

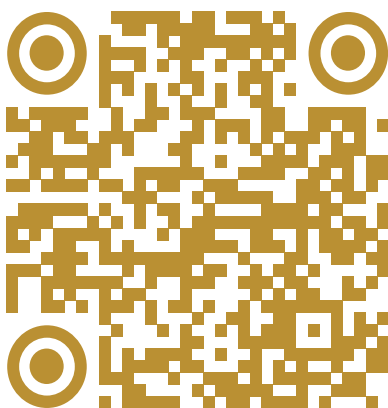


R E S T A U R A N T

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 | red wine vinegar | shallot

Chicken roulade | roasted leek mayo | crispy chicken skin

Carpaccio | arugula | pine nuts

Burrata | tomato | pearl barley (v)

Smoked duck | cranberry | walnut

Steak tartare | crostini | egg yolk

Goat cheese | walnuts | red currant foam (v)

Spring roll | mushroom | teriyaki (v)

Vitello tonnato | capers | chives

Asparagus salad | mozzarella | cherry tomatoes (v)

Salmon sashimi | dill | samphire

Sushi mix | **salmon** | tuna | ebi fry

Dutch shrimp | radish | lovage

Tuna tataki | yuzu | wakame | furikake

Sushi maki kimchi | wasabi | cucumber (v)

Japanese eel | white fish foam | unagi sauce

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**

Bon Appétit



CARTE MANGER WARMES GERECHTEN

Salmon | bimi | hollandaise | buckwheat

Teriyaki chicken | bok choy | sesame

Panko shrimp | ponzu

Bavette steak | asparagus | veal jus

Risotto | mushrooms (v)

Pulled chicken | corn cream | radish

Pork tenderloin | satay sauce | dukkah

Asparagus | butter sauce | egg

Beef tenderloin tips | pepper sauce | zucchini

Calamari | lemon | ravigote sauce

Ravioli | spinach | ricotta (v)

King prawns | garlic | parsley

Gyoza | chicken | furikake | teriyaki

Pork belly | XO sauce | pumpkin

Portobello | mozzarella | tomato | pine nuts (v)

Veal cheek | veal jus | cauliflower cream

Scallop | parsnip cream | lemon beurre blanc

Lamb tenderloin | potato mousseline | honey-thyme sauce

Seabass | pearl couscous | coconut foam | pandan oil

Duck breast fillet | orange sauce | parsnip

Lobster | bisque | chive oil + €17.50

Wagyu Japanese A5 | Shanghai bok choy + €15

Side dishes (available at all times)

Bread & butter

Fries & mayonnaise

Fresh salad (v)

Seasonal vegetables

Bon Appétit



CARTE MANGER DESSERT & KAAS

Cheesecake | white chocolate | pistachio + € 5

Tiramisu | nougatine + € 5

Blueberry bavarois + € 5

Crème brûlée | crumble + € 5

Cheese selection | fig | nut bread + € 7.50

Barisien | raw cow's milk | Grand-Est

Boeren Leidse | cow's milk | Leiden

Blu Tonka | blue-veined cheese | Amsterdam

Which drinks are included ?

Bubbel

Table water

Assortment of soda

Draft beer, malt (alcohol-free), beer, Radler and house wines

Assortment of coffee and tea options

Looking for an Exclusive Wine Experience?

For a special wine experience, discover our À-La-Carte wine selection, carefully curated by our sommelier. Scan the QR code on the front or ask our staff for assistance.

Opening hours kitchen

Mon to Wed 17:30 – 21:30 uur

Thu & Sun 17:30 – 22:00 uur

Fri, Sat & holidays 17:30 – 22:30 uur

Desserts can be ordered up to half an hour after the last round.

Bon Appétit