

# DÉJEUNER

- 10.00 AM - 03.00 PM -

## Petit déjeuner

( WE RECOMMEND 1 -2 DISHES )

**CROISSANT AUX CREVETTES.....65,-**  
Croissant with Nordic shrimp salad

**ŒUF FRIT AUX TRUFFES.....155,-**  
2 fried eggs with shaved truffle, air-dried fennel salami, truffle mayo on toasted bread

**HUÎTRES NATURELLES 3/6 PCS.....135/235,-**  
Oysters with lemon, Tabasco, and dill-marinated cucumber

**ESCARGOTS.....95,-**  
French snails in garlic with freshly baked bread

**GREEN SALAD WITH VINAIGRETTE.....45,-**

**SMOKED BONE MARROW.....135,-**  
Baked with crushed garlic & wild thyme, pickled mustard seeds and toasted sourdough bread

**CAVIAR.....249,-**  
Oscietra Selection Rossini Caviar 10 gram & garniture

**TARTE FLAMBÉE.....110,-**  
Flatbread with onions, bacon & crème fraîche

**SARDINES À L'HUILE D'OLIVE.....110,-**  
Sardines in olive oil with toasted bread & lemon

**OLIVES AND TRUFFLE CHIPS.....95,-**

## Bordeaux Grand Complet - 189,- pr. pers.

Yogurt, compote & granola - Bread & butter - 2 types of cheese - Croissant with shrimp salad - Œuf Bénédicte Classique - Mignardises  
Add a build-your-own mimosa 135,- or unlimited mimosas for 2 hours 239,- per person

Must be ordered by the entire table

## Bar Bénédicte

**ŒUF BÉNÉDICTE CLASSIQUE.....95,-**  
Poached Egg, Butter-Toasted English Muffin, Hollandaise, Spinach & Ham

**ŒUF SIGNATURE BORDEAUX.....35,-**  
Poached Egg, Butter-Toasted English Muffin, Hollandaise, Spinach with Air-Dried Fennel Salami & Freshly Shaved Truffle

**ŒUF BÉNÉDICTE FLORENTINE.....95,-**  
Poached Egg, Butter-Toasted English Muffin, Hollandaise & Spinach

**ŒUF BÉNÉDICTE ROYAL.....35,-**  
Poached Egg, Butter-Toasted English Muffin, Hollandaise, Spinach & Cold-Smoked Salmon

## Dessert

**TARTE DE CITRON.....115,-**  
Lemon tart with meringue

**CRÈME BRÛLÉE AU MAISON .....95,-**  
House Crème Brûlée

**GÂTEAU MARCEL.....115,-**  
Chocolate cake with vanilla ice cream

**OSTEBORD.....135,-/155,-**  
3/5 selected cheeses with accompaniments

**MIGNARDISES 3 STK.....65,-**  
Petit Fours

## Déjeuner

**CROQUE MADAME.....140,-**  
Sourdough bread with ham, cheese cream, fried egg & Comté cheese  
+ Fries 45,-

**SOUPE À L'OIGNON GRATINÉE.....120,-**  
Onion soup with gratinated cheese bread

**TARTARE ALLER-RETOUR .....175,-**  
Lightly seared tartare with egg yolk, horseradish, green beans, bacon, fries, and piment mayonnaise

**TARTARE.....165,-**  
Freshly stirred beef tartare with salad, mayo, truffle chips & fries

**STEAK FRITES.....345,-**  
225g steak - served with Jerusalem artichoke purée, butter-fried Brussels sprouts, fries, and Béarnaise sauce  
+ Seared foie gras 65,- / + Freshly shaved truffle 75,- / + Green salad 45,-

**CHÈVRE CHAUD.....145,-**  
Gratinated goat cheese, baby greens, vinaigrette, honey-baked beets & pear

**MOULES FRITES.....189,-**  
Steamed blue mussels in creamy vin blanc sauce, served with fries and aioli