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BORDEAUX

www.lesnegociants.fr

ORGANIZE YOUR CORPORATE & PRIVATE MEALS AT LES NÉGOCIANTS

Les Négociants, a place that stands out for a concept that combines tasting, sophistication and conviviality, offering a tasty, gourmet culinary experience.



A PERFECT LOCATION

- **Historic place of Bordeaux**
In front of Grosse Cloche and next to Place Fernand Lafargue
- **The restaurant, in 2 spaces**
Our main dining room and private room in the wine cellar

- 📍 Bordeaux Saint-Jean train station - 2km
- ✈ Bordeaux- Mérignac Airport - 13 km
- P Victor-Hugo Parking - 50 m
- 🚊 Tramway B - Musée d'Aquitaine - 300 m

LE RESTAURANT

FOR YOUR BUSINESS & PRIVATE MEALS

A modern restaurant where the entire team offers authentic cuisine and friendly service. A seasonal menu featuring fresh produce. Service at your own pace, at lunchtime, with our weekly menu: starter, main course and dessert. Also, our lovely wine list, featuring over 200 selections, will delight lovers of fine wines.



They trust us ...

“What a pleasure to come and enjoy a moment of relaxation at Les Négociants! In the kitchen and in the dining room, the entire team takes care of every detail to delight our taste buds, accompanied by a wonderful wine list! A very high level of conviviality: hats off and thank you!”

Marion Rouchaud - Agence Freelance Communication

“A delight!

A meal full of surprises from start to finish. First of all, the place is tastefully decorated, and the menu is rather succinct, leaving plenty of room for surprise when the plates are served. Not to mention the carefully selected wine list.”

Sophie Mignet - Influence manager and PR coordinator



Business lunch

Starter, main course and dessert of the day
27 euros (excluding drinks)



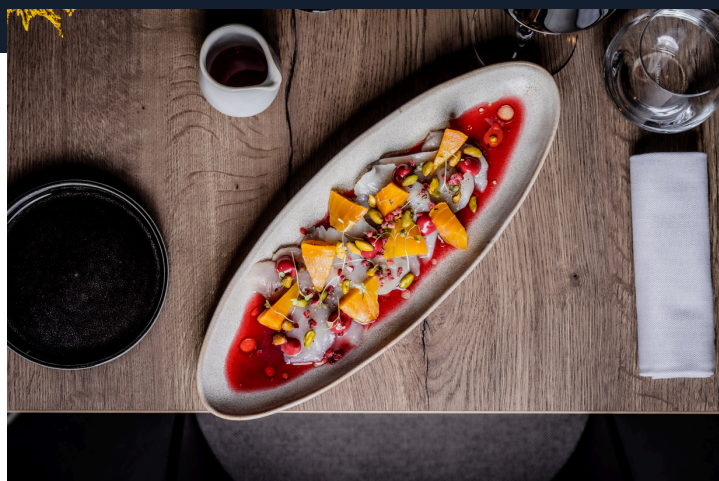
Company Dinner

Menu from 52 euros per person
(excluding drinks)



Capacité

34 people



LA CAVE

FOR YOUR BUSINESS & PRIVATE MEALS

Beneath the ancient stones of the restaurant, La Cave Privée is a place apart. Entirely dedicated to intimate dining and exceptional moments, this vaulted cellar offers total immersion in the world of wine, in an elegant and private setting.



✨ Ambiance & Decor

Subtle lighting integrated into alcoves reveals the contours of the rough stone walls.

Shelves lined with fine wines around the room create a warm setting. A large solid wood table or several small tables, depending on the desired configuration.

Candles, soft music, and woody scents complete this enveloping atmosphere.

🍷 Culinary experience

Bistronomic menu with food and wine pairings, tailor-made by the chef and sommelier.

Discreet and personalized service, exclusively dedicated to the table.

📌 In summary:

A secret, rare, and precious place, where every detail is designed so that wine, gastronomy, and intimacy come together in perfect harmony.



Business lunch

Starter, main course and dessert of the day
27 euros (excluding drinks)



Dîner d'entreprise sur-mesure

Menu from 52 euros per person
(excluding drinks)



Capacité

20 people



Example of a weekly menu

STARTERS

Beef tataki with teriyaki sauce and pickles

OR

Low-cooked egg, pumpkin compote, speck and black garlic condiment

MAIN COURSES

Snacked swordfish, fennel confit with sweet spices, citrus oil aioli

OR

Duck fillet, celery mousseline, pepper suet

DESSERT

Poached pear in white wine, vanilla cheesecake, and speculoos crisp

OR

Gorgonzola, Jerusalem artichoke mousseline, and tartufata



At Les Négociants, we can tailor-make your meal.
Don't hesitate to contact us so that we can help you create a unique
experience for your event.

Our menu à la carte

STARTERS

Sautéed mushrooms, crispy speculoos and gingerbread, and foie gras shavings	14
Beef tartare, straw potatoes, trout roe, and langoustine oil mayonnaise	14
Calamarata pasta, crab meat, shellfish bisque, lemon and radish	16

MAIN COURSES

Lean meat, coconut bean purée, cockles, andouille sausage and verbena oil emulsion	27
Seared swordfish, broccoli mousseline, walnuts, chimichurri sauce and nori powder	25
Pork belly and black pudding, potato foam, kale, savora and honey condiment	27
Roast veal, butternut squash mille-feuille and pickles, chestnut-chipotle condiment, smoked cream veal sauce	31

CHEESE

Gorgonzola cheese cream, tartufata, and Jerusalem artichoke purée	12
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DESSERTS

Lemon namelaka, honey caramel, beer sorbet, Breton shortbread, and pollen	11
Roasted pineapple, coconut, amber rum, ginger jam and cashew nougatine	12
Creamy celery and white chocolate, Granny Smith apple, almond and amaretto cake	11



LES NÉGOCIANTS

GROUP MENU

A detailed menu will be presented according to the date of your event.

MENU n°1:

3 COURSES - 52 euros

STARTER

-

MAIN COURSE

-

DESSERT

MENU n°2:

4 COURSES - 62 euros

STARTER

-

MAIN COURSE

-

CHEESE

-

DESSERT

MENU n°3:

5 COURSES - 75 euros

STARTER

-

FISH

-

MEAT

-

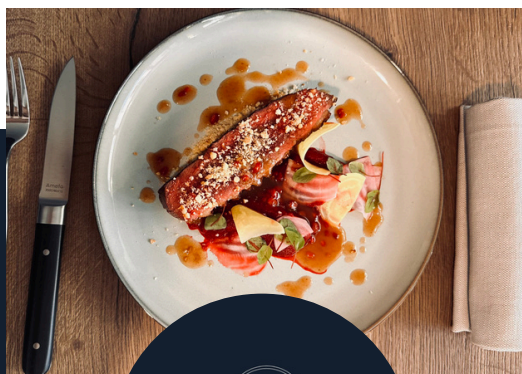
CHEESE

-

DESSERT

The chosen menu is served to the whole table.

We adapt to any allergies/intolerances notified to us in advance.



RESTAURANT
LES NÉGOCIANTS
BORDEAUX

DRINKS MENU

A detailed selection will be presented to you based on your chosen menu.

Package 1: 25 euros

- 3 glasses of wine
- Mineral water
- Hot drink

Package 2: 35 euros

- 1 aperitif
- 3 glasses of wine
- Mineral water
- Hot drink

Package 3: 42 euros

- 1 aperitif
- 4 glasses of wine
- Mineral water
- Hot drink



RESTAURANT
LES NÉGOCIANTS
BORDEAUX

CONDITIONS FOR GROUPS

Reservation

A 50% deposit is required to confirm the booking.

Cancellation

A refund of the deposit is made in the event of cancellation no later than 7 days before the event.

In the event of cancellation less than 48 hours in advance, the full menu price must be paid.



LES NÉGOCIANTS



YOURS PRIVILEGED CONTACTS

Reservations and information

Julien Cot

Co-founder and events manager

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LES NÉGOCIANTS

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