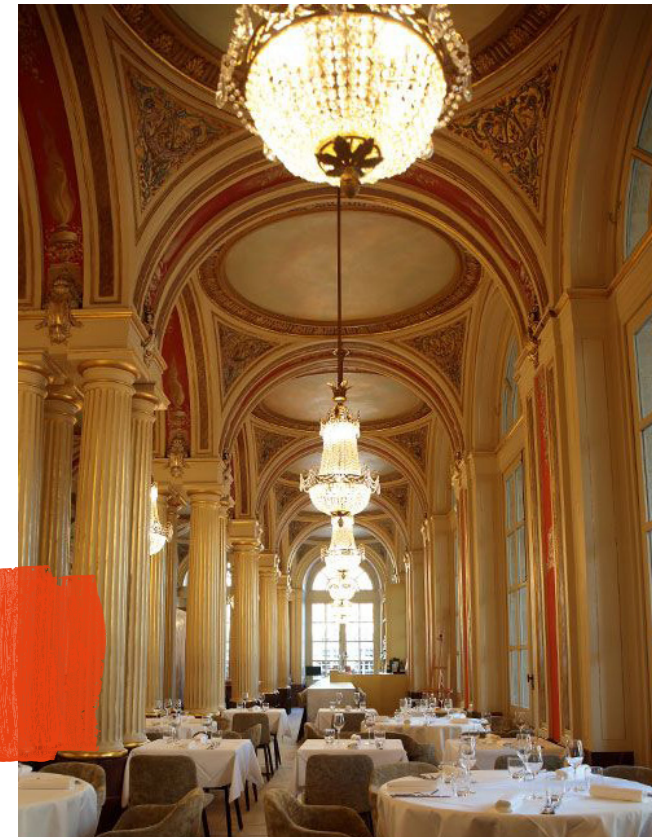
An excellent and authentic offering located within the old city, across from the cathedral, this restaurant takes full advantage of the local region to cook up a range of honest classics, all paired meticulously with a careful but ample selection of Bordeaux wines.

Le Pressoir d'Argent

A French outpost of the English chef Gordon Ramsay, housed within the city's Grand Hôtel, this restaurant takes its name from a rare, silver Christofle lobster press that's still used to produce the signature dish of this two-star restaurant: native lobster steamed with lemon leaf and served with a lemongrass bisque.

Le Quatrième Mur

An unmissable Bordeaux fine-dining experience located within the National Opera building, this Michelin-starred brasserie comes with all the gilded splendour of its setting. Alternatively, it's also possible to reserve a seven-course tasting menu to be personally served by the chefs at a private table next to the kitchen.





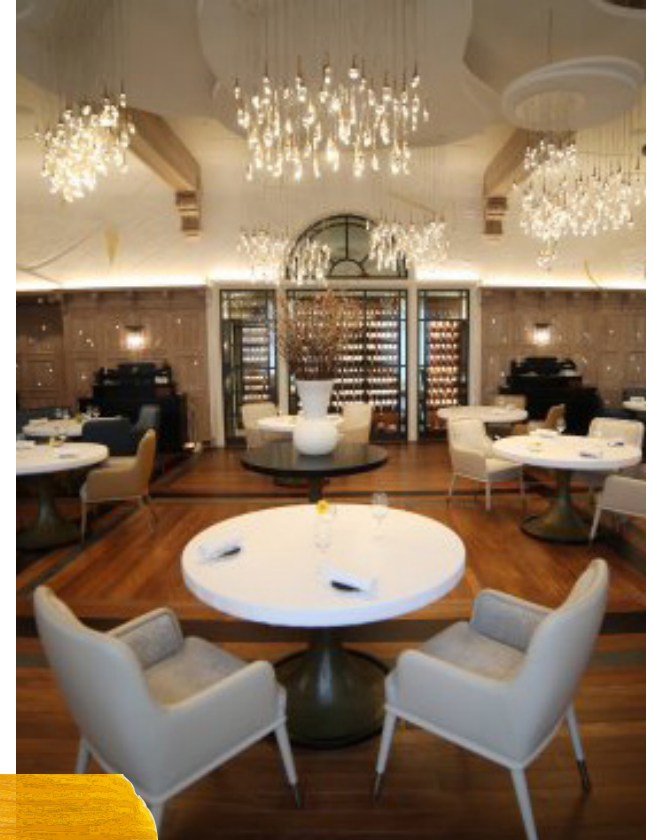
La Grande Maison

The estate, located close to the city centre, includes a five-star hotel and a two-starred restaurant; the whole establishment is run by Bernard Magrez, the owner of four Grands Crus Classés and a clear adept at showcasing the best the region has to offer and ensuring the highest standards of elegance are met.



Le Chapon Fin

Diners come as much for the rococo décor and to take in the atmosphere of this historical restaurant, which first opened in 1825 and was among the first establishments to be awarded three Michelin stars. Today, the restaurant produces rich classics with a fresh twist and continues its journey as a local reference for quality dining.



La Table de Plaisance at l'Hostellerie de Plaisance, St Emilion

Set in the historic centre of Saint-Emilion—one of the most prestigious wine areas in the Bordeaux region—is this exceptional hotel and two-Michelin-starred restaurant. Apart from its à la carte menu, the chef has also designed a tasting menu to showcase local specialties, including duck, foie gras, bass and pigeon.