



2 place de la Comédie  
33000 Bordeaux

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THE MENU

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## PENDING

<b>Cornet of cooked meats Louis Ospital</b> <i>Chorizo, makila, 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>Roasted red peppers gaspacho</b> <i>Cold red peppers soup with burrata cheese, pine nuts &amp; jalapeno</i>	13.80
<b>Octopus salad</b> <i>With taggiasche olives, tomatoes &amp; basil, pine nut foam</i>	13.50
<b>Tuna</b> <i>Slices of raw tuna, shaved foie gras, orange &amp; date chutney, dried fruits</i>	15.50
<b>Crab ravioli</b> <i>Crab &amp; ginger ravioli, with coconut, curry, lemongrass &amp; sesame oil broth</i>	15.00
<b>Beef carpaccio</b> <i>Carpaccio topped with courgette, radish, confit lemon &amp; almonds dressing</i>	14.00

## 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>Vegetables salad (starter)</b> <i>Served with ricotta cheese flavoured with basil, red pesto</i>	13.50
<b>Spelt risotto (main)</b> <i>Cooked with parmesan cheese, whipped cream &amp; truffle oil</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>Saddle of duck cooked at low temperature to share</b>	52.00
<b>Hake</b> <i>With courgettes'spaghetti, arugula pesto, tomatoes &amp; olive oil sauce</i>	26.00
<b>Tuna</b> <i>Served with a stir fried wok vegetables &amp; peanuts foam</i>	26.00
<b>Croaker fish</b> <i>Served with celeriac cream, tzatziki &amp; green apple dressing</i>	27.00
<b>Confit knuckle of lamb</b> <i>Served with vegetables cooked as a « tajine », dried fruits &amp; spices</i>	25.00
<b>Veal</b> <i>Cooked with confit carrots &amp; orange, orange sauce flavoured with sage</i>	27.00

## 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>Chocolate &amp; praliné</b> <i>Caramelised « millefeuille » with chocolate cream</i>	11.00
<b>Apple &amp; lemongrass</b> <i>Shortbread, apple &amp; lemongrass compote, cream</i>	10.00
<b>Apricot</b> <i>Vanilla biscuit, apricot mouss &amp; marmelade, honey &amp; thyme</i>	10.00
<b>Organic sorbets</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

