

Cartoon Movie

4-6 March 2025
BORDEAUX • NOUVELLE-AQUITAINE



Nearby restaurants



Bistrot & Brasseries

Bio Burger

Nestled in the heart of Bordeaux, this 100% organic burger restaurant has consistently earned praise for its delicious, fresh, and innovative cuisine. Bio Burger Bordeaux is a must-visit for any burger enthusiast. Here's a taste of what awaits you at Bio Burger Bordeaux: 100% organic beef, chicken, or veggie patties made with the finest, sustainably sourced ingredients. Irresistible toppings, from savory cheese to crispy bacon, creamy avocado to mouthwatering grilled onions. Crispy fries made from the freshest potatoes serve as the perfect side dish to your burger. Freshly prepared salads offer a lighter option that is packed with flavor and nutrients.

📍 12 Rue Georges Bonnac
Monday > Tuesday
11:00 - 22:30
🕒 Wednesday > Saturday
11:00 - 23:30
Sunday 11:00 - 22:30
☎️ (33) (5) 57 34 94 78
● €€

La Brasserie Bordelaise

Not far from the Comédie, this restaurant is the place to be for oyster lovers (by David Hervé) as well as meat lovers (beef from Galicia) or traditional food lovers (beef cheek with Bordeaux wine, shoulder of lamb and tarbais...). Fast and efficient service.

📍 50 Rue Saint-Rémi
Monday > Sunday
🕒 12:00 - 15:00 / 19:00 - 00:00
☎️ (33) (5) 57 87 11 91
● €€
12/20 Gault&Millau

Le M

It is the meeting of two associate chefs who, after an academic career in Michelin-starred gourmet restaurants and experiences abroad, decide to open the Restaurant Le M together. They offer you a bistro-cuisine, to discover!

📍 53 Rue Lafaurie de Monbadon
Tuesday > Saturday
🕒 12:00 - 14:00 / 19:30 - 21:30
Closes at lunch on Saturday
☎️ (33) (5) 56 79 01 64
● €€
13/20 Gault&Millau

Sens

This modern and authentic bistro is run by Loren the pastry chef and Alexandre the chef, each of whom has 15 years' experience in the kitchen. The cuisine is precise and well executed, with a single good-value set menu at lunchtime and a tasting menu in the evening. A promising newcomer to Bordeaux.

📍 93 Rue de Soissons
Tuesday > Saturday
🕒 12:00 - 13:30 / 19:30 - 21:00
Closed for lunch on Tuesdays
and Saturdays
☎️ (33) (9) 83 45 52 29
● €€
14,5/20 Gault&Millau

Lil' Home

Dive into a seductive place with a modern and creative cuisine. Chef Lillian Douchet offers seasonal dishes to be enjoyed in the lounge as well as on the sunny terrace on the Quai des Chartrons. A local menu in a chic bistro atmosphere.

📍 27-29 Quai des Chartrons
Tuesday > Saturday
🕒 19:00 - 21:30
Open from noon to 1.30 p.m.
on Fridays and Saturdays
☎️ (33) (5) 57 59 92 82
● €€

Gastronomic Restaurants

Le Chicoula

Located just a stone's throw from the Musée d'Aquitaine, Chicoula, meaning sip and savour, is a gourmet restaurant. Chef Guénaël Avy, working closely with local producers, crafts a seasonal menu emphasising food and wine pairings. The ambiance seamlessly blends dishes and local artworks. A sommelier is on hand for expert advice, making it a true celebration of local cuisine. The recent addition of a takeaway service brings Le Chicoula's gourmet experience to your doorstep. This pocket bistro, though opening without fanfare, boasts a chef who is both a culinary master and a painter in his spare time.



22 Rue de Cursol



Wednesday > Saturday

19:30 - 21:30

Open from noon to 13:15 on
Saturdays and Sundays

(33) (6) 52 40 64 54

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12,5/20 Gault&Millau

Le Chapon Fin

A native of the Médoc, Younesse Bouakkaoui cut his teeth with two of France's greatest chefs: Thierry Marx and Jean-Luc Rocha at Château Cordeillan Bages in Pauillac. He continued his career at several of Bordeaux's top restaurants, before taking over the reins at La Table de Montaigne, where he has established himself as one of Bordeaux's finest.



5 Rue Montesquieu



Tuesday > Saturday

12:00 - 13:15 / 19:30 - 21:15



(33) (5) 56 79 10 10

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13,5/20 Gault&Millau

Bô-Tannique

Three partners and friends set up shop in these attractive premises, which they have totally transformed: decoration in touch with the zeitgeist, exposed Bordeaux stone... Their cooking, straightforward and full of contrasts, draws on their travel memories: crispy tuna, sriracha emulsion; poultry in lemongrass and kumquat vinaigrette. A success.



2 Rue Tustal



Tuesday > Saturday

12:00 - 13:45 / 19:00 - 22:00



(33) (5) 56 81 34 92

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14,5/20 Gault&Millau

Le Quatrième Mur *

In the theatre, the Quatrième Mur ('fourth wall') is the invisible one that separates the public from the stage. An apt name for this restaurant within the splendid Grand Théâtre. Philippe Etchebest keeps it understated, using quality ingredients, precisely cooked, and adding a garnish and a jus. Delicious, in all its simplicity.



2 Place de la Comédie



Tuesday > Saturday

12:00 - 14:30 / 19:15 - 23:00



(33) (5) 56 02 49 70

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13,5/20 Gault&Millau

Le Comptoir Cuisine

In front of the Comédie, this chic Comptoir offers an efficient service and a menu of its time, based on the product, like the charcuterie from Ospital or the Abotia farm. Tartare or risotto join some more elaborate dishes, the creamy marinated octopus with corn, chorizo and piquillos or the veal with carrots in coconut milk and ginger. Regressive fashion desserts (baba, vacherin, rice pudding...).



2 Place de la Comédie



Monday > Sunday

12:00 - 22:00



(33) (5) 56 56 22 33

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11,5/20 Gault&Millau

It is one of the most prominent houses in the city: welcome to the Racines restaurant in Bordeaux, a paradise for lovers of gourmet cuisine. Discovery of a tasty address where the cuisine is inventive, sparkling, far from conventions and affordable.



59 Rue Georges Bonnac



Tuesday > Saturday

12:00 - 13:30 / 19:30 - 21:30



(33) (5) 56 98 43 08

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12,5/20 Gault&Millau

Lume

A 14-seater restaurant with an intimate atmosphere, partly lit by candlelight (Lume in Italian). Venetian chef Riccardo Suppa delights his guests with a unique 6-course menu, focusing on seafood and organic vegetables. Everything is homemade, from the pasta to the bread made with ancient wheat flour.



3 Rue des Faussets



Thursday > Monday

19:30 - 22:30

(33) (5) 47 79 47 56

€€€

13/20 Gault&Millau

Racines by Daniel Gallacher

Starred restaurants (Michelin)

L'Oiseau Bleu *

This classical stone house is an institution on Bordeaux' trendy "alternative" right bank. The chef rustles up minimalist, legible dishes that voluntarily eschew fancy techniques in favour of two overriding principles: produce and taste. The 6-course surprise menu unveils the chef's consummate skill.

📍 127 Avenue Thiers
Tuesday > Saturday

🕒 12:00 - 13:00 / 19:30 - 21:00
Closed on Thursday evenings

☎ (33) (5) 56 81 09 39
● €€€
15/20 Gault&Millau

Maison Nouvelle *

Phillippe Etchebest

It is in the heart of the Chartrons district that Philippe Etchebest welcomes you in this old carpentry. The starred chef invites you to discover the Basque specialties of his childhood, with refinement and simplicity. The best rated restaurant in Bordeaux!

📍 11 Rue Rode
Tuesday > Saturday
19:00 - 00:00

🕒 Open on Fridays and
Saturdays for lunch

12:00 - 13:30
☎ (33) (5) 33 09 46 90
● €€€€
17/20 Gault&Millau

Le Pavillon des Boulevards *

At the helm of this institution of Bordeaux gastronomy, chef Thomas Morel and his wife Célia propose creative cuisine, playing with marriages of aromas and flavours, and accompanying dishes by good wines from the region. What a delight it is to stroll along this boulevard!

📍 120 Rue de la Croix-de-Seguey
Tuesday > Saturday

🕒 10:00 - 15:00 / 18:30 - 23:30
Closed on Wednesday
evenings

☎ (33) (5) 56 81 51 02
● €€€
14/20 Gault&Millau

Le Pressoir d'Argent **

Gordon Ramsay

The restaurant's name comes from the Christofle lobster press - an extremely rare piece - that presides over the dining area. Gordon Ramsay signs an appetising menu that showcases the produce of Bordeaux and Aquitaine. The culinary score is skilfully interpreted by a youthful team of boundless enthusiasm.

📍 5 Cour de l'Intendance

🕒 Wednesday > Saturday
19:00 - 21:30

☎ (33) (5) 57 30 43 04
● €€€€
15,5/20 Gault&Millau

Soléna *

The food is refreshingly pared down and creative (no more than three ingredients per recipe), simple and accessible, and concocted from the market produce available at the time. Victor Ostronzec is an ambitious chef, who even offers an ad hoc surprise menu for diners who feel like taking the plunge and leaving it all up to him.

📍 5 Rue Chauffour
Tuesday > Saturday

🕒 12:00 - 13:15 / 19:30 - 21:15
Close for lunch on Tuesdays

ans Wednesdays
☎ (33) (5) 57 53 28 06
● €€
15/20 Gault&Millau

Tentazioni *

She hails from Brittany, he from Sardinia and their restaurant in Bordeaux is irresistible. The staggeringly precise food seeks to enhance first-rate ingredients (langouste, spider crab, red tuna, pigeon) and delves freely into Italian traditions. The tasting menus change weekly. Fully deserving of its success.

📍 59 Rue du Palais-Gallien
Tuesday > Saturday

🕒 12:15 - 13:00 / 19:30 - 21:00
Closed for lunch on
Tuesdays, Wednesdays and
Saturday

☎ (33) (5) 56 52 62 12
● €€
14/20 Gault&Millau

International food

Terre Emeraude

The view of the Musee d'Aquitaine from the window of this restaurant will leave you with unforgettable memories. If you've never tried Colombian cuisine, come to Terre Emeraude. This place serves ceviche cooked to perfection.

🕒 Tuesday > Saturday
12:00 - 14:00 / 19:30 - 22:00

Saturday 19:30 - 22:00

Closed for lunch on

Saturdays

📍 32 Rue Cursol

☎ (33) (5) 56 91 47 74

● €€

OKRA

It's a simple fact: gastronomy on the African continent suffers from clichés that it is struggling to shake off. So we had to think of another way of presenting it, one that would allow people to experience it without prejudice but without betraying its nature.

📍 51 Rue Judaïque ☎ (33) (5) 56 01 26 97

Monday > Sunday

🕒 12:00 - 14:00 / 19:00 - 22:00





🕒 Closes at 14:00 on Sundays

Special diets restaurants







MAMACAM

A delightful vegetarian lunch spot with daily specials and a variety of fresh, organic dishes, including vegan and gluten-free options. Camille, the chef, uses locally sourced ingredients for everything from soups to desserts. Reservations are recommended for dining in.

 83 Cr Victor Hugo
 Monday > Friday
11:45 - 14:30
 (33) (5) 87 03 83 97
 €€





L'Abeille Gourmande

A vibrant, eco-conscious neighbourhood eatery serving entirely vegetarian, organic, and zero-waste cuisine. The chef crafts two daily dishes and desserts using local, seasonal ingredients. Enjoy salads, pies, granolas, and cakes in this welcoming space with a sunny terrace. For takeout, bring your own containers.

 30 Pl. de la Frm Richemont
 Monday > Friday
12:00 - 15:00
 (33) (6) 15 71 37 64
 €€





Kabana

Enjoy original, homemade, and healthy dishes with vegetarian, gluten-free, or vegan options. Marine leads, Margaux cooks, and together they share their zest for life through vibrant dishes: colourful salads in summer, warm bowls in winter – pure bliss!

 33 Pl. Pey Berland
 Monday > Friday
10:30 - 16:00
 (33) (9) 87 57 96 10
 €€

Matsa Caffè

Matsa Caffè offers Sara's delightful fluffy focaccia daily, showcasing her proud Italian roots! Lunch features two changing dishes (tabbouleh, lasagne, etc.) with fresh seasonal ingredients. In the mornings, the colourful establishment doubles as a cozy coffee shop. Don't miss the counter's treats: vegan cookies, gluten-free brownies, and energy balls.

 16 Av. Thiers
 Monday > Friday
09:00 - 14:30
 (33) (9) 73 88 42 49
 €€





Monkey Mood

A 100% vegan restaurant and café, with a cozy upstairs space. Whether on the terrace or in the antique jungle chic setting, it's the perfect spot for coffee, lunch, or snacks. The world cuisine-inspired menu features dishes like jack nasi goreng and gado gado, generous and colourful. Desserts, with low-sugar pastries, are equally fresh and vibrant.

 11 Rue Camille Sauvageau
 Tuesday > Sunday
12:00 - 14:30 / 19:00 - 21:30
Opens at 11:30 on Sundays
 (33) (5) 57 71 74 27
 €€


Dis Leur




This charming vegan bistro, led by Chef Nicolas, serves delightful 100% plant-based dishes. With fresh, seasonal and organic ingredients, the lunch menu features two starters, two mains, and three desserts, including the dessert of the day, gourmet coffee, or a plate of plant-based cheeses. Monthly changing menus stay inventive and tasty, with summer tapas options.

 45 Rue du Loup
 Tuesday > Saturday
19:00 - 22:00
 (33) (5) 57 14 96 91
 €€

Souquo

At Souquo, there are no paper napkins... and that's rare enough to deserve a mention! Compost, management of unsold produce, returnable takeaway boxes... Souquo is a truly veggie café and canteen! The girls only work with fresh, seasonal produce, mainly organically grown. The lunch menu changes every month and the brunch menu is renewed every two months. When the kitchen closes, the coffee shop takes over. You'll find juices, smoothies... as well as the pastries of the moment. In any case, the dishes are always very fresh, colourful and/or full of flavour, like the big cookie for hazelnut lovers.

 Wednesday > Sunday
10:00 - 17:30
Open Thursday night 19:30 - 22:30
Open from 11am to 4pm on Saturdays and Sundays

 5 Quai Sainte-Croix
 (33) (5) 47 74 25 17
 €€



For more suggestions, please visit the tourist office website
by clicking on this website address or copying it in your navigator:

<https://www.bordeaux-tourisme.com/>

Or scan this QR code:

