



2 place de la Comédie  
33000 Bordeaux

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hello

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THE MENU

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## PENDING

<b>Cornet of cooked meats Louis Ospital</b> <i>Chorizo, makilla, andouille</i>	8.50
<b>Bayonne ham</b> <i>24 months matured</i>	14.00
<b>Semi preserved Foie gras</b>	15.80
<b>Iberico bellota ham</b> <i>24 months matured</i>	18.00

## STARTERS

<b>Smoked salmon</b> <i>Potato foam, pickles of radish with yuzu</i>	13.80
<b>Egg</b> <i>At low temperature, green beans salad with mustard, dry ham shallot foam</i>	12.50
<b>Tuna</b> <i>Slices of raw tuna, shaved foie gras, orange &amp; date chutney, dried fruits</i>	15.00
<b>Beef</b> <i>Raw rump steak marinated with lime &amp; chipotle, sweet corn cream &amp; bell peppers</i>	14.00
<b>Haddock</b> <i>Smoked haddock &amp; celeriac cooked with cream, onions &amp; parmesan cheese</i>	12.50

## HOUSE SPECIALITIES

<b>Filet of beef Wellington</b> <i>Foie gras and shallots confit</i>	29.50
<b>Classique beef Tartare</b> <i>Hand cut, french fries, salad</i>	18.50

## VEGETARIANS DISHES

<b>Beetroot (starter)</b> <i>Cold beetroot soup with balsamic vinegar &amp; fresh cottage cheese with herbs</i>	13.00
<b>Linguine pasta (main)</b> <i>Cooked with lemon cream, parmesan cheese and hazelnut</i>	15.50

## FRESH FROM THE MARKET

<b>3 courses lunch menu</b> <i>Served from monday to friday</i>	20.40
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## MAIN COURSES

<b>Farm pork rib to share</b>	48.00
<b>Hake</b> <i>With falafel &amp; coleslaw</i>	26.00
<b>Pollack fish</b> <i>Fish &amp; chips with sweet potato fries &amp; curry cream</i>	24.00
<b>Rump of veal</b> <i>Served with a fregola risotto &amp; parmesan foam</i>	27.00
<b>Poultry</b> <i>Breast of poultry with lemon crust, aubergine &amp; courgette</i>	25.00
<b>Gambas</b> <i>Cooked a la plancha, herbs sauce &amp; ratatouille</i>	25.00

## CHEESES

<b>Selection of ripened cheeses from Jean d'Alos</b>	11.00
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## DESSERTS

<b>Rice pudding</b> <i>Homemade rice pudding, salted butter caramel</i>	8.00
<b>Lemon tart</b> <i>Lemon meringue tart</i>	9.50
<b>Soft almond cake</b> <i>With strawberry, stewed rhubarb</i>	10.00
<b>Dark chocolate mousse</b> <i>Light almond biscuit, crispy praline &amp; dark chocolate mousse</i>	10.00
<b>Organic shebets</b> <i>Strawberry, passion fruits, lemon, mango, raspberry</i>	7.00
<b>Rum baba to share</b> <i>Served with stewed red fruits &amp; whipped cream</i>	16.80

Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

**PRIX NETS EN EUROS ET SERVICE COMPRIS**

Maitre restaurateur depuis le 18 avril 2014

