

# 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

Croquettes de crabe

*Krabbe krocket serveret med sauce på krabbebisque, variation af tomat, vagnetlæg, caviar og grønne asparges*

### Hovedret

Bavette de boeuf

*Oksebavette serveret med fyldt mørkel, grillet hvide asparges, syltede perleløg og cremede ærteblanquette samt nye kartofler.*

### Eller

Poisson à la meunière

*Meunier stegt fisk serveret med grillet hvide asparges, perleløg, karameliseret løgpure samt beurre blanc med dild og nye kartofler.*

### Dessert

Baba au rum

*Kage vædet med rom og lavendel sirup, serveret med variation rabarber samt creme chantilly og rabarbersorbet.*

*(obs. denne dessert kan ikke laves alkoholfri)*

### 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 - Løgsuppe <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,-
Croquettes de crabe <i>Krabbe krocket serveret med sauce på krabbebisque, variation af tomat, vagtelæg, caviar og grønne asparges</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 meunière <i>Meunier stegt fisk serveret med grillet hvide asparges, perleløg, karameliseret løgpure samt beurre blanc med dild og nye kartofler.</i>	289,-
Coq au riesling - Braiseret kylling <i>Kylling - hvidvin - grønt - ventrèche bacon - nye kartofler- persille</i>	219,-
Bavette de boeuf <i>Oksebavette serveret med fyldt morkel, grillet hvide asparges, syltede perleløg og cremede ærteblanquette samt nye kartofler.</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 - asparges - karameliseret løgpuré - 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,-
Baba au rum <i>Kage vædet med rom og lavendel sirup, serveret med variation rabarber samt creme chantilly og rabarbersorbet. (obs. denne dessert kan ikke laves alkoholfri)</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

Crab Croquette

*Croquette of crab served with a crab bisque sauce, a variation of tomatoes, quail egg, caviar, and green asparagus.*

### Main course

Bavette de Boeuf

*Bavette of beef served with stuffed morels, grilled white asparagus, pickled pearl onions, and a creamy pea blanquette, accompanied by new potatoes.*

### Or

Poisson à la Meunière

*Meunière-style fried fish served with grilled white asparagus, pearl onions, caramelized onion purée, and a dill-infused beurre blanc, accompanied by new potatoes.*

### Dessert

Baba au Rhum

*Cake soaked in rum and lavender syrup, served with a variation of rhubarb, crème chantilly, and rhubarb sorbet.*

*(Note: This dessert cannot be made alcohol-free)*

### 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,-
Crab Croquette Croquette of crab served with a crab bisque sauce, a variation of tomatoes, quail egg, caviar, and green asparagus.	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 Meunière <i>Meunière-style fried fish served with grilled white asparagus, pearl onions, caramelized onion purée, and a dill-infused beurre blanc, accompanied by new potatoes.</i>	289,-
Coq au riesling - Braised chicken <i>Chicken - white wine - vegetables of the season - ventrèche bacon - potatoes - parsley</i>	219,-
Bavette de Boeuf <i>Bavette of beef served with stuffed morels, grilled white asparagus, pickled pearl onions, and a creamy pea blanquette, accompanied by new potatoes.</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 - grilled endive - carrot - 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,-
Baba au Rhum <i>Cake soaked in rum and lavender syrup, served with a variation of rhubarb, crème chantilly, and rhubarb sorbet.</i> <i>(Note: This dessert cannot be made alcohol-free)</i>	129,-