

BORDEAUX

AFTEN - DÎNER
ONSDAG-LØRDAG KL. 17.00-22.00

TAVLEMENU - MENU DU JOUR

Forret

Grillede hvide asparges - *Asperges blanches grillées*
Sauce choron - karse - krebs

Hovedret

Dagens fisk, meunièrestegt - *Poisson du jour à la meunière*
Smørdampede grønne asparges - carotter - gulerodscreme - beurre blanc m. ørredrogn - nye kartofler

Eller

Langtidsstegt gris - *Poitrine de porc*
Krogmodnet svinebryst - ramsløg blanquette - spidskål - dijonsennep - surdejsbrød

Dessert

3 franske oste
Behørig garniture - knækbrød

Eller

Choux au craquelin
Vaniljecreme - rabarber - sorbet

3 retter for 399,-
(+299,- for vinmenu)

Tavlemenu alt inklusiv - *Menu du jour en abondance* for 1.199,-

Champagne inkl. snacks
Forret, valgfri hovedret, ost & dessert inkl. vinmenu
Kaffe & te inkl. avec, macarons & cannelés

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FORRETTER, SNACKS & SMÅ RETTER - *ENTRÉES, SNACKS ET À PARTAJER*

Snacks Saltede nødder - oliven - chips	69,-
Oscietra Caviar	10g for 199,- 30g for 399,-
Gillardeau-østers - <i>Huîtres naturelles</i> Grøn tabasco - citron - vinaigrette - dild	3 stk. for 139,- 6 stk. for 249,- 9 stk. for 359,-
Friterede østers - <i>Huîtres frites</i> Med trøffelmayo - syltede dildstilke	3 stk. for 110,- 6 stk. for 195,- 9 stk. for 259,-
Skaldyrsfad - <i>Fruits de mer</i> Krebs - jomfruhummer - skalrejer - østers - aioli - urtesmør	299,- (+189,- for 10g Oscietra Caviar)
Snegle - <i>Escargots</i> Hvidløg - smør - baguette	99,-
Løgsuppe - <i>Soupe à l'oignon</i> Gratineret ostebrød - timian - hvidløg	110,-
Grillede hvide asparges - <i>Asperges blanches grillées</i> Sauce choron - karse - krebs	119,-
Fladbrød - <i>Tarte flambée</i> Crème fraîche - løg - bacon - purløg	99,-
Tatar af okse - <i>Tatаре de filet de boeuf</i> Rørt tatar - bitre salater - dijonmayo - chips	139,-

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HOVEDRETTER - PLATS

Dampede blåmuslinger i vin blanc sauce - <i>Moules frites</i> Pommes frites - aioli	199,-
Dagens fisk, meunièrestegt - <i>Poisson du jour à la meunière</i> Smørdampede grønne asparges - carotter - gulerodscreme - beurre blanc m. ørredrogn - nye kartofler	279,-
Braiseret hane - <i>Coq au vin d'Alsace</i> Hanekylling - hvidvin - perleløg - spæde grøntsager - bacon ventrèche - nye kartofler - persille	199,-
Langtidsstegt gris - <i>Poitrine de porc</i> Krogmodnet svinebryst - ramsløg blanquette - spidskål - dijonsennep - surdejsbrød	249,-
Tatar af okse - <i>Tatare de filet de boeuf</i> Rørt tatar - bitre salater - dijonmayo - chips - pommes frites	229,-
Grillet ribeye af okse - <i>Steak frites</i> Sauce bearnaise - grønne asparges - pommes frites - carotter	349,-
50g stegt foie gras <i>Kun som tilkøb til hovedret</i>	+75,-

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DESSERTER - *DESSERTS*

Udvalg af franske oste - <i>Plateau de fromages</i> Behørig garniture - knækbrød	3 slags for 99,- 5 slags for 149,- 7 slags for 199,-
Nøddetærte - <i>Tarte aux noix</i> Karamel - hvid chokolade - vaniljeis	99,-
Crème brûlée Bagt vaniljecreme - karamel	99,- (+35,- for sorbet)
3 slags macarons Spørg tjeneren for dagens udvalg	99,-
2 stk. canelés de Bordeaux Cognac - vanilje	49,-

BORDEAUX

ENGLISH VERSION



BORDEAUX

EVENING - DÎNER
WEDNESDAY-SATURDAY 5PM-10PM

MENU DU JOUR

Starter

Grilled white asparagus - *Asperges blanches grillées*
Choron sauce - garden cress - crayfish

Main course

Catch of the day, meunière-style - *Poisson du jour à la meunière*
Butter-steamed green asparagus - baby carrots - carrot cream - beurre blanc with trout roe - new potatoes

Or

Slow-roasted pork - *Poitrine de porc*
Dry-aged pork belly - wild garlic blanquette - pointed cabbage - Dijon mustard - sourdough bread

Dessert

3 French cheeses
Crispbread

Or

Choux au craquelin
Vanilla cream - rhubarb - sorbet

3 courses for 399,-
(+299,- for wine pairing)

All-inclusive menu du jour - *Menu du jour en abondance for 1199,-*

Champagne incl. snacks
Starter, choice of main, cheese & dessert incl. wine pairing
Coffee & tea incl. avec, macarons & cannelés

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EVENING - *DÎNER*

WEDNESDAY-SATURDAY 5PM-10PM

SNACKS & APPETIZERS - *SNACKS, ENTRÉES ET À PARTAJER*

Snacks	69,-
Salted nuts - olives - chips	
Oscietra Caviar	10g for 199,- 30g for 399,-
Gillardeau oysters - <i>Huîtres naturelles</i>	3 pcs. for 139,-
Green tabasco - lemon - vinaigrette - dill	6 pcs. for 249,- 9 pcs. for 359,-
Fried oysters - <i>Huîtres frites</i>	3 pcs. for 110,-
With truffle mayo - pickled dill stems	6 pcs. for 195,- 9 pcs. for 259,-
Sea food platter - <i>Fruits de mer</i>	299,-
Crayfish – langoustine – shell shrimp – oysters – aioli – herb butter	(+189,- for 10g Oscietra Caviar)
Snails - <i>Escargots</i>	99,-
Garlic - butter - baguette	
Onion soup - <i>Soupe à l'oignon</i>	110,-
Gratinated cheese bread - thyme - garlic	
Grilled white asparagus - <i>Asperges blanches grillées</i>	119,-
Choron sauce - garden cress - crayfish	
Flat bread - <i>Tarte flambée</i>	99,-
Crème fraîche - onions - bacon - chives	
Beef tartare - <i>Tatàre de filet de boeuf</i>	139,-
Seasoned tartare - bitter greens - Dijon mayo - chips	

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MAIN COURSES - PLATS

Steamed blue mussels in vin blanc sauce - <i>Moules frites</i> French fries - aioli	199,-
Catch of the day, meunière-style - <i>Poisson du jour à la meunière</i> Butter-steamed green asparagus - baby carrots - carrot cream - beurre blanc with trout roe - new potatoes	279,-
Braised rooster - <i>Coq au vin d'Alsace</i> Rooster - white wine - pearl onions - baby vegetables - ventrèche bacon - new potatoes - parsley	199,-
Slow-roasted pork - <i>Poitrine de porc</i> Dry-aged pork belly - wild garlic blanquette - pointed cabbage - Dijon mustard - sourdough bread	249,-
Beef tartare - <i>Tatare de filet de boeuf</i> Seasoned tartare - bitter greens - Dijon mayo - chips - fries	229,-
Grilled ribeye steak - <i>Steak frites</i> Béarnaise sauce - green asparagus - fries - baby carrots	349,-
50g seared foie gras <i>Only as add-on to main course</i>	+75,-

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EVENING - *DÎNER*
WEDNESDAY-SATURDAY 5PM-10PM

DESSERTS - *DESSERTS*

Selection of French cheeses - <i>Plateau de fromages</i> Crispbread	3 types for 99,- 5 types for 149,- 7 types for 199,-
Nut tart - <i>Tarte aux noix</i> Caramel - white chocolate - vanilla ice cream	99,-
Crème brûlée Baked vanilla custard - caramel	99,- (+35,- for sorbet)
3 types of macarons Ask your waiter for today's selection	99,-
2 pcs. Canelés de Bordeaux Cognac - vanilla	49,-