



L'eden

RESTAURANT

Sheraton Bordeaux Airport
33 Rue Caroline Aigle, Mérignac, France, 33700
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RESTAURANT

Cédric SZAJNERMAN · Kitchen Chef

Elias DELCAMPE · Pastry Chef

*Lunch service from 12 noon to 2.30pm
& dinner from 7pm to 11pm*

The abuse of alcohol is dangerous for your health, consume in moderation.

The list of all allergens is available at reception.

All our prices are in euros, taxes and service included. Please note that cheques are not accepted.

A property by  NAOS HÔTEL
GROUPE

Lunch à la carte

available Monday to Friday

Starter

Starter of the day	€8
Hot gazpacho with fresh seasonal vegetables	€10
Deviled eggs with truffles	€13
Veal pâté in a crust from our friend Olivier Brosset <i>Mustard, gherkin and onion condiment</i>	€14
Marinated cooked Arcachon basin oysters	6 pieces - €18 9 pieces - €27

Main course

Our Focciasias

Served with a beautiful seasonal salad

The Basque veggie	€17
<i>Soft-boiled egg with Ossau Iraty gratin, piperade & homemade aubergine caviar</i>	
The Abotia	€18
<i>Abotia Bayonne ham, homemade chickpea-carrot-cumin hummus, soft-boiled egg, pickled red onions & guindilla peppers in vinegar</i>	
L'eden	€21
<i>Homemade semi-salted salmon, cucumber raïcki with Espelette pepper, broad bean, lentil and sun-dried tomato salad</i>	
The pokéden	€19
<i>Gourmet falafel patchwork, cucumber cottage cheese raïcki, chickpea and broad bean salad, spelt tabbouleh, cilantro citrus, artichoke hummus, raw vegetables and avocado (depending on the season), seasonal fruit</i>	
The Chef's formidable macaroni risotto	€19
<i>Truffle ham from our friend Olivier Brosset, petals of Ossau-Iraty cheese</i>	
Dish of the day	€19
Winter garden marrow	€23
<i>Oven-roasted with seasonal vegetables</i>	
South West burger	€25
<i>180g ground French beef with Ossau Iraty gratin, salad, gherkin and candied tomato tartare sauce, cucumber pickles and candied onions with beet juice. Served with a baked sweet potato with chimichurri sauce and a beautiful seasonal salad</i>	
Sea bass	€29
<i>Cooked in sea lettuce, grilled on Binchotan, orange-carrot-ginger-garlic juice, artichoke, milk foam</i>	
Axuria lamb	€31
<i>Modern parmentier style, sweet potato-banana mousseline, winter herbs</i>	
Beef	€34
<i>250g entrecôte, bordelaise sauce, new potatoes, seasonal vegetables</i>	
Seasonal vegetables	€6

Dessert

Selection of mature cheeses from France and elsewhere	€15
Choice of dessert presented at the table	€10

Lunch menu

available Monday to Friday

Our starters of the day

See the Board

Our dishes of the day

See the Board

Selection of mature cheeses

or

Choice of homemade desserts presented at the table

Starter • Main Course	€26
Main Course • Dessert	€26
Starter • Main Course • Dessert	€34

Children's menu

available for lunch and dinner

€15*

Deviled egg

or

Pâté in a crust

Macaroni risotto with mushrooms and chicken

or

Fish of the day with vegetables

Apple compote

or

Scoop of ice-cream

**Children between 3 and 12 years | Drink not included*

Evening à la carte

available from Monday to Friday

Starter

Veal pâté in a crust from our friend Olivier Brosset <i>Mustard, gherkin and onion condiment</i>	€14
Soft-boiled egg <i>Abotia estate pork, chlorophyll, chive oil, puffed buckwheat, hay milk, bread tuile</i>	€15
Smoked Leeks <i>Braised at low temperature & lightly scorched with Binchōtan</i>	€16
Crispy King Prawns <i>Garlic-orange-almond nougatine, apple-celery-grapefruit tartare, light garlic foam</i>	€18

Main Course

Vegetable garden <i>Seasonal vegetables, garlic-aubergine black-tahini condiment, gnocchi homemade on vegetable charcoal, candied yolk</i>	€25
Landes poultry <i>Bisque with tequila and Espelette pepper, crayfish, bok choy, fermented lemon condiment</i>	€28
Sea bass <i>Cooked in sea lettuce, grilled on Binchōtan, orange-carrot-ginger-garlic juice, artichoke, milk foam</i>	€29
Axuria lamb <i>Modern parmentier style, sweet potato-banana mousseline, winter herbs</i>	€31
Beef <i>Tenderloin, marrow bone, new potatoes, raw cooked mushrooms from Panama, spring onions, shallot milk mousse, bordelaise sauce</i>	€39

Dessert

Choice of desserts presented at the table	€10
Delicately moulded Bordeaux canelé <i>Creamy lemon-yuzu, verbena sorbet, lemon mousse</i>	€12
Apple from the Garden of Eden <i>Caramelised apple-celery flakes, apple-cognac gel, vanilla mousse, green apple sorbet</i>	€13
Cluizel Chocolate <i>Creamy tartlet, puffed almond-buckwheat ice cream, caramel Fleur de sel, crunchy cocoa-buckwheat chips, honey</i>	€14
Selection of mature cheeses from France and elsewhere	€15



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DRINKS MENU

*Lunch service from 12pm to 2:30pm
& dinner service from 7pm to 11pm*

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GROUPE

Cocktails

Negroni (7cl) <i>Campari, sweet vermouth, Beefeater gin</i>	€12
Daiquiri (7cl) <i>Havana club 3-year rum, liquid cane sugar, lime juice</i>	€12
Mojito (15cl) <i>Havana club 3-year rum, unrefined sugar, lime, mint, top sparkling water</i>	€15
Italicus Spritz (15cl) <i>Italicus liqueur, Martini Prosecco, top sparkling water</i>	€14
Apérol Spritz (15cl) <i>Apérol, Martini Prosecco, top sparkling water</i>	€14
Caïpirinha (15cl) <i>Leblon Cachaça, unrefined sugar, lime</i>	€14
Mai Thai (15cl) <i>Trois Rivières agricole white rum, Trois Rivières agricole amber rum, Cointreau, lime juice, orgeat syrup</i>	€14

Mocktails (15cl) €8

Virgin Tonic

Ceder's 0.0, top tonic, rosemary, lemon zest, cucumber

Burdigala

Grape juice, mango puree, passion fruit juice

Planteur

Orange juice, pineapple juice, mango juice, lemon juice, vanilla syrup, passion fruit puree

Blackbird

Cloudy apple juice, raspberry syrup, top lemon bitters

Draft beers

	25cl	50cl
Heineken	€4.5	€8
Affligem	€5.5	€10
Panaché, Monaco	€4.5	€8

Bottle beers

	33cl
Heineken alcohol free	€5.5
Gallia IPA	€6.5
Belharra blonde	€6.5
Desperados	€6.5
Chouffe cherry	€6.5

Water

	33cl	75cl
Source des Abatilles - Still	€4.5	€6.5
Source des Abatilles - Sparkling	€4.5	€6.5
San Pellegrino (50cl)		€5
San Pellegrino (1L)		€7

Soft drinks

Syrup in water (20cl)	€3
Pepsi, Pepsi Max, 7Up (33cl)	€5
Lipton IceTea, Limonade Phenix, Red bull (25cl)	€5
« Meneau » pure fruit juice (25cl)	€6.5
<i>Lot and Garonne apple, Sweet Cayenne pineapple, Marmande tomato, Valencia orange</i>	
« Meneau » nectars (25cl)	€6.5
<i>Apricot, Raspberry-strawberry, Peach</i>	

Tonics (20cl)

Archibald tonic bio	€5
Fever Tree Mediterranean	€6
Schweppes Premium Mixer	€6
<i>Hibiscus, ginger ale, ginger beer, pink pepper, tonic original</i>	

Aperitifs (5cl) | Anises (2cl)

Pastis 51, Ricard	€4
Vermouth, Martini Rosso-Bianco-Rubino, Noilly Prat Dry	€7
Lillet Rouge-Rosé-Blanc, Pimm's N°1	€7

Amers | Bitters (5cl)

Campari, Apérol, Suze, Italicus, Cynar	€6.5
Fernet Branca	€8

Kirs (12cl)

cream of your choice: blackberry, raspberry, peach, blackcurrant

With Bordeaux white wine	€6
With Champagne	€14

Liqueurs (4cl) | Spirits (2cl)

Bailey's, DOM Benedictine, Chambord, Southern Comfort, Cointreau, Grand Marnier Cordon Rouge, Get 27, Get 31, Amaretto, Limoncello, Kalhua, Manzana	€8
Plum, Pear brandy	€10

Wines

White wine

Glass (12cl)

Bottle (75cl)

BORDEAUX

Entre-deux-mers, Château Martinon	€5	€25
Graves, Château Cheret Pitres	€7	€32
Graves, Château Chantegrive « Cuvée Caroline »		€70
Pessac-Léognan, Château Coucheroy	€12	€58
Pessac-Léognan, Château Carbonnieux grand cru classé		€120
Sauternes, Château d'Arche « Perle d'Arche »	€11	€55

SUD-OUEST

IGP Côtes de Gascogne, Domaine de Saint Lannes		€25
IGP Côtes-de-Gascogne, Villa Dria moelleux « Jardin Secret »	€6	€28

BOURGOGNE

Chablis, La Chablisienne « La Sereine »	€11	€53
Chablis 1er cru, Domaine Pommier « Troesmes »		€105

VAL-DE-LOIRE

Sancerre, Laporte « Les Grandmontains »		€50
Pouilly fumé, Château Tracy « Mademoiselle T »		€66

PROVENCE

Côtes de Provence, Châteaux Marguerite grand cru classé « symphonie bio »		€50
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Rosé wine

Glass (12cl)

Bottle (75cl)

Bordeaux rosé, Château Landereau « La vie en rosé »	€6	€25
Côtes de Provence, Château d'Esclans « Whispering Angel »		€58

Wines

Red wine

Glass (12cl)

Bottle (75cl)

BORDEAUX

Craves, Château Cheret Pitres	€6	€28
Pessac-Léognan, Lagrave Martillac	€15	€75
Haut-Médoc, Château Puy Castéra		€38
Saint-Estèphe, Les Hauts de Pez	€13	€50
Pauillac, Baron Nathaniel Philippe de Rothschild		€68
Moulis-en-Médoc, L'Oratoire de Chasse-Spleen		€70
Saint-Julien, Connétable de Talbot		€100
Margaux, La Sirène de Giscours		€125
Saint-Estèphe, Château Lafon Rochet		€145
Lussac-Saint-Emilion, Vieux Château les Rocs		€30
Saint-Emilion, Château Palais Cardinal grand cru	€14	€68
Saint-Emilion, La Closerie de Fourtet		€105
Lalande-de-Pomerol, Château Ame de Musset		€62

BOURGOGNE

Givry 1er cru, Clos Charlé		€78
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RHÔNE

Crozes Hermitage, Cave de Tain "Nobles Rives"	€10	€48
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VAL-DE-LOIRE

Chinon, Couly-Dutheil « Clos De L'Echo »		€63
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LANGUEDOC-ROUSSILLON

« Art de Vivre » de Gérard Bertrand		€39
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Sparkling

Glass (12cl)

Bottle (75cl)

Champagne Ayala brut majeur		€80
Champagne Veuve Clicquot « Carte Jaune »	€14	€90
Champagne Drémont Marroy « Cuvée Corps & Âme »	€14	€110
Champagne Drémont Marroy « Cuvée Esprit » blanc de blancs	€18	€130
Champagne Ruinard blanc de blancs		€200
Champagne Veuve Clicquot rosé		€150
Prosecco Spumante Doc Martini	€7	€30
Crémant de Bordeaux, Les Cordeliers Brut	€9	€45

Hot Drinks

Spirit coffees

€12

French coffee

Café espresso, le Palin cognac 4cl, cane sugar 2cl, whipped cream

Cuban coffee

Café espresso, Havana club 7-year rum 4cl, cane sugar 2cl, whipped cream

Irish coffee

Café espresso, Jameson Irish whiskey 4cl, cane sugar 2cl, whipped cream

Classic coffees

Ristretto

Short, intense and rich coffee

€3

Espresso

€3

Double espresso

€6

Lungo

Long espresso gentle and refreshing

€3

Cappuccino

A full-bodied espresso, hot milk topped with hot milk froth

€7

Espresso macchiato

A full-bodied espresso, hot milk topped with a milk cloud to create a smooth and intense experience

€3.5

Latte macchiato

Mixture of milk froth, hot milk and a Nespresso coffee

€7

Iced macchiato

Iced espresso topped with cold milk froth

€7

Iced coffee

Iced lungo

€5

Hot chocolate

Smooth chocolate mixed with hot milk

€6

Special coffees

Rose cappuccino

White chocolate flavoured cappuccino lightly wrapped in a bouquet of roses

€8

Choco-cookie macchiato

Latte macchiato with cookie and chocolate flavours

€9

Chai coffee

Sublime combination of milk, chai tea and a grand cru with an intense body

€9

Tonic awakening

Energy breakfast, an espresso topped with hot milk foam, caramel and muesli

€9

Speculoos delicacy

Coffee based on speculoos, notable for hints of cinnamon

€8

Macaron latte

Latte macchiato with a hint of vanilla, almond and meringue

€9

Hot Drinks

Teas | Infusions « Palais des Thés » - in sachet €5

Tea of Lords

Black tea, a great classic of English teas: a very distinguished «Lord», the most bergamot of our Earl Greys

Breakfast tea

Black tea, blend of Assam and Sri Lankan teas, full-bodied and aromatic

Japon Sencha Ariake

Japanese green tea, both sweet and invigorating with a vegetal and very slightly iodised taste, ideal for discovering the excellence of Sencha teas

Darjeeling Margaret's hope

Indian black tea, Darjeeling Margaret's Hope is a summer Darjeeling from the Himalayan highlands. Woody and fruity, with great character, stimulating

Tahitian rooibos

Thoughts of escape to exotic islands, a warm gourmet rooibos with vanilla and almond flavours

Verveine

An infusion of whole lemon verbena leaves, with fresh and zesty notes. Recognised for aiding sleep

Teas | Infusions « Palais des Thés » - with infuser €6

Whole chamomile flower

Theine-free infusion of whole chamomile flowers, recognised for its relaxing properties

Tropical garden

Theine-free infusion of exotic fruit, Jardin Tropical is a delicious sunny blend evocative of juicy gourmet fruit

Geisha flower

Sweet and fragrant green tea with a cherry blossom bouquet

Chai

Delicious black tea flavoured with cardamom and clove

