

# BREAKFAST

- SERVED BETWEEN 10.00 -12.00 -

|   |      |  |       |
|---|------|--|-------|
| Yogurt.....                                     | 45,- | Scrambled eggs .....   | 65,-  |
| <i>With homemade plum compote &amp; granola</i> |      | <i>Sides: smoked salmon, sausage or dry-salted bacon (extra + 25,-).</i> |       |
| Oatmeal with apple, cinnamon & nuts .....       | 45,- | Avocado sliced on ryebread or white.....                                 | 65,-  |
| Freshly sliced fruit.....                       | 35,- | Eggs Benedict.....   | 125,- |
| Jam.....  | 10,- | <i>Brioche bread, ham, Hollandaise, spinach and poached egg.</i>         |       |
| Pink grape 1/2 .....                            | 20,- | Eggs Royal with salmon.....  | 125,- |
| Comté cheese, 24 months with bread.....         | 38,- | <i>Brioche bread, salmon, Hollandaise, spinach, poached egg.</i>         |       |
| Ham with herbs, served with bread.....          | 38,- | Organic juice.....   | 40,-  |
| White bread.....                                | 30,- | <i>Orange, Unfiltered apple, Rubarb, Elderflower or Blackcurrant</i>     |       |
| Ryebread.....                                   | 20,- | Mimosa .....   | 89,-  |
| Croissant.....                                  | 25,- | <i>Orange juice &amp; cremant.</i>                                       |       |
| Pain au chocolat .....                          | 28,- |  |       |

# LUNCH

- SERVED BETWEEN 11.30 - 15.00 -

## SMALL DISHES

|  |             |
|--|-------------|
| Pâté en coute .....  | 135,-       |
| <i>Baked pâté with celery remoulade and Cornichon pickles.</i>                           |             |
| Charcuterie.....   | 135,-/195,- |
| <i>Selection of sausage, ham, paté, cheese w. crispy &amp; pickled garnishes , bread</i> |             |
| Escargot, French snails in garlic with sour dough bread.....                             | 95,-        |
| Foie gras terrine.....   | 125,-       |
| <i>Served with figs in Pommeau de Normandie and rye crackers</i>                         |             |

## LARGE DISHES

|   |       |
|---|-------|
| Moules Frites.....  | 175,- |
| <i>Steamed mussels in creamy white wine sauce w. sourdough, fries &amp; aioli.</i>  |       |
| Croque Madame.....  | 140,- |
| <i>Sourdough bread w. ham, Béchamel sauce, fried egg &amp; Comté cheese</i>   |       |
| Bordeaux Burger .....   | 175,- |
| <i>Beef patty, crisp lettuce, pepper bacon, Comté cheese, red onion chutney, our own burger dressing. Served with fries &amp; mayonnaise.</i> |       |
| Tournedos from Sashi beef tenderloin.....   | 355,- |
| <i>Served with fries, sauce Bearnaise and green salad.</i>  |       |
| <i>With fried foie gras + 65,- With black winter truffle + 75,-</i>   |       |
| Beef tatar .....  | 165,- |
| <i>Served with fries &amp; salad.</i>   |       |
| Bordeaux's salmon salad.....  | 165,- |
| <i>Salad with cold smoked salmon, black olives, red onions, tomatoes, and vinaigrette</i>   |       |
| Chevre chaud .....  | 145,- |
| <i>Goat cheese gratinee, salad, semi-dried tomatoes, olives, pickled raisins and vinaigrette</i>  |       |

## SNACKS

|  |           |
|--|-----------|
| Oysters au naturel 6/12 .....                  | 185/350,- |
| <i>With champagne vinaigrette &amp; lemon.</i> |           |
| Black Label Rossini caviar 10g.....            | 195,-     |
| Tarte flambée (2-4 people).....                | 95,-      |
| <i>Onion pizza with bacon and sour cream</i>   |           |
| Sun-dried black olives .....                   | 35,-      |
| Chips with Karl Johan mayo.....                | 35,-      |
| Guara salted almonds.....                      | 35,-      |
| Pommes frites w. mayo.....                     | 45,-      |
| Green salad w. vinaigrette.....                | 45,-      |

## SWEETS

|  |      |
|--|------|
| Small French cakes (pr. pers).....                           | 45,- |
| Macaroons, 2 pcs.....  | 45,- |
| Homemade ice cream.....                                      | 95,- |
| <i>With burned nougat, wrapped in french chocolate</i>       |      |
| Creme Brûlée with sorbet.....                                | 95,- |
| Gateau Marcel.....   | 95,- |
| <i>Creamy chocolate cake, served with vanilla ice cream.</i> |      |

For information on allergens in the food please ask the personnel.