

Madame B invites you to the bar!

Brightly-lit, welcoming and friendly, Madame B's bar will set the tempo of your day at the Burdigala or provide you an original interlude in Bordeaux city centre.

Enjoy!

Please inform us of any food allergies upon your arrival.

Our partners : Beillevaire • Vallée des Deux Sources • L'Épicense • Racé • Emengoa • Christophe Latour • Maison Constanti
Les Terrines de l'Atelier • Esprit du Sel • Andignac



Fingerfood

Savoury desire

Assortment of our selection of charcuterie | 22€

Andignac duck foie gras, toasted bread | 25€

Sheep cheese plate from Agour | 8€

Cheese platter of the day | 10€

Smoked salmon, lemon cream, buckwheat blinis | 19€

Bayonne ham slices, pickles & guindillas | 12€

Terrine from L'Atelier: foie gras, toasted bread | 12€

Caesar salad | 16€

Croque-monsieur with white ham & comté, green salad | 16€

Chicken club sandwich | 17€

Grilled halloumi with zaatar condiment | 16€

Semi-wholemeal pasta with butter and parmesan | 13€

Seasonal vegetable soup, garlic croutons | 12€

Sides

Bowl of homemade fries | 5€

Green salad with vinaigrette | 4€

Sweet desire

Seasonal fruit salad | 9€

Chocolate palet with homemade granola | 11€

Assorted homemade ice creams & sorbets | 9€



Signature cocktails

• 15€ •

Louise

Rhum, vanilla, honey, lime, passion fruit

Romane

Rosemary infused tequila, lime, apricot

Romy

Sloe gin, blackcurrant, lime, grenadine, egg white

Charlotte

Gin, cucumber, lime, St-Germain

Chloé

Whisky, blackcurrant, lime, ginger ale

Constance

White vermouth, vanilla, ginger, rosé prosecco

Cocktail of the moment

Ask us



Signature mocktails

• 11€ •

Red Honey

Raspberry, cranberry, apple, honey

Passion Pêche

Black tea, passion fruit, lemon, peach, ginger

Detox Energising

Turmeric, orange, carrot, ginger, lemon

Mocktail of the moment

Ask us

Classic mocktails

• 10€ •

Every classic cocktail can be made on request
