

CARTOON MOVIE

5-7 MARCH 2024
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.

📍 Rue Georges Bonnac 12
Monday > Sunday
11:30 - 23:30
Closes at 10:30 on Mondays,
Tuesdays and Sundays
(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.

📍 Rue Saint-Rémi 50
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!

📍 Rue Lafaurie de Monbadon 53
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.

📍 Rue de Soissons 93
Tuesday > Saturday
🕒 12:00 - 13:00 / 19:30 - 21:00
Closed for lunch on Tuesdays
and Wednesdays
☎️ (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.

📍 Quai des Chartrons 27-29
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.



Rue de Cursol 22



Wednesday > Saturday

19:30 - 21:30

Open from noon to 1.15pm on
Saturdays and Sundays

☎ (33) (6) 52 40 64 54

● €€€€

12,5/20 Gault&Millau

Akashi

Nestled in Bordeaux, the restaurant run by talented Japanese chef Akashi Kaneko offers an exceptional culinary experience. Winner of the Gault et Millau Trophée de la mer in 2019, their chef has mastered the culinary art, skilfully combining authenticity, creativity and good taste in every preparation. In an attractive white interior with minimalist decor, the restaurant's ambience creates the perfect setting for enjoying bistronomic French cuisine. The dishes, a successful marriage between Japan and France, offer a modern and unpretentious interpretation of French gastronomy, featuring seasonal fish, meat, vegetables and fruit.



Rue du Loup 45



Wednesday > Saturday

12:00 - 13:45 / 19:30 - 21:30



☎ (33) (5) 57 99 95 09

● €€€

12/20 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.



Rue Tustal 2



Tuesday > Saturday

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



☎ (33) (5) 56 81 34 92

● €€

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.



Place de la Comédie 2



Tuesday > Saturday

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



☎ (33) (5) 56 02 49 70

● €€

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...).



Place de la Comédie 2



Monday > Sunday

12:00 - 22:00



☎ (33) (5) 56 56 22 33

● €€€

11,5/20 Gault&Millau

Racines by Daniel Gallacher

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.



Rue Georges Bonnac 59



Tuesday > Saturday

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



☎ (33) (5) 56 98 43 08

● €€€

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.



Rue des Faussets 3



Thursday > Monday

19:30 - 22:30

☎ (33) (5) 47 79 47 56

● €€€

13/20 Gault&Millau

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.

📍 Avenue Thiers 127
 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 * Philippe 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!

📍 Rue Rode 11
 Tuesday > Saturday
 🕒 19:00 - 00:00
 ☎️ (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!

📍 Rue de la Croix-de-Seguey 120
 Tuesday > Saturday
 🕒 12:00 - 13:15 / 20:00 - 21:00
 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.

📍 Place de la Comédie 2
 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.

📍 Rue Chauffour 5
 Tuesday > Saturday
 🕒 12:00 - 13:30 / 19:30 - 21:30
 ☎️ (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.

📍 Rue du Palais-Gallien 59
 Tuesday > Saturday
 🕒 12:15 - 13:00 / 19:30 - 21:00
 🕒 Closed for lunch on Tuesdays, Wednesdays and Saturday
 ☎️ (33) (5) 56 52 62 12
 ● €€
 13/20 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 - 22:30
 📍 Rue Cursol 32
 Saturday 19:30 - 22:30
 ☎️ (33) (5) 56 91 47 74
 Closed for lunch on Saturdays
 ● €€

La Boca Foodcourt

La Boca Foodcourt is a lively place hosting 9 independent and local restaurants, chosen for their passion for the business, the quality of their products and their know-how. Large tables are placed in the center of the court to eat together. Don't forget the beverage at the beer wall or the cocktail bar!

📍 Quai de la Paludate
 ☎️ (33) (7) 87 27 10 82
 🕒 Monday > Sunday
 10:30 - 00:00
 Closes at 3pm on Mondays and Tuesdays, 1am on Fridays, 2am on Saturdays and 11pm 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.

 Cr Victor Hugo 83

 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.

 Pl. de la Frm Richemont 30

 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!

 Pl. Pey Berland 33

 Monday > Sunday
10:30 - 16:00


Closes at 5pm on Saturdays
and 3pm on Sundays


 (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.

 Av. Thiers 16

 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.

 Rue Camille Sauvageau 11

 Tuesday > Sunday
12:00 - 14:30 / 19:00 - 21:30
Closed for dinner on Tuesdays,
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.

 Rue du Loup 45

 Wednesday > Saturday
12:00 - 14:00 / 19:30 - 21:30
Closed for lunch on
Wednesdays


 (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 from 11am to 4pm
on Saturdays and Sundays

 Quai Sainte-Croix 5

 (33) (5) 47 74 25 17

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