

BORDELAISE

MENU

STARTERS

CLASSIC ONION SOUP (G/A)	8
GRATINATED CHEESE & TOAST	
6 X SNAILS (G)	8.5
PERSILLADE BUTTER, TOAST	
KING MUSHROOM (VG/N)	8.5
PESTO, ALMONDS CRUMBS	
RABBIT AND PISTACHIO TERRINE	10.5
APRICOT CHUTNEY, CORNICHONS, TOAST	
SAUTEED PRAWNS	12.5
BRAISED LEEK, BISQUE	

SALADS

VEGAN QUINOA SALAD (VG/N)	11.5
KALE, MINT, CHILLI, ALMONDS, LEMON	
STEAK CAESAR SALAD	17.95
LETTUCE, PARMESAN, ANCHOVY DRESSING	
CREAMY BURRATA (G)	14.5
FIGS, THYME, BALSAMIC, TOAST	

SUNDAY ROAST

VEGGIE	14.95
RUMP BEEF	22
DUCK LEG	23
BAKED POLLOCK	22
CHICKEN	17.95
COTE DE BOEUF (FOR TWO)	63

BAR SNACK

BREAD AND BUTTER (G)	3.5
MEDITERRANEAN OLIVES	3.5
TAPENADE AND CROSTINI (G)	5
SAUCISSON , CORNICHON	8.5
FRENCH CHEESE SELECTION	9/14
CHARRED CORN RIBS, COMTE CHEESE	9

MAINS

CINNAMON ROASTED SQUASH (VG/N)	15
QUINOA, WHIPPED VEGAN FETA	
HOMEMADE CONFIT DUCK LEG	22
WHITE BEANS CASSEROLE, BACON	
TRUFFLED RIGATONI PASTA	16.5
WILD MUSHROOMS, PARMESAN	
PANFRIED POLLOCK FILET (A)	21
CLAMS, SPINACH, HORSERADISH CREAM, SALMON ROE	
SPECIAL OF THE DAY (ASK YOUR WAITER)	

GRILL

ALL SERVED WITH FRIES, CRESS, BORDELAISE JUS (A)	
200 GR ONGLET STEAK	19.5
200 GR FLAT IRON	21
250 GR RUMP STEAK	25
250 GR RIB EYE STEAK	36
500 GR COTE DE BOEUF	59
MORE CUT ON THE BOARD (ASK YOUR WAITER)	
EXTRA 2.95	
PEPPER (A), GARLIC, BLUE CHEESE SAUCE (A)	

SIDES

BEEF DRIPPING FRIES	4
DAUPHINOISE POTATO	6
ROCKET AND PARMESAN	6
SAUTEED GREEN BEANS	5.5

DEALS

NUTS (N)
VEGAN (VG)
SESAME (S)
GLUTEN (G)
ALCOHOL (A)

BOTTOMLESS BRUNCH

**2.4.1 STEAK TUESDAY
MOULES FRITES THURSDAY**

EARLY BIRD 30% OFF FOOD

12.5 % SVC WILL BE ADDED
TO YOUR FINAL BILL