

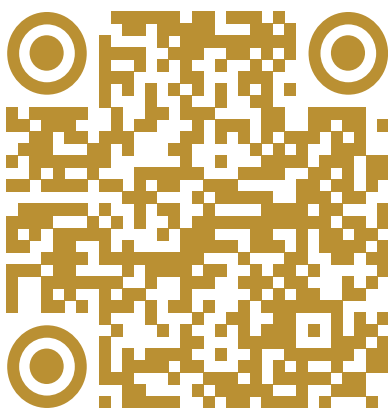


R E S T A U R A N T

BORDEAUX

An unlimited all inclusive culinary journey for an affordable fixed price

Scan this QR code to see the drinking and food menu



Neemt u graag ter harte:

- The arrangement lasts 3.5 hours. Want to stay longer? No problem, you will pay €5 per person for each additional half hour.
- The card standing upright on the table = ready to order (for dishes, drinks, & the bill).
- The card flat on the table = no service needed.
- You may order 1 dish per person per round. For each round, your table must choose between cold dishes and soups or hot dishes.
- In addition to our drinks arrangement, we offer a variety of special wines, liqueurs, and cocktails at near-cost prices.

Bon Appétit

De menu-, dranken- en allergenenkaart, actuele prijzen en openingstijden kunt u ook vinden op:

www.restaurantbordeaux.nl



CARTE MANGER
KOUDE GERECHTEN

Oysters | mignonette | passion fruit

Chicken roulade | corn cream | dukkah

Carpaccio | truffle mayonnaise | pine nuts

Burrata | peach | walnut | basil (v)

Smoked duck | cranberry | walnut

Steak tartare | parmesan | egg yolk

Greek salad | feta | olive | watermelon (v)

Tostada | avocado | pickled red beet | salsa (v)

Spanish Ham | olives | zucchini | balsamico

Vitello tonnato | capers | tuna

Salmon sashimi | lime foam | daikon | chives

Sushi mix | salmon | tuna | ebi fry

Crab taco | radish | Granny Smith

Tuna tataki | wasabi ponzu | wakame | furikake

Sushi maki kimchi | wasabi | cucumber (v)

Pata Negra + €7.50

Oscietra Caviar | blini | crème fraîche + €25

Soups (Soup is ordered as a cold course)

Tomato soup | cream | crouton (v)

Lobster soup | chives | shrimp

Asparagus soup | egg | herb oil (v)

Bon Appétit



CARTE MANGER WARMES GERECHTEN

Salmon | daikon | sanbaizu | hollandaise

Chicken filet | mustard velouté | garden herbs

Panko shrimp | tonkatsu

Rendang | pickles | coconut

Risotto | mushrooms (v)

Karaage | sweet-sour radish | sriracha mayo

Pulled chicken | corn cream | BBQ sauce

Pork tenderloin | satay sauce | dukkah

Aubergine | miso | peanut (v)

Lamb neck | lamb jus | peas

Roasted cabbage | caper oil | lime leaf (v)

Beef tenderloin | pepper sauce | cabbage

Ravioli | artichoke | pecorino | capers (v)

Prawns | garlic | pasta

Gyoza | chicken | furikake | teriyaki

Asparagus croquettes | truffle mayonaise | ham

Pork belly | XO sauce | sweet potato

Portobello | goat cheese | sun-dried tomato (v)

Beef rib | sweet potato | miso

Cod | dashi beurre blanc | pea cream

Scallop | parsnip cream | lemon beurre blanc + €1 .

Duck breast fillet | orange sauce | parsnip

Squid | spring onion | Japanese mayonnaise

Lobster | bisque | chive oil + €15.

Wagyu Japanese A5 | Shanghai bok choy + €15

Side dishes (available at all times)

Bread & butter

Fries & mayonnaise

Fresh salad (v)

Seasonal vegetables (v)

Bon Appétit



CARTE MANGER DESSERT & KAAS

Pavlova | pastry cream | summer fruit + € 5

Tiramisu | nougatine + € 5

Cheesecake | white chocolate | pistachio + € 5

Crème brûlée | crumble + € 5

Cheese selection | fig | nut bread + € 7.50

La Couronne | goat cheese | Loire Valley, France

Victoria | goat milk | Loire Valley, France

Epoisses fermier | washed rind | France

Bleu de Regalis | sheep | Pyrenees, France

Which drinks are included ?

Sparkling wine (also alcohol-free)

Table water

Soft drinks

Draft beer, malt beer & radler

House wines (sweet white, rosé, Chardonnay, Verdejo,
Sauvignon Blanc, Pinot Grigio, Malbec, Merlot, Negroamaro)

Alcohol-free wines (white & red)

Coffee & tea varieties

Opening hours kitchen

Sun–Thu: 17:30 – 22:00

Fri, Sat & holidays: 17:30 – 22:30

Desserts can be ordered up to 30 minutes after the last round

Bon Appétit