

BORDEAUX

AFTEN - DÎNER
TIRSDAG-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 - urter</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>	

BORDEAUX

AFTEN - DÎNER
TIRSDAG-LØRDAG KL. 17.00-21.00

TAVLEMENU - MENU DU JOUR

Forret

Croquettes de crabe

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

Hovedret

Bavette de boeuf

Oksebavette serveret med fyldt morkel, 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 449,-

(+349,- for vinmenu)

Menu du jour en abondance - Tavlemenu alt inklusiv for 1.299,-

Champagne inkl. snacks

Forret, valgfri hovedret, ost & dessert inkl. vinmenu

Kaffe & te inkl. avec & sødt

BORDEAUX

AFTEN - DÎNER

TIRSDAG-ONSDAG-TORS DAG KL. 17.00-21.00

MENU CLASSIQUE

TIRSDAG - ONSDAG - TORS DAG

Forret

Soupe à l'oignon - Løgsuppe

Gratineret brød - timian - hvidløg

Hovedret

Coq au vin blanc - Braiseret kylling

Kylling - hvidvin - grønt - ventrèche bacon - nye kartofler- persille

Dessert

Crème brûlée

Bagt vaniljecreme - karamel

3 retter for 299,-

3 retter Indklusiv vinmenu 499,-

BORDEAUX

AFTEN - DÎNER
TIRSDAG-LØRDAG KL. 17.00-21.00

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 - urter</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,-

BORDEAUX

AFTEN - DÎNER
MANDAG-LØRDAG KL. 17.00-21.00

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 vin blanc - 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>	289,-
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 - aspargers - karameliseret løgpuré - pommes frites</i>	379,-
50g stegt foie gras <i>Kun som tilkøb til hovedret</i>	+89,-

BORDEAUX

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

DESSERTER - *DESSERTS*

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

3 slags for 149,-
5 slags for 179,-
7 slags for 199,-

Tarte au citron - Citrontærte
Crème au citron - marengs - timian - vaniljeis

119,-

Crème brûlée
Bagt vaniljecreme - karamel

119,-
(+35,- for sorbet)

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)

129,-

BORDEAUX

ENGLISH VERSION



BORDEAUX

EVENING - DÎNER
TUESDAY-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 - herbs</i>	
Rillette du jour - Rillette 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
TUESDAY-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 449,-

(+349,- for wine pairing)

All-inclusive menu du jour - Menu du jour en abondance for 1299,-

Champagne incl. snacks

Starter, choice of main, cheese & dessert incl. wine pairing

Coffee & tea incl. avec & sweets

BORDEAUX

EVENING - *DÎNER*

TUESDAY-WEDNESDAY-THURSDAY 5PM-9PM

MENU CLASSIQUE

TUESDAY - WEDNESDAY - THURSDAY

Starter

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

Main course

Coq au vin blanc - Braised chicken
*Chicken - white wine - vegetables of the season - ventrèche bacon -
potatoes - parsley*

Dessert

Crème brûlée
Baked vanilla custard - caramel

3 courses for 299,-

3 courses inclusive wine paring 499,-

BORDEAUX

EVENING - DÎNER
TUESDAY-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 - herbs</i>	6 pcs. 119,-
Crab Croquette <i>Croquette of crab served with a crab bisque sauce, a variation of tomatoes, quail egg, caviar, and green asparagus.</i>	129,-
Tartare de bœuf - Beef tartare <i>Mixed beef tartare - bitter greens - Dijon mayo - chips</i>	149,-

BORDEAUX

EVENING - DÎNER
TUESDAY-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 vin blanc - 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>	289,-
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*
TUESDAY-SATURDAY 5PM-9PM

DESSERTS - *DESSERTS*

Plateau de fromages - Selection of French cheeses
Crispbread & garniture

3 types for 149,-
5 types for 179,-
7 types for 199,-

Tarte au citron - Lemon tart
Lemon cream - meringue - thyme - vanilla ice cream

119,-

Crème brûlée
Baked vanilla custard - caramel

119,-
(+35,- for sorbet)

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)

129,-