

# BORDEAUX

FROKOST - DÉJEUNER  
TIRSDAG-LØRDAG KL. 11.00-15.00

## 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*

Tartelet m. hønsefrikassé - *Vol-au-vent à la fricassée de volaille*  
Sprød butterdej - asparges - gulerødder - spæde grøntsager - persille

### Dessert

Nøddetærte - *Tarte aux noix*  
Karamel - hvid chokolade - vaniljeis

**2 retter for 249,-**  
(+199,- for vinmenu)

**3 retter for 299,-**  
(+249,- for vinmenu)

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## SNACKS & SMÅ RETTER - SNACKS ET À PARTAJER

Snacks Saltede nødder - oliven - chips	59,-
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,-

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## HOVEDRETTER - PLATS

Dampede blåmuslinger i vin blanc sauce - <i>Moules frites</i> Pommes frites - aioli	189,-
Dagens fisk, meunièrestegt - <i>Poisson du jour à la meunière</i> Smørdampede grønne asparges - carotter - gulerodscreme - beurre blanc m. ørredrogn - nye kartofler	229,-
Pil-selv-rejer - <i>Crevettes servies entières</i> Surdejsbaguette - aioli - citron	199,-
Skinketoast - <i>Croque-monsieur</i> Surdejsbrød – landskinke – Gruyère & emmentaler – dijon	139,-
Skinketoast m. spejlæg - <i>Croque-madame</i> Surdejsbrød – landskinke – Gruyère & emmentaler – dijon – spejlæg	149,-
Tatar af okse - <i>Tatare de filet de boeuf</i> Rørt tatar - bitre salater - dijonmayo - chips - pommes frites	229,-
Tartelet m. hønsefrikassé - <i>Vol-au-vent à la fricassée de volaille</i> Sprød butterdej - asparges - gulerødder - spæde grøntsager - persille	199,-
Egg Benedict el. Royale Pocheret æg - ristet muffin - hollandaise - laks el. skinke	129,-

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## DESSERTER - DESSERTS

Udvalg af franske oste - *Plateau de fromages*  
Behørig garniture - knækbrød

3 slags for 99,-  
5 slags for 149,-  
7 slags for 199,-

Nøddetærte - *Tarte aux noix*  
Karamel - hvid chokolade - vaniljeis

99,-

Crème brûlée  
Bagt vaniljecreme - karamel

99,-  
(+35,- for sorbet)

3 slags macarons  
Spørg tjeneren for dagens udvalg

99,-

BORDEAUX

**ENGLISH VERSION**



# BORDEAUX

LUNCH - DÉJEUNER  
TUESDAY - SATURDAY 11AM-15PM

## MENU DU JOUR

### **Starter - Entrée**

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

### **Main course - Plat**

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*

Vol-au-vent with chicken fricassée - *Vol-au-vent à la fricassée de volaille*  
Crispy puff pastry - asparagus - carrots - baby vegetables - parsley

### **Dessert - Dessert**

Nut tart - *Tarte aux noix*  
Caramel - white chocolate - vanilla ice cream

**2 courses for 249,-**  
(+199,- for wine pairing)

**3 courses for 299,-**  
(+249,- for wine pairing)

# BORDEAUX

LUNCH - DÉJEUNER  
TUESDAY - SATURDAY 11AM-15PM

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

Snacks Salted nuts - olives - chips	59,-
Oscietra Caviar	10g for 199,- 30g for 399,-
Gillardeau oysters - <i>Huîtres naturelles</i> Green tabasco - lemon - vinaigrette - dill	3 pcs. for 139,- 6 pcs. for 249,- 9 pcs. for 359,-
Fried oysters - <i>Huîtres frites</i> With truffle mayo - pickled dill stems	3 pcs. for 110,- 6 pcs. for 195,- 9 pcs. for 259,-
Sea food platter - <i>Fruits de mer</i> Crayfish – langoustine – shell shrimp – oysters – aioli – herb butter	299,- (+189,- for 10g Oscietra Caviar)
Snails - <i>Escargots</i> Garlic - butter - baguette	99,-
Onion soup - <i>Soupe à l'oignon</i> Gratinated cheese bread - thyme - garlic	110,-
Grilled white asparagus - <i>Asperges blanches grillées</i> Choron sauce - garden cress - crayfish	119,-
Flat bread - <i>Tarte flambée</i> Crème fraîche - onions - bacon - chives	99,-

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TUESDAY - SATURDAY 11AM-15PM

## MAIN COURSES - PLATS

Steamed blue mussels in vin blanc sauce - <i>Moules frites</i> French fries - aioli	189,-
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	229,-
Shell-on shrimp - <i>Crevettes servies entières</i> Sourdough baguette - aioli - lemon	199,-
Ham & cheese toast - <i>Croque-monsieur</i> Sourdough bread - country ham - Gruyère & Emmental - Dijon mustard	139,-
Ham & cheese toast w. fried egg - <i>Croque-madame</i> Sourdough bread - country ham - Gruyère & Emmental - Dijon mustard	149,-
Beef tartare - <i>Tatare de filet de boeuf</i> Seasoned tartare - bitter greens - Dijon mayo - chips - fries	229,-
Vol-au-vent with chicken fricassée - <i>Vol-au-vent à la fricassée de volaille</i> Crispy puff pastry - asparagus - carrots - baby vegetables - parsley	199,-
Eggs Benedict or Royale Poached egg - toasted muffin - hollandaise - salmon or ham	129,-



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TUESDAY - SATURDAY 11AM-15PM

## DESSERTER - DESSERTS

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