

Dear friends, dear guests,

We are delighted to welcome you to La Table Amicis, the table of friends, where we express our passion and celebrate friendship and the awakening of the senses through the pleasures of the table.

Looking for the ideal location, it was at a crossroads that we found Amicis, a listed building with a late 17th-century Baroque façade reminiscent of the magnificent church of Notre Dame, located at 19 rue Mably in Bordeaux, in the heart of the emblematic Les Grands Hommes district of Golden Triangle.

In this “gastronomic living space”, we like to honour the wealth of the land, sea and nature on our menu every day.

Each of our dishes pays tribute to a cuisine resolutely focused on seafood and a subtle combination of treasures of the terroir, with the determination to enhance the produce from local farmers and breeders.

We like to combine new flavours and create a new balance of tastes to offer unique and delicate dishes, working with textures, sauces and cooking techniques.

Our aim is to share with you the pleasure of tasting and discovering wines from near and far, so that Amicis becomes a source of unforgettable emotions and memories.

We are delighted that the Michelin Guide has recognised our work by awarding us a star in its prestigious 2025 guide, and we sincerely thank it for its support over all these years, which constantly encourages us to push back the boundaries of creativity.

Alexandre Baumard

La table
AMICIS

« **La vie est une fête** »

In 7 courses for €115



Red tuna,

With charcuterie and roasted green asparagus

Sea bass,

With tartar and caviar from Sturia

Langoustine,

Braising and Sauternes

Sturgeon,

Smoked and stuffed morel mushrooms

John Dory,

Roasted with seaweed and green peas

Rhubarb,

poached and almonds

Chocolate,

Soufflé and roasted vanilla

For a more festive occasion :

Sweetbread,

Crispy and white asparagus, 20€

The cheeses

by Pierre Rollet, €15

Wine and food pairing

4 glasses of 10 cl: €65

6 glasses of 8 cl: €90

4 non-alcoholic 10cl glasses: €45



Prices are net, including VAT and service.