

BORDEAUX

SØNDAGSHYGGE - *PETIT DÉJEUNER TARDIF*
SØNDAG KL. 10.00-15.00

MENU

Croissant

Pisket smør - abrikosmarmelade - hasselnøddecreme

Egg Benedict el. Royale

Pocheret æg - ristet muffin - hollandaise - laks el. skinke

Pil-selv-rejer - *Crevettes servies entières*

Surdejsbaguette - aioli - citron

Dampede blåmuslinger i vin blanc sauce - *Moules frites*

Pommes frites - aioli

Skaldyrsfad - *Fruits de mer**

Krebs - jomfruhummer - skalrejer - østers - aioli - urtesmør

Skinketoast m. spejlæg - *Croque-madame*

Surdejsbrød - landskinke - Gruyère & emmentaler - dijon - spejlæg

Tatar af okse - *Tatare de filet de boeuf*

Rørt tatar - bitre salater - dijonmayo - chips - pommes frites

3 slags franske oste - *Plateau de fromages*

Behørig garniture - knækbrød

Arme riddere - *Pain perdu*

Kanel - sirop d'érable - drænet yoghurt - blåbærkompot

1 ret for 149,- / 2 retter for 179,- / 3 retter for 219,- / 4 retter for 249,-

*+100,- ved valg af skaldyrsfad

BORDEAUX

ENGLISH VERSION



BORDEAUX

SUNDAY HYGGE - *PETIT DÉJEUNER TARDIF*
SUNDAY 10AM-3PM

MENU

Croissant
Whipped butter - apricot jam - hazelnut cream

Eggs Benedict or Royale
Poached egg - toasted muffin - hollandaise - salmon or ham

Shell-on shrimp - *Crevettes servies entières*
Sourdough baguette - aioli - lemon

Steamed blue mussels in vin blanc sauce - *Moules frites*
French fries - aioli

Sea food platter - *Fruits de mer**
Crayfish – langoustine – shell shrimp – oysters – aioli – herb butter

Ham & cheese toast w. fried egg - *Croque-madame*
Sourdough bread - country ham - Gruyère & Emmental - Dijon mustard - fried egg

Beef tartare - *Tatare de filet de boeuf*
Seasoned tartare - bitter greens - Dijon mayo - chips - fries

Selection of 3 French cheeses - *Plateau de fromages*
Crispbread

French toast - *Pain perdu*
Cinnamon - maple syrup - strained yogurt - blueberry compote

1 course for 149,- / 2 courses for 179,- / 3 courses for 219,- / 4 courses for 249,-

**+100,- when choosing the sea food platter*