

# BORDEAUX

AFTEN - DÎNER  
MANDAG-LØRDAG KL. 17.00-21.00

## SNACKS

Trøffelchips, nødder & oliven	110,-
Caviar Oscietra	10g for 229,-
<i>Crème fraîche - løg - blinis</i>	30g for 419,-
Huîtres naturelles - Gillardeau østers	3 stk. for 149,-
<i>Hotsauce vinaigrette - citron</i>	6 stk. for 259,-
	9 stk. for 369,-
Huîtres frites - Friterede østers	3 stk. for 120,-
<i>Trøffelmayo - syltede dildstilke</i>	6 stk. for 205,-
	9 stk. for 269,-
Escargots - Snegle	6 stk. for 119,-
<i>Hvidløg - smør</i>	
Rillette du jour - Dagens rilette i krustade	3 stk. for 119,-
<i>Sylt - urter</i>	
Cuisses de grenouilles - Friteret frølår	3 stk. for 119,-
<i>Aioli – cornichoner</i>	
Croquette de ris de veau - Brisselkroket	3 stk. for 119,-
<i>Dijonmayo – syltede sennepskorn</i>	
Tarte flambée - Fladbrød	119,-
<i>Crème fraîche - løg - bacon - purløg</i>	

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## TAVLEMENU - MENU DU JOUR

### Forret

Tourin à L'ail - Cremet hvidløgsuppe  
*Rejer - crouton - confiteret æggeblomme*

### Hovedret

Confit de carnard - Sprødstegt andelår  
*Pommes duchess - brombær gastrique - borettaneløg - vild brøndkarse*

### Eller

Poisson à la florentine - Dampet hvid fisk med spinat  
*Pommes duchess - sauce mornay - borettaneløg - vild brøndkarse*

### Dessert

Crème caramel - Karamel budding  
*Hasselnødis - hasselnødtuille*

### 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

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## FORRETTER - ENTRÉES

Soupe à l'oignon - Løgssuppe <i>Gratineret brød - timian - hvidløg</i>	119,-
Tarte flambée - Fladbrød <i>Crème fraîche - løg - bacon - purløg</i>	119,-
Escargots - Snegle <i>Hvidløg - smør</i>	6 stk. 119,-
Tourin à L'ail - Cremet hvidløgsuppe <i>Rejer - crouton - confiteret æggeblomme</i>	129,-
Tartare de bœuf - Tatar af okse <i>Rørt tatar - bitre salater - Dijonmayo - chips</i>	149,-

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## HOVEDRETTER - PLATS

Fruits de mer - Skaldyrsfad <i>Krebs - jomfruhummer - skalrejer - østers - aioli</i>	349,- (+199,- for 10g Caviar Oscietra)
Moules frites - Dampede blåmuslinger i vin blanc sauce <i>Pommes frites - aioli</i>	219,-
Poisson à la florentine - Dampet hvid fisk med spinat <i>Pommes duchess - sauce mornay - borettaneløg - vild brøndkarse</i>	289,-
Coq au vin - Braiseret kylling <i>Kylling - rødvin - perleløg - grønt - ventrèche bacon - kartoffelmos - persille</i>	219,-
Confit de carnard - Sprødstegt andelår <i>Pommes duchess - brombær gastrique - borettaneløg - vild brøndkarse</i>	279,-
Tartare de bœuf - Tatar af okse <i>Rørt tatar - bitre salater - Dijonmayo - chips - pommes frites</i>	249,-
Steak frites - Stegt ribeye af kalv <i>Sauce bearnaise - kål - pommes frites</i>	379,-
50g stegt foie gras <i>Kun som tilkøb til hovedret</i>	+89,-

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## DESSERTER - DESSERTS

Plateau de fromages - Udvalg af franske oste <i>Behørig garniture - knækbrød</i>	3 slags for 149,- 5 slags for 179,- 7 slags for 199,-
Tarte au citron - Citrontærte <i>Crème au citron - marengs - timian - vaniljeis</i>	119,-
Crème brûlée <i>Bagt vaniljecreme - karamel</i>	119,- (+35,- for sorbet)
Macarons <i>Spørg din tjener for dagens udvalg</i>	1 stk. for 39,- 3 stk. for 99,-
Crème caramel - Karamel budding <i>Hasselnødis - hasselnødtuille</i>	129,-

# BORDEAUX

**ENGLISH VERSION**



# BORDEAUX

EVENING - DÎNER  
MONDAY-SATURDAY 5PM-9PM

## SNACKS

Truffle chips, nuts & olives	110,-
Caviar Oscietra	10g for 229,-
<i>Crème fraîche - onions - blinis</i>	30g for 419,-
Huîtres naturelles - Gillardeau oysters	3 pcs. for 149,-
<i>Hotsauce vinaigrette - lemon</i>	6 pcs. for 259,-
	9 pcs. for 369,-
Huîtres frites - Fried oysters	3 pcs. for 120,-
<i>Truffle mayo - pickled dill stems</i>	6 pcs. for 205,-
	9 pcs. for 269,-
Escargots - Snails	6 pcs. for 119,-
<i>Garlic - butter</i>	
Rillettes du jour - Rillettes of the day	3 pcs. for 119,-
<i>Pickle - crustade</i>	
Cuisses de grenouilles - Fried frog legs	3 pcs. for 119,-
<i>Aioli - cornichon</i>	
Croquette de ris de veau - Sweetbread croquette	3 pcs. for 119,-
<i>Dijonmayo - pickled mustard seeds</i>	
Tarte flambée - Flat bread	119,-
<i>Crème fraîche - onions - bacon - chives</i>	

# BORDEAUX

EVENING - DÎNER  
MONDAY-SATURDAY 5PM-9PM

## MENU DU JOUR

### Starter

Tourin à L'ail - Creamy garlic soup  
*Shrimp - crouton - confit egg yolk*

### Main course

Confit de canard - Crispy duckleg  
*Pommes duchess - blackberry gastrique - boretan onions - wild watercress*

### Or

Poisson à la florentine - Steamed white fish with spinach  
*Pommes duchess - sauce mornay - boretan onions - wild watercress*

### Dessert

Crème caramel - Caramel pudding  
*Hazelnut ice cream - hazelnut tuille*

### 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 - *ENTRÉES*

Soupe à l'oignon - Onion soup <i>Gratinated bread - thyme - garlic</i>	119,-
Tarte flambée - Flat bread <i>Crème fraîche - onions - bacon - chives</i>	119,-
Escargots - Snails <i>Garlic - butter</i>	6 pcs. 119,-
Tourin à L'ail - Creamy garlic soup <i>Shrimp - crouton - confit egg yolk</i>	129,-
Tartare de bœuf - Beef tartare <i>Mixed beef tartare - bitter greens - Dijon mayo - chips</i>	149,-

# BORDEAUX

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

## MAIN COURSES - *PLATS*

Fruits de mer - Sea food platter <i>Crayfish – langoustine – shell shrimp – oysters – aioli</i>	349,- (+199,- for 10g Caviar Oscietra)
Moules frites - Steamed blue mussels in vin blanc sauce <i>French fries - aioli</i>	219,-
Poisson à la florentine - Steamed white fish with spinach <i>Pommes duchess - sauce mornay - boretan onions - wild watercress</i>	289,-
Coq au vin - Braised chicken <i>Chicken - red wine - pearl onions - vegetables of the season - ventrèche bacon - mashed potatoes - parsley</i>	219,-
Confit de carnard - Crispy duckleg <i>Pommes duchess - blackberry gastrique - boretan onions - wild watercress</i>	279,-
Tartare de bœuf - Beef tartare <i>Mixed beef tartare - bitter greens - Dijon mayo - chips - fries</i>	249,-
Steak frites - Grilled veal ribeye <i>Béarnaise sauce - cabbage - fries</i>	379,-
50g panfried foie gras <i>Only as add-on to main course</i>	+89,-

# BORDEAUX

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

## DESSERTS - *DESSERTS*

Plateau de fromages - Selection of French cheeses <i>Crispbread &amp; garniture</i>	3 types for 149,- 5 types for 179,- 7 types for 199,-
Tarte au citron - Lemon tart <i>Lemon cream - meringue - thyme - vanilla ice cream</i>	119,-
Crème brûlée <i>Baked vanilla custard - caramel</i>	119,- (+35,- for sorbet)
Macarons <i>Ask your waiter for today's selection</i>	1 pcs for 39,- 3 pcs for 99,-
Crème caramel - Caramel pudding <i>Hazelnut ice cream - hazelnut tuille</i>	129,-