



“To make something good, you need to make something really good.”

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Auguste Escoffier



*Stessy and Nicolas*

# édito

**"Maison Faber Lascombes is above all, about family spirit."**

In 2006, Nicolas Lascombes creates his first business, Le Bouchon Bordelais, followed in 2008 by La Brasserie Bordelaise.

A first success which sharpens his appetite for business and defines the Faber Lascombes style.

Stessy who shares his life and taste for challenge decides to join the group and develop business growth.

Within a few years, the family business grows with the opening of about ten restaurants.

The recipe seems simple : a vision, an innate sense of hospitality, an ability to invent places, to tell stories, lots of love, care, determination and humility too...

Each restaurant has its own feel but they share the same taste of the South-West.

A cuisine which is precise and tasty, matched with an abounding selection of good wines : it's the DNA !

The success of the business is also due to the skilled and invested teams, and the strong links created over the years with numerous suppliers, who all share the values of the couple.



MAISON  
FABER LASCOMBES

RESTAURANTS





# BRASSERIE BORDELAISE

LE GÔUT DU SUD-OUEST



## BRASSERIE BORDELAISE

50 Rue Saint-Rémi, 33000 Bordeaux

05 57 87 11 91

[www.brasserie-bordelaise.fr](http://www.brasserie-bordelaise.fr)



# The place for meat lovers

Here, everything starts at the bar with a good glass of wine and a slice of Bellota ham!

Then, it's the love of the product and the desire to please our clients which do the rest. 700 different wines, local cured meats, Marennes Oleron oysters, exceptional air-dried ham, delicious beef cuts, Gascon crusty bread.

All alongside typical south west dishes. Served in a simple, authentic and lively atmosphere.

**Welcome to La Brasserie Bordelaise!  
Make yourself at home.**

250  
seats

700  
wine references

## Take away

beef, foie gras, wine, bread

## Areas

- Vaulted cellar room - 30 people
- Mollat dining room - 15 people
- Grand Grill - 140 seats  
200 standing

40€ - 60€

Group menus  
(wine not included)

## Groups and private hire



Vaulted cellar room



Grand Grill



Mollat dining room

## BOOKING

contact@brasserie-bordelaise.fr  
05 40 12 92 16

  
**LE 7 RESTAURANT**  
Panoramique - La Cité du Vin



**LE 7 RESTAURANT**

4 Esplanade de Pontac, 33300 Bordeaux

05 61 31 05 40

[www.le7restaurant.com](http://www.le7restaurant.com)



# A culinary experience

On the 7th floor of La Cité du Vin, this Bordeaux panoramic address provides an exceptional architectural and gastronomic experience.

Chic, modern and cosmopolitan, the restaurant offers a menu which respects the seasons, with food made from regional products but cooked with international influences.

A choice of 500 wines from Bordeaux but also from other countries.

For dessert, something fresh, exotic or chocolate ?

**Do not miss this unique culinary experience with a 180° view over Bordeaux.**

## Panoramic restaurant

Semi covered terrace

110 seats | Open 7D/7

500

wine references

50 countries, 36 wines by the glass

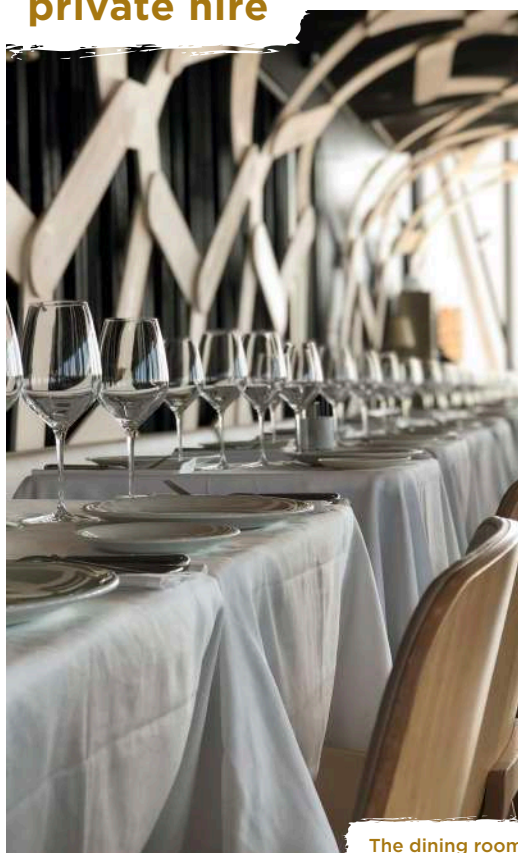
Serving all day

Private hire on demand

50 € - 70 €

Group menus  
(wine not included)

## Groups and private hire



The dining room



The view



**BOOKING**  
[contact@le7restaurant.fr](mailto:contact@le7restaurant.fr)  
 05 40 12 92 18



**HÔTEL DE LA PLAGE**  
*Cap-ferret*



**HÔTEL DE LA PLAGE**

1 Avenue de l'Herbe, 33950 Lège-Cap-Ferret

05 56 60 50 15

[www.hoteldelaplage-cap-ferret.fr](http://www.hoteldelaplage-cap-ferret.fr)



# An icon of Cap Ferret

With its traditional architecture and wooden balconies, Hôtel de la Plage is an icon of Cap Ferret.

Located in the heart of the oyster farming village of l'Herbe, this old refectory now feeds families and enthusiasts of traditional and authentic food. Local oysters, grilled squids, fish tartare, line caught fresh fish, tasty steaks... and homemade delicacies for dessert. Authentic French gingham clothed tables overlooking the beach. Be ready to enjoy it!

250  
seats

By the beach

## Areas

- Private dining room - 60 people
- Private hire of the hotel and dining room available in low season

Wine  
to take away

Buvette  
ice cream, aperitif,  
mojito, tapas

35 € - 45 €

Group menus  
(wine not included)

## Groups and private hire



The terrace



The dining room

## BOOKING

contact@hoteldelaplage-cap-ferret.fr  
05 40 12 92 16



## LA TERRASSE ROUGE

TABLE DU CHÂTEAU LA DOMINIQUE  
SAINT-ÉMILION



## LA TERRASSE ROUGE

1 Château la Dominique, 33330 Saint-Émilion

05 57 24 47 05

[www.laterrasserouge.fr](http://www.laterrasserouge.fr)



# A table overlooking the vines

In the heart of Saint Emilion's vineyards, an exceptional restaurant designed and thought-out by the architect Jean Nouvel. Neighbour to Cheval Blanc, La Terrasse Rouge sits on top of the wine cellars of Château La Dominique. The building and its terrace blend perfectly with nature.

A la carte enjoy a contemporary south west cuisine which is respectful of the seasons and local products : South West IGP foie gras, chicken from Les Landes, Bazas beef, Marmande tomatoes, asparagus from Blaye, lamb from Pauillac... And on top of all this an astonishing wine list.

**Everything to seduce both amateur and professional food and wine enthusiasts.**

140  
seats

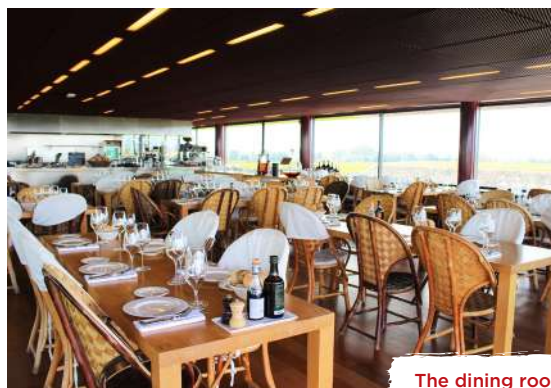
Cookery and  
wine courses  
on demand

Private hire on demand

45 € - 60 €

Group menus  
(wine not included)

## Groups and private hire



The dining room



The terrace

### BOOKING

contact@laterrasserouge.com  
05 40 12 92 18





## LE PUY PAULIN



### LE PUY PAULIN

14 Place Puy Paulin, 33000 Bordeaux

05 56 81 85 52  
[www.lepuypaulin.fr](http://www.lepuypaulin.fr)

# The authentic local bistro

Situated in the town center, le Puy Paulin takes its name from the peaceful square in which it is located.

The charm is immediate : traditional bistro decor, a warm and friendly atmosphere, and the taste of simple pleasures.

Stop by to share a moment. A coffee, a glass of wine or a home cooked meal.

A la carte you will find seasonal products prepared in a classic bistro style : egg mimosa, hearty stews, rib eye steak on the bone, tartare with chips...

Not forgetting our tasty homemade puddings.

**A real moment in a real bistro!**

100  
seats

50  
wine references

Local and seasonal produce

## Areas

• 50 seats inside including a 30 seats private dining room

• **Terrace** - 50 people

40€ - 50€

Group menus  
(wine not included)

## Groups and private hire



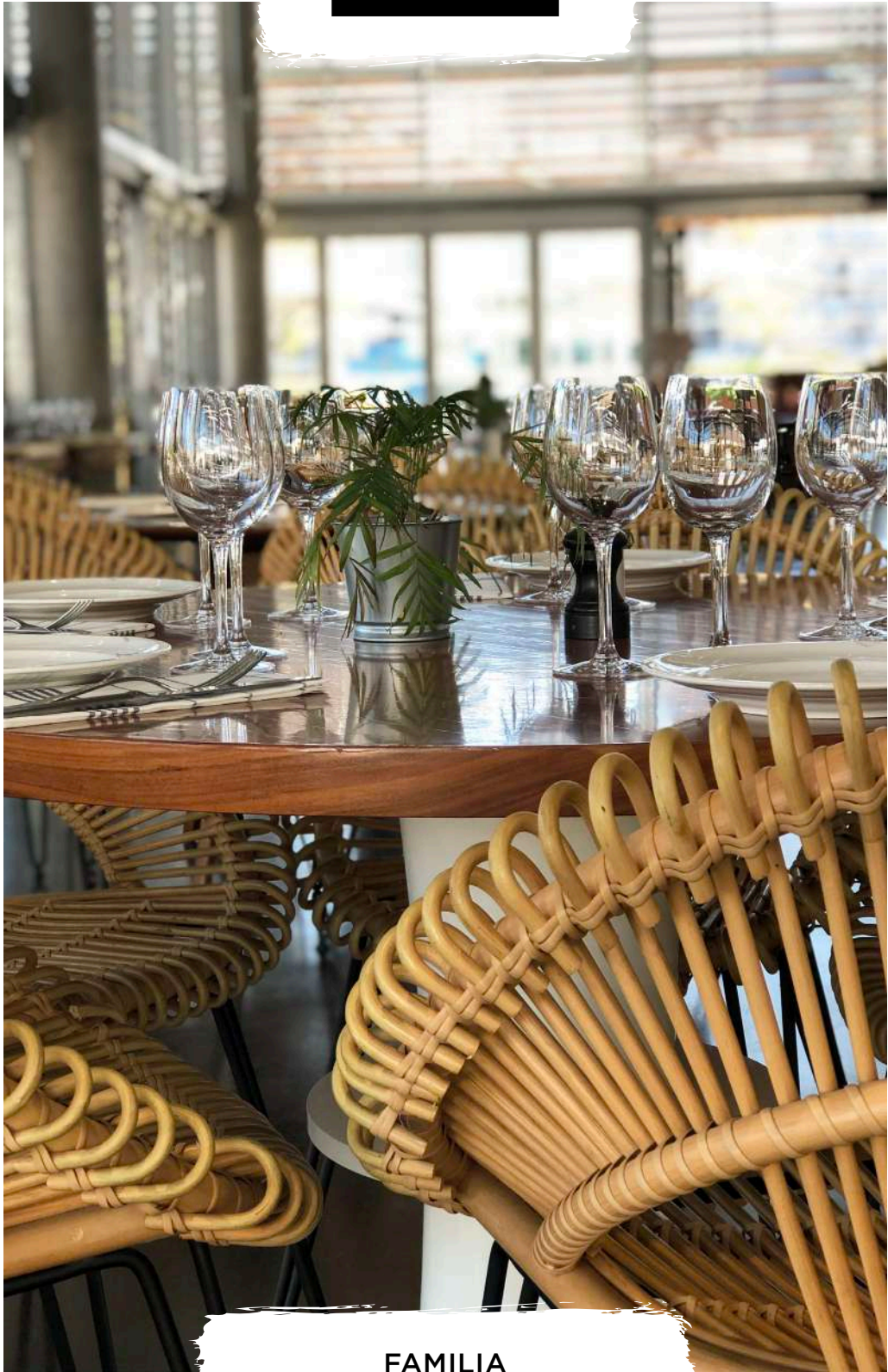
The terrace

### BOOKING

contact@lepuypaulin.fr

05 40 12 92 16





**FAMILIA**

10 Esplanade de Pontac, 33300 Bordeaux

05 56 07 36 15  
[www.familia-brasserie.fr](http://www.familia-brasserie.fr)

# A chic and popular brasserie

In the heart of Bordeaux Bacalan, opposite La Cité du Vin, Le Familia is an upmarket brasserie.

Enthusiastic about food, cosmopolitan and popular, its design combines a traditional French brasserie with an industrial look. On the plate you will find the hearty and tasty food style of Maison Faber Lascombes. A market cuisine, precise and great value for money from the South West and further afield...  
**Welcome to Le Familia!**

300  
seats

400  
wine references

## Areas

- **Inside** - 150 people
- **Terrace** - 150 people

## Parking

- 450 places (interparking Cite du Vin)
- **1 hour free** from 7pm until 1am every day

Private hire on demand

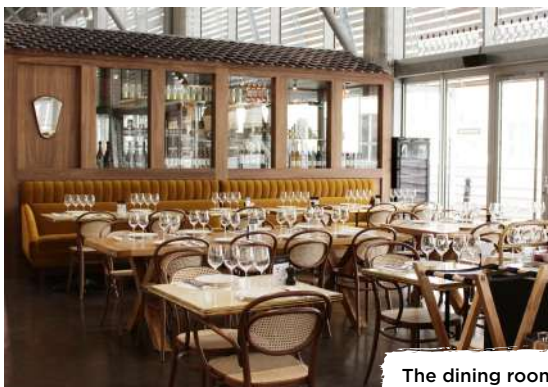
40 € - 60 €

Group menus  
(drink not included)

## Groups and private hire



The terrace facing La Cité du Vin



The dining room



**BOOKING**  
[contact@familia-brasserie.fr](mailto:contact@familia-brasserie.fr)  
 05 40 12 92 16





RESTAURANT

# LA CHAPELLE

CHÂTEAU GUIRAUD • SAUTERNES



## LA CHAPELLE

1 Château Guiraud, 33210 Sauternes

05 40 24 85 45

[www.lachapelledeguiraud.com](http://www.lachapelledeguiraud.com)



# Nature on your plate

Between vines, trees and wildflowers, it is in the heart of the Sauternes appellation, 7km away from Langon, in Château Guiraud's garden - 1<sup>er</sup> Grand Cru Classé since 1855 - that you will find La Chapelle.

Like the surrounding landscape, Charlotte Allard's interior design is both simple, refined and soothing. On the plate, nothing over the top! Local and organic, a menu with accents of the South West, regional seasonal products, Gascon dishes and vegetables picked from the Château's garden. **Come to take a pause and celebrate nature.**

240  
seats

## Areas

- **The chapel** - 100 people
- **Dining room** - 80 people
  - **Salon** - 10 people
  - **Terrace** - 50 people

50 € - 70 €

Group menus  
(wine not included)

Private hire on demand  
(Group and VIP)

## Groups and private hire



The dining room



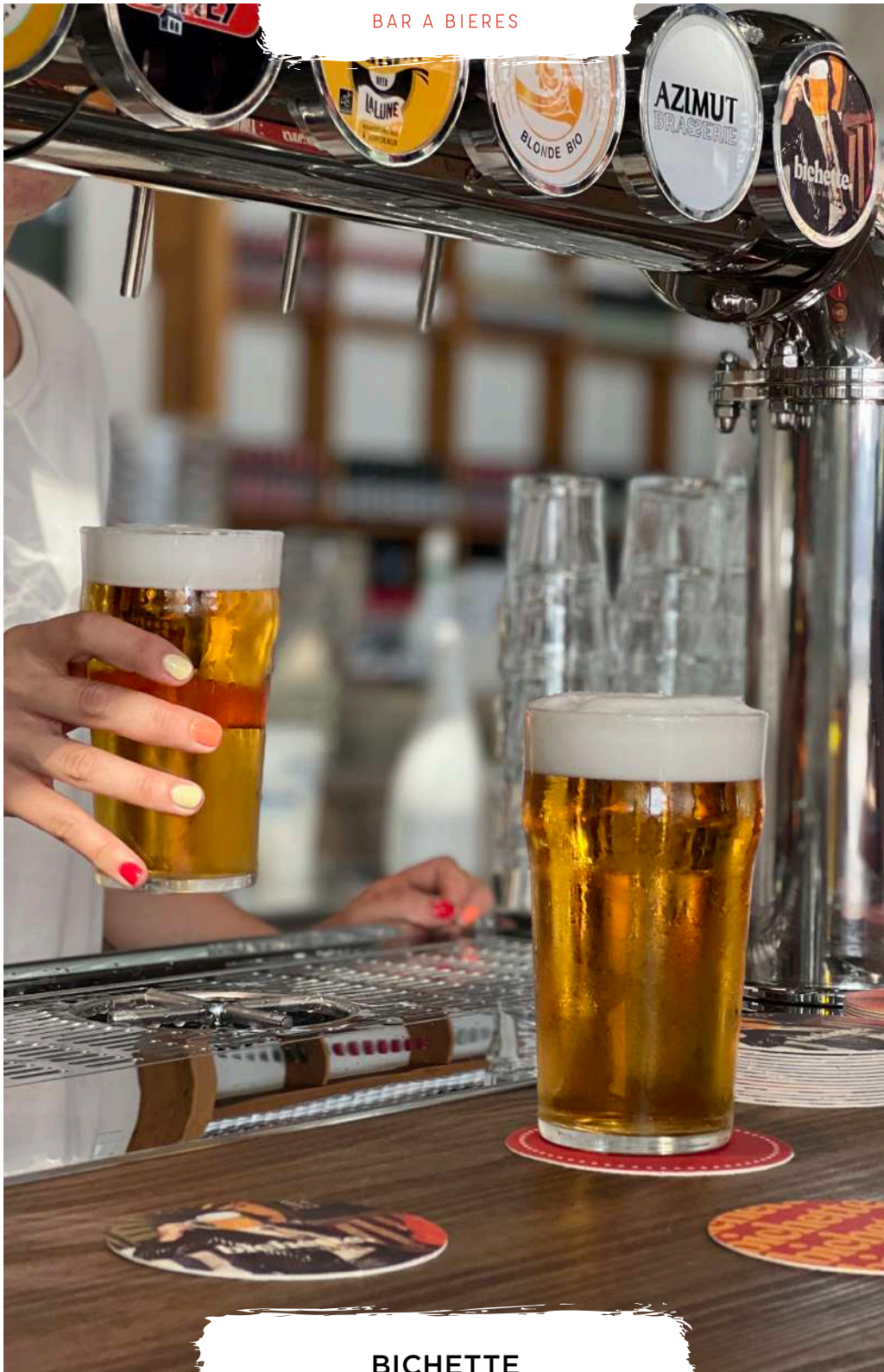
The chapel

### BOOKING

contact@lachapelledeguiraud.com  
05 40 12 92 18

# bichette.

BAR A BIERES



**BICHETTE**

10 Esplanade de Pontac, 33300 Bordeaux

[@bichette\\_bordeaux](#)



# The bar with the 70's vibe!

Enjoy draught and bottled beers (try Brasserie Lalune, Azimut or Saint-Omer), cocktails or Bordeaux wines with friends at the bar. And with your drinks our range of finger food includes charcuterie, cheese and tapas boards, featuring a selection of the very best local ingredients (Gilles Pécastaing's premium Landes pig-based products, the fabled Marmande tomatoes, Pierre Rollet's Comté cheese, etc.). All this in a vintage, especially 70's, decor full of preloved artefacts and fittings.

Welcome to Bichette, the latest brilliant idea from Faber Lascombes. The new place to beer!

150  
seats

15  
different beers

## Cocktails and Bordeaux wines

### Areas

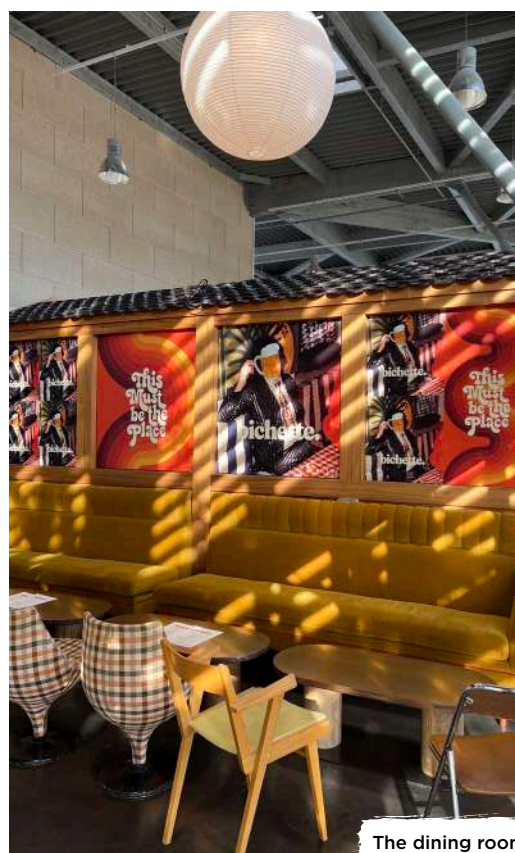
- Inside - 50 people
- Terrace - 100 people
- Standing cocktails - 200 people

30 € - 40 €

Group menus  
(wine not included)

Private hire on demand  
Food to go

## Groups and private hire



The dining room

### BOOKING

contact@maisonfaberlascombes.fr  
05 40 12 92 16

# l'épicerie

BORDEAUX



L'ÉPICERIE BORDEAUX

@lepiceriebordeaux

# The taste of the South West

At l'épicerie Bordeaux, we are devoted to sharing our restaurants' signature cuisine with you, showcasing the flavours of the South West of France. Our range of conserves are made exclusively in France, prepared in our traditional canning facility, using ingredients from the Nouvelle-Aquitaine region.

Duck confit from the South-West, Blanquette of veal from the Périgord, Bordeaux-style beef cheek confit, Bordeaux-style free-range pork grattons, stewed apple and orange compote, canelé-style spreads... These rich and delicious recipes are all created by our chefs using no artificial additives or preservatives. In addition to our traditional conserves, leading products from the South-West of France can be found in our online store. Discover our partner producers, food and wine pairings and much more. A premium selection for fine dining!

**The flavours of the South-West, to enjoy at home!**

## Online store

[www.lepiceriebordeaux.fr](http://www.lepiceriebordeaux.fr)

100% made in Gironde | Prepared by hand

- Committed and responsible
- With no additives or preservatives

25 rich and delicious authentic conserves

Around fifteen local producers | Home delivery

35 references of Bordeaux and regional wines

## Traditional canning facility





# LE RELAIS DU CAP



Cap Ferret



## LE RELAIS DU CAP

30 avenue du Général de Gaulle, 33950 Lège-Cap-Ferret

05 56 60 70 48

[www.lerelaisducap-ferret.fr](http://www.lerelaisducap-ferret.fr)

# The Brasserie in Cap Ferret!

**Created in 1914, the Relais du Cap is an institution of the Cap Ferret peninsula in the village of Claouey.**

It is in a seaside atmosphere, a few steps from the beach, that one comes to have a coffee in the morning, a drink on the terrace at any time of the day, or simply lunch or dinner.

On the menu, authentic cuisine with a South-Western accent inspired by the Bassin : shellfish, Joel Dupuch's oysters, nibbles to share, cuttlefish a la Ferret-Capienne, wild fish a la plancha, grilled veal chop, and home-made desserts. Welcome to the Relais du Cap, the brand new address of the Maison in the Bassin !

140  
seats

In the village  
of Claouey

## Areas

- Inside - 80 people
- Terrace - 60 people

Wine  
to take away

## Specialities

Authentic cuisine  
from the South-West

## Bassin inspired

Fish, shellfish and oyster

## A seaside atmosphere



The dining room

LE RELAIS DU CAP  
[www.lerelaisducap-ferret.fr](http://www.lerelaisducap-ferret.fr)

Thank you!





