BORDEAUX

AFTEN - *DÎNER*
MANDAG-LØRDAG KL. 17.00-21.00

SNACKS

Trøffelchips - nødder - oliven	110,-
Caviar Oscietra	10g for 199,- 30g for 399,-
Huîtres naturelles - *Gillardeau østers* Hotsauce vinaigrette - citron	3 stk. for 139,- 6 stk. for 249,- 9 stk. for 359,-
Huîtres frites - *Friterede østers* Trøffelmayo - syltede dildstilke	3 stk. for 110,- 6 stk. for 195,- 9 stk. for 259,-
Escargots - *Snegle* Hvidløg - smør	6 stk. for 110,-
Rillette du jour - *Dagens rillette i krustade* Sylt - urter	3 stk. for 110,-
Cuisses de grenouilles - *Friteret frølår* Aioli – cornichoner	3 stk. for 110,-
Croquette de ris de veau - *Brisselkroket* Dijonmayo – syltede sennepskorn	3 stk. for 110,-
Tarte flambée - *Fladbrød* Creme fraiche - løg - bacon - purløg	110,-

BORDEAUX

AFTEN - *DÎNER*
MANDAG-LØRDAG KL. 17.00-21.00

TAVLEMENU - *MENU DU JOUR*

Forret
Artichauts barigoule - *Artiskokker barigoule*
Stegt kammusling - fleuron - ventrèche bacon - Noilly Prat sauce

Hovedret
Poisson du jour à la meunière - *Dagens fisk, meunièrestegt*
Puré, syltet & bagt græskar – trøffelkroket – beurre blanc med muslinger

Eller

Veau de Grambogård - *Grambogård kalv*
Ratatouille - pommes gaufrette - trøffelkroket - sauce bordelaise

Dessert
Tarte croustillante aux figues flambées **-** *Flamberede figner i sprød tærte*
Hvid chokoladecreme med honning – ristet valnød - sorbet på gedefriskost

Eller

Plateau de fromages - *3 franske oste*
Behørig garniture - knækbrød

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

Menu du jour en abondance - Tavlemenu alt inklusiv for 1.199,-
Champagne inkl. snacks
Forret, valgfri hovedret, ost & dessert inkl. vinmenu
Kaffe & te inkl. avec & macarons

BORDEAUX

AFTEN - *DÎNER*
MANDAG-LØRDAG KL. 17.00-21.00

FORRETTER

Soupe à l'oignon - *Løgsuppe* 110,-
Gratineret brød - timian - hvidløg

Tarte flambée - *Fladbrød* 110,-
Creme fraiche - løg - bacon - purløg

Escargots - *Snegle* 6 stk. 110,-
Hvidløg - smør

Artichauts barigoule - *Artiskokker barigoule* 119,-
Stegt kammusling - fleuron - Noilly Prat sauce

Tartare de bœuf - *Tatar af okse* 139,-
Rørt tatar - bitre salater - Dijonmayo - chips

BORDEAUX

AFTEN - *DÎNER*
MANDAG-LØRDAG KL. 17.00-21.00

HOVEDRETTER - *PLATS*

Fruits de mer - *Skaldyrsfad* Krebs - jomfruhummer - skalrejer - østers - aioli	299,- (+189,- for 10g Caviar Oscietra)
Moules frites - *Dampede blåmuslinger i vin blanc sauce* Pommes frites - aioli	199,-
Poisson du jour à la meunière - Dagens fisk, meunièrestegt Puré, syltet & bagt græskar – trøffelkroket – beurre blanc med muslinger	279,-
Coq au vin d'Alsace - *Braiseret kylling* Kylling - hvidvin - perleløg - grønt - ventrèche bacon - kartoffelmos - persille	199,-
Veau de Grambogård - *Grambogård kalv* Ratatouille - pommes gaufrette - trøffelkroket - sauce bordelaise	249,-
Tartare de bœuf - *Tatar af okse* Rørt tatar - bitre salater - Dijonmayo - chips - pommes frites	229,-
Steak frites - *Stegt ribeye af kalv* Sauce bearnaise - variation af græskar - pommes frites	349,-
50g stegt foie gras *Kun som tilkøb til hovedret*	+75,-

BORDEAUX

AFTEN - *DÎNER*
MANDAG-LØRDAG KL. 17.00-21.00

DESSERTER - *DESSERTS*

Plateau de fromages - *Udvalg af franske oste* Behørig garniture - knækbrød	3 slags for 99,- 5 slags for 149,- 7 slags for 199,-
Tarte au citron - *Citrontærte* Crème au citron - italiensk marengs - timian - vaniljeis	99,-
Crème brûlée Bagt vaniljecreme - karamel	99,- (+35,- for sorbet)
Macarons Spørg din tjener for dagens udvalg	1 stk. for 39,- 3 stk. for 99,-
Tarte croustillante aux figues flambées - *Flamberede figner i sprød tærte* Creme med honning & hvid chokolade – ristet valnød - sorbet på gedefriskost	115,-

BORDEAUX

ENGLISH VERSION

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BORDEAUX

EVENING - *DÎNER*
MONDAY-SATURDAY 5PM-9PM

SNACKS

Truffle chips - nuts - olives	110,-
Caviar Oscietra	10g for 199,- 30g for 399,-
Huîtres naturelles - *Gillardeau oysters* Hotsauce vinaigrette - lemon	3 pcs. for 139,- 6 pcs. for 249,- 9 pcs. for 359,-
Huîtres frites - *Fried oysters* With truffle mayo - pickled dill stems	3 pcs. for 110,- 6 pcs. for 195,- 9 pcs. for 259,-
Escargots - *Snails* Garlic - butter	6 pcs. for 110,-
Rillette du jour - *Rillette of the day* Pickle - crustade	3 pcs. for 110,-
Cuisses de grenouilles - *Fried frog legs* Aioli - cornichon	3 pcs. for 110,-
Croquette de ris de veau - *Sweetbread croquette* Dijonmayo - pickled mustard seeds	3 pcs. for 110,-
Tarte flambée - *Flat bread* Crème fraîche - onions - bacon - chives	110,-

BORDEAUX

EVENING - *DÎNER*
MONDAY-SATURDAY 5PM-9PM

MENU DU JOUR

Starter
Artichauts barigoule - *Artichoke barigoule*
Fried scallop - fleuron - ventrèche bacon - Noilly Prat sauce

Main course
Poisson du jour à la meunière - *Catch of the day, meunière-style*
Pumpkin puree - baked pumpkin - pickled pumpkin - truffle croquette - mussel beurre blanc

Or

Veau de Grambogård - *Grambogård-Veal*
Ratatouille - pommes gaufrette - truffle croquette - borderlaise sauce

Dessert
Tarte croustillante aux figues flambées - *Flambéed figs in a crispy tart*
White chocolate creme with honey - roasted walnuts - fresh goat cheese sorbet

Or

Plateau de fromages - *3 pieces of french cheeses*
Crispbread & garniture

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

BORDEAUX

EVENING - *DÎNER*
MONDAY-SATURDAY KL. 5PM-9PM

STARTERS

Soupe à l'oignon - *Onion soup* 110,-
Gratinated bread - thyme - garlic

Tarte flambée - *Flat bread* 110,-
Crème fraîche - onions - bacon - chives

Escargots - *Snails* 6 pcs. 110,-
Garlic - butter

Artichauts barigoule - *Artichoke barigoule* 119,-
Fried scallop - fleuron - ventrèche bacon - Noilly Prat sauce

Tartare de bœuf - *Beef tartare* 139,-
Mixed beef tartare - bitter greens - Dijon mayo - chips

BORDEAUX

EVENING - *DÎNER*
MONDAY-SATURDAY 5PM-9PM

MAIN COURSES - *PLATS*

Fruits de mer - *Sea food platter* Crayfish – langoustine – shell shrimp – oysters – aioli	299,- (+189,- for 10g Caviar Oscietra)
Moules frites - *Steamed blue mussels in vin blanc sauce* French fries - aioli	199,-
Poisson du jour à la meunière - *Catch of the day, meunière-style* Pumpkin puree - baked pumpkin - pickled pumpkin - truffle croquette - mussel beurre blanc	279,-
Coq au vin d'Alsace - *Braised chicken* Chicken - white wine - pearl onions - vegetables of the season - ventrèche bacon - mashed potatoes - parsley	199,-
Veau de Grambogård - *Grambogård-Veal* Ratatouille - pommes gaufrette - truffle croquette - borderlaise sauce	249,-
Tartare de bœuf - *Beef tartare* Mixed beef tartare - bitter greens - Dijon mayo - chips - fries	229,-
Steak frites - *Grilled veal ribeye* Béarnaise sauce - variation of pumpkin - fries	349,-
50g panfried foie gras *Only as add-on to main course*	+75,-

BORDEAUX

EVENING - *DÎNER*
MONDAY-SATURDAY 5PM-9PM

DESSERTS - *DESSERTS*

Plateau de fromages - *Selection of French cheeses* Crispbread & garniture	3 types for 99,- 5 types for 149,- 7 types for 199,-
Tarte au citron - *Lemon tart* Lemon cream - Italian meringue - thyme - vanilla ice cream	99,-
Crème brûlée Baked vanilla custard - caramel	99,- (+35,- for sorbet)
Macarons Ask your waiter for today's selection	1 pcs for 39,- 3 pcs for 99,-
Tarte croustillante aux figues flambées - *Flambéed figs in a crispy tart* Cream with honey & white chocolate - roasted walnuts - fresh goat cheese sorbet	115,-