

BARDOT

B R A S S E R I E

LOCALS PRIX-FIXE



First Course

(choice of)

ONION SOUP GRATINÉE

ENDIVES AND BLUE CHEESE

bleu des causses, market apples, toasted walnuts, banyuls vinegar

PRIME STEAK TARTARE*

sauce verte, organic egg, toasted country bread

ESCARGOTS BARDOT

toasted hazelnuts, chartreuse butter, puff pastry shells

Main Course

(choice of)

COQ AU VIN

red wine braised chicken, bacon lardons, fingerling potatoes

PARISIAN GNOCCHI

black trumpet mushrooms, celery root, goat cheese, roasted garlic cream

SEARED KING SALMON*

king salmon, beluga lentils, smoked tomato vinaigrette

BARDOT STEAK FRITES* (\$10 supplement)

8oz prime flat iron, béarnaise, hand-cut fries

Dessert

(choice of)

CHOCOLATE MACARON

french chocolate cookie, chocolate mousse

CRÈME BRÛLÉE

vanilla bean custard, turbinado croquant

\$49 p.p.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*