

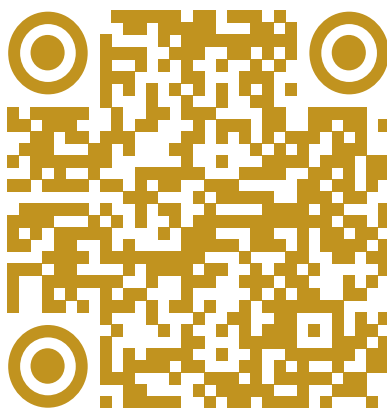


R E S T A U R A N T

BORDEAUX

An unlimited culinary journey at a fixed, affordable price

Scan this QR code to view the food, drinks and allergen menus.



Please note:

- Your dining package lasts 3.5 hours. Your exact end time is shown on the card on your table. Would you like to stay longer? Each extra half hour costs €5 per person.
- Card upright on the table = ready to order (food, drinks or the bill).
Card flat on the table = no service required.
- Please order 1 dish per person per round.
- Each round, choose either cold dishes and soups or hot dishes for your whole table.
- Alongside your drinks package, enjoy carefully selected wines, liqueurs and cocktails at exceptionally attractive prices.

Bon Appétit

Food, drinks and allergen menus, current prices and opening hours: www.restaurantbordeaux.nl



CARTE MANGER COLD DISHES

Oysters | chives | buttermilk

Venison pâté | mushroom cream

Carpaccio | truffle mayonnaise | pine nuts

Burrata | tomato salsa | honey crumble (v)

Smoked duck | cranberry | walnut

Steak tartare | egg yolk

Tartlet | red onion compote | aged cheese cream (v)

Savoy cabbage roll | basmati rice | feta | chives (v)

Spanish ham | stracciatella | pesto | balsamic onion

Vitello tonnato | sun-dried tomatoes | capers

Goat's cheese | beetroot | honey-mustard vinaigrette (v)

Salmon sashimi | lime foam | chives

Sushi selection | tuna | salmon | ebi fry

Crab salad | Granny Smith apple | lime gel

Tuna tataki | cucumber | soy dressing

Kimchi maki sushi | wasabi | cucumber (v)

Sea bass ceviche | lime | red chilli

Brioche | smoked mackerel | eel

Pata negra + € 7.5

Oscietra caviar 10 g | blini | crème fraîche + € 25

Soups (order as a cold course)

Tomato soup | crouton (v)

Lobster soup | chives

French onion soup | Gruyère

Bon Appétit



CARTE MANGER HOT DISHES

Salmon | daikon | sanbaizu | hollandaise

Teriyaki chicken | pak choi | sesame

Panko prawns | tonkatsu

Rendang | pickled vegetables | coconut

Risotto | mushrooms | Parmesan (v)

Karaage | sweet-and-sour radish | sriracha mayonnaise

Sirloin steak | gnocchi | chimichurri

Pork tenderloin | satay sauce | dukkah

Aubergine | miso | peanut (v)

Lamb neck | peas | lamb jus

Beef fillet bites | pepper sauce | pointed cabbage

Ravioli | tomato | burrata (v)

King prawns | garlic | pasta

Gyoza | chicken | furikake | teriyaki

Pork belly | coconut foam | Thai basil oil

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

Beef rib | onion cream | miso

Cod | dashi beurre blanc | pea purée

Duck breast | sweetcorn purée | orange sauce

Octopus | romesco | pistachio

Scallop | parsnip purée | beurre blanc + € 1

Lobster | bisque | chive oil + € 15

Wagyu | Japanese A5 | veal jus + € 15

Side dishes (available at any time)

Bread & salted butter (v)

Fries & mayonnaise (v)

Fresh salad (v)

Bon Appétit



CARTE MANGER DESSERTS & CHEESE

Selection of 3 luxury chocolates + € 3.5

Crème brûlée | pistachio | chocolate + € 5

Cheesecake | white chocolate | dulce de leche + € 5

Tiramisu | nougatine | cocoa + € 5

Pear trio | ice cream | panna cotta | candied pear + € 5

Cheese selection | fig | nut bread + € 7.5

A selection of goat's, sheep's and cow's milk cheeses

Which drinks are included?

Sparkling wine (alcohol-free also available)

Table water

Assorted soft drinks

Draught beer, alcohol-free beer, Radler, Leffe Blond, Hoegaarden

Wines by the glass

(Sweet white, rosé, Chardonnay, Verdejo, Sauvignon Blanc, Pinot Grigio, Malbec, Merlot, Negroamaro & Tempranillo)

Alcohol-free wines (white & red)

Assorted coffees and teas

Kitchen opening hours

Sun to Thu 17:30 - 22:00

Fri, Sat & public holidays 17:30 - 22:30

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



SUPPLEMENTS

COCKTAILS & MOCKTAILS

Cocktails + € 8

Pornstar Martini | Vodka | Passion fruit | Vanilla

Espresso Martini | Vodka | Coffee liqueur | Espresso

Amaretto Sour | Almond | Lemon | Bitters

Aperol Spritz | Aperol | Prosecco | Sparkling water

Blue Lagoon | Vodka | Blue Curacao | Lime juice

Pina Colada | Coconut rum | Passion fruit | Vanilla | Cream

Classic Mojito | Rum | Lime | Mint

Strawberry Daiquiri | Rum | Strawberry | Lime

Matcha Coco | Rum | Coconut | Matcha

Sex on the Beach | Vodka | Peach | Orange | Cranberry

Mocktails + € 5

Crodino Spritz | Crodino | Alcohol-free Prosecco | Sparkling water

Pornstar Martini | Passion fruit | Vanilla | Lime juice

Passion Mojito | Passion fruit | Lime | Mint

Cavella | Rivella | Cassis | Berries

Mojito | Lime | Mint | Sparkling water





SELECTION DE VINS A LA CARTE

WINE BY THE BOTTLE

White wines

Langlois-Chateau Saumur Chenin Blanc | France + € 21

Markus Monitor Riesling - Haus Klosterberg| Germany + € 22

Salentein Sauvignon Blanc | Argentina + € 22.5

Bourgogne Blanc Aligoté | France + € 22.5

Albarino, Rias Baixas Bodegas Ramon Bilbao| Spain + € 25

Verdejo - Rolland & Galarreta - Rueda | Spain + € 30

Steininger Grüner Veltliner Ried Spiegel | Austria + € 32.5

Saint-Véran - Domaine de la Denante | France + € 37.5

Kendall Jackson Chardonnay | USA + € 32.5

Pouilly-Fumé 'Clos Jeanne d'Orion' - Domaine Gitton | France + € 42.5

Sancerre, "Les Montachins" Domaine Gitton | France + € 45

Riesling Grand Cru 'Goldert', Domaine Ginglinger-Fix | France + € 47.5

Salentein Chardonnay Primus | Argentina + € 47.5

Châteauneuf-du-Pape Blanc - Domaine Brotte | France + € 50

Yalumba The Virgilius Viognier | Australia + € 52.5

Pouilly-Fuissé - Domaine de la Denante | France + € 55

Chateau Picque Caillou - Bordeaux | France + € 55

Chablis 1er Cru Vaillons AOC - Maison Gautherin | France + € 60

Condrieu, "Versant Doré" Domaine Brotte | France + € 67.5

Chanson, Chassagne-Montrachet | France + € 70

Meursault 'Limozin' - Hubert Bouzereau-Gruère et Filles | France + € 99

Corton-Charlemagne Grand Cru, Domaine Chapuis | France + € 350

* Subject to printing errors and price changes

Santé



SELECTION DE VINS A LA CARTE WINE BY THE BOTTLE

Red wines

Farina Valpolicella Ripasso Classico Superiore | Italy + € 25

Château Changrolle, AC Lalande de Pomerol | France + € 27.5

Château Peyrelongue A.C. Saint-Emilion Grand Cru | France + € 30

Haut-Médoc, Domaine Andron 2014 | France + € 30

Kendall Jackson Vintner's Reserve - Zinfandel | USA + € 32.5

Salentein Numina, Cabernet Franc | Argentina + € 35

Marqués de Murrieta Reserva, Rioja | Spain + € 35

Rolland & Galarreta - Tempranillo & Merlot, Ribera del Duero | Spain + € 35

Sancerre Rouge, Domaine Gitton 'Les Pommeureaux' | France + € 40

Bourgogne Rouge - Domaine de la Denante, Bourgogne | France + € 45.5

Dhaara Barolo DOCG Asti | Italy + € 45

Salentein Malbec Primus | Argentina + € 47.5

Amarone della Valpolicella Classico DOCG - Famiglia Farina | Italy + € 50

Châteauneuf-du-Pape 'Hauts de Barville' - Domaine Brotte | France + € 50

Château Le Boscq A.C. Saint-Estèphe ** | France + € 52.5

Pomerol, Les Chemins de la Croix du Cassé 2019 | France + € 57.5

Gevrey-Chambertin, "Les Platières" - Philippe Leclerc | France + € 95

Yves Cuilleron Côte Rôtie Madinière, Northern Rhône | France + € 105

Pauillac, 5ème Grand Cru Classé, Château Lynch-Moussas | France + € 115

Aloxe-Corton 1er Cru, Domaine Chapuis | France + € 130

Valbuena 5 Vega Sicilia 2018 | Spain + € 225

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Santé



SELECTION DE VINS A LA CARTE

WINE BY THE BOTTLE

Champagne

Christoffel Leroy Brut, Premier Cru + € 50

Moët & Chandon Impérial Brut + € 70

Moët & Chandon Rosé Brut + € 75

Moët & Chandon Ice + € 90

Moët & Chandon Ice Rosé + € 95

Dom Pérignon Brut + € 275

Rosé

Coteaux d'Aix-en-Provence 'En Caractère', Provence | France + € 22

Château d'Esclans Whispering Angel, Provence | France + € 37.5



SUPPLEMENTS

ADDITIONAL DRINKS

Spirits € 4.5

Liqueurs € 4.5

Speciality coffees € 5.5

Dessert wine € 4

Karmeliet Tripel € 1

Gin & tonics € 8

Port and sherry from € 4

For digestifs and our full drinks selection, see the online drinks menu.

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Santé