LE 7 - PANORAMIC RESTAURANT

4, ESPLANADE DE PONTAC
33300 BORDEAUX

TEL : +33 (0)5 64 31 05 40

www.le7restaurant.com

Capacity :
70 seats inside, 30 seats on the semi-covered terrace

OPEN 7/7 FROM 10H TO 23H

Elevator with direct access to Le 7 Restaurant

Dish of the day €18
International small portions €7
Starter €15
Main course €27
Dessert €12
Cuisine prepared with local seasonal products and flavors of the world

500 References 50 Countries
Wine Producers

25 Bordeaux icons
32 wines by the glass

Contact: contact@nicolaslascombes.fr
Press Contact : stessy@nicolaslascombes.fr
Restaurant Manager : Julie Dourville
Executive Chief : Bruno Grand-Clément
Chief Executive Sommelier: Lucie Dussillols

THIS YEAR, WE HAVE WELCOMED MORE THAN 76500 PERSONS
SEE BORDEAUX WAKE UP AND FALL ASLEEP....

LE 7 is the panoramic restaurant in La Cité du Vin, located on the 7th floor of the architectural masterpiece designed by architects Anouk Legendre and Nicolas Desmazières of XTU.

The interior design of the restaurant by the architect designer Laurent Karst of Atelier16, has been thought as a convivial, timeless, refined and elegant space.

The panoramic view of the crescent moon harbor change through light in the morning giving way to city lights in the evening.

The sun on this reflective building rises in the east on the Garonne River for breakfast, and sets over the city to the west for dinner. You will have the best view of Bordeaux that a restaurant can offer.

BACKGROUND

Numbers have meaning and everyone finds their own: the 7th restaurant of Nicolas Lascombes, the 7th floor of La Cité du Vin, a place where you can succumb to one of the 7 Deadly Sins (Gluttony), lucky number 7, magic number 7...

Our Executive Chef Bruno Grand-Clément, accustomed to working at high altitude as sous-chef at Jules Verne in the Eiffel Tower, has developed a generous menu that offers regional and seasonal products prepared with international flavors. A true alliance of Bordeaux know-how and influences of other civilizations of the world.

The challenge is all the more ambitious due to the technical constraints: 40m² kitchen, limited storage and security restrictions linked to the extraordinary building. A unique place in the world.

A great wine lover, Nicolas Lascombes has created a selection, both universal and local, of 500 wines from 50 countries. The list will include 25 icons of Bordeaux along with a selection of 32 wines by the glass. Small production wines are not forgotten and the ultimate goal is pleasure and discovery for all budgets.

Food and wine pairings are suggested for each of our dishes. Lucie Dussillols, who honed her experience at Jules Verne and with Chef Anne-Sophie Pic, will share with you her favorites and adapt to your desires. Jimi Hwang that has enriched her experience in famous restaurants with M.Gagnaire, will also give you precious advice.

Every weekday you can enjoy our daily special (€18), our sommelier will propose to pair it with the wine of the day (Daily special and 1 glass of wine €25).
LE 7 PANORAMIC RESTAURANT,

Is not just a restaurant, it’s a continuously living space: food is served from 10h to 23h, savory and sweet... At Le 7, it’s always a good time to eat!

What will we eat at Le 7: the menu has a modern approach.

Some dishes are served in tasting-sized portions to encourage discovery: The “American” Egg cooked at low temperature, served with spice muffin, grilled pork loin and baby spinach is juxtaposed with “Navarra” Tuna marinated in virgin olive oil, served with candied garlic and piquillo peppers, zucchini tartar.

There are also dishes for locavores: Blonde d’Aquitaine beef tenderloin, Anna potatoes, Bordelaise sauce. For the culinary back story, the Anna potato dish was created by the Bordelais chef Adolphe Duglére, a nod to this talented chef from our own.

We have chosen the highest quality fish such as turbot à la plancha, potato mousseline, vegetable julienne, bordelaise sauce.

The crispy Guanaja 70% : Crispy palet biscuits creamy chocolate, with its cocoa grounds biscuit. You can also leave with the chocolate bar of the restaurant, subtle mix of fine cocoa, in its refined case.

On Sundays, our menu expands with the addition of seafood with specials oysters from M. David Hervé.

Our goal at Le 7 Panoramic Restaurant is to give pleasure because :

« The most exquisite pleasure is to give pleasure to others »
Jean de la Bruyère 1645-1696

LES VIandes D’exception DE M. METZGER

À l’heure où les consommateurs s’intéressent de très près à leur alimentation, nous avons choisi de sélectionner nos fournisseurs. C’est pourquoi nous travaillons avec les Frères Metzger, boucherie éthique et responsable. Bouchers depuis des générations, Olivier et Franck Metzger proposent des viandes d’exception aux origines et labels certifiés : Génisses de Bourgogne, Limousines, Black Angus, Noire de Baitique, Montbéliarde. Ils connaissent les éleveurs, garantissent transparence et traçabilité tout en développant le savoir-faire familial. Ils éduquent leurs clients à consommer moins mais mieux. Ils travaillent avec les plus grandes toques de France depuis le marché de Rungis : Jean-François Piège, Yannick Alléno, Alain Ducasse, Joël Robuchon notamment. Couleur, saveur, arôme, jutosité, tendreté : déguster cette viande suscite des émotions uniques, que nous vous invitons à découvrir ...

LE MARAÎCHER VOYAGEUR JULIEN MAGNIEZ

En cohérence avec cette prise de conscience du consommateur où manger est un acte citoyen, nous accompagnons nos plats des légumes de Julien Magniez « le Maraîcher Voyageur », à la tête d’un petit domaine familial de 3,5 hectares en agriculture paysanne et agroécologie.
Ce jardinier-maraîcher, lauréat du concours Fermes d’Avenir, réserve aux restaurants de Nicolas Lascombes ses meilleurs légumes de variétés anciennes les plus goûteuses, cultivées et récoltées à la main, sans aucun produit chimique.

« THE MOST EXQUISITE PLEASURE IS TO GIVE PLEASURE TO OTHERS »
JEAN DE LA BRUYÈRE 1645-1696
The objective of Nicolas Lascombes, who owns several restaurants in Bordeaux (La Brasserie Bordelaise, La Terrasse Rouge, Hôtel de la Plage, Le Puy Paulin, Le Bistrot des Girondins) is for Le 7 to be «open-minded towards others, offer conviviality, hospitality, sharing, and discovery.» «The customer is for us the heart of this living space with a breathtaking view.»

JULIE DOURVILLE
RESTAURANT MANAGER

Graduate of the Vatel Institute in Bordeaux, Julie started her career in Canada and in New Zealand. After which, she continued her professional experience in gourmet restaurants, especially at La Grand’Vigne, the 2 Michelin-starred restaurant of Les Sources de Caudalie in Bordeaux-Martillac, at Le Gourmet in La Coquillade in Provence, and at La Grande Maison in Bordeaux. She joined Le 7 since the opening in 2016, and she is now running the restaurant.

LUCIE DUSSILLOLS
CHIEF EXECUTIVE SOMMELIER

Lucie worked in Paris for almost 10 years alongside Chef Alain Ducasse and Chef Anne-Sophie Pic. She joined the team of Nicolas Lascombes almost two years ago with the mission to open Le 7 Panoramic Restaurant. Her work is her passion: sharing knowledge with the team, selectioning wines, and advising customers are all part of everyday life. «Today Le 7 Restaurant is for me the opportunity to continue learning my craft and share my passion.»

BRUNO GRAND-CLEMENT
EXECUTIVE CHEF

Bruno Grand-Clement gained his experience with 15 years at the Jules Verne restaurant in the Eiffel Tower, working first with Alain Reix and then with Alain Ducasse. He certainly knows about working at high altitudes. Bruno joined the Nicolas Lascombes team two years ago and seized the opportunity to participate in this important project that brings him closer to his passions: art, culture, history... and of course gastronomy.

Bruno aims to help guests rediscover the classics and then have them voyage to other countries in the world. Wine brings people together, cooking keeps them together. These are human values that we wish to make our own.

DJORDJE ERCEVIC
CHEF

After an apprenticeship under great michelin-starred chefs in London and the Bay of Arcachon (La Guérinière), it was in a Bordeaux establishment, the «Vin Rue Neuve» restaurant, that Djordje earned his two Michelin Guide forks for his cuisine. He took over as the chef in Le 7 restaurant in June 2017.

MARILOU TAMARELLE
PASTRY CHEF

Graduated from the Grégoire Ferrandi culinary school, Marilou started her career in some prestigious hotels in Paris, particularly at the Mandarin Oriental alongside the famous chef Thierry Marx and at the Four Seasons Hotel George V. It is with a lot of passion and creativity that she delights our guests with her delicious desserts.