

DUNKERQUE



SHELLFISH

- Baked razor clams, almonds and fresh herbs
- Cooked whelks, mayonnaise and Espelette pepper mayonnaise
- Carpaccio of scallops with truffle oil vinaigrette
- Avocado, crab and citrus tartar
- 6 oysters, Fine de Claire N°3 Marennes-Oléron
- Oysters au gratin [x5]

OTHER STARTERS

- Organic egg mayonnaise
- Herring rilette, toasted bread
- Andalusian gazpacho and toasted bread
- Frisée with bacon, organic poached egg and small croutons
- Crispy organic soft-boiled egg, lentil salad, truffled oil vinaigrette
- Sardines in organic olive oil from the Compagnie Bretonne, Bordier semi-salted butter & toasted bread

COLD CUTS

- | | | | |
|-----------------|-----|----------------------------|------|
| • Pâté | 8.0 | • Peppered coppa | 8.0 |
| • Truffled ham | 8.0 | • Jamon Serrano | 10.0 |
| • Dried sausage | 8.0 | • "Gran Reserva Salamanca" | |
| • Spicy chorizo | 8.0 | | |

SALADS & VEGGIES

- | | |
|--|------|
| • "Caesar salad" Romaine salad, semi-cooked organic egg, Parmesan, breaded chicken bread toasted crumb | 17.5 |
| • "Niçoise" Tomatoes, cucumber, green bell pepper, Kalamata olives, green beans red onions, artichoke hearts, tuna, anchovies, semi-cooked organic egg, basil, olive oil | 18.5 |
| • "Budha bowl" Arugula, oven-roasted Romanesco cabbage, green beans, quinoa, Charentais melon, nectarine, golden raisins, sunflower seeds, granola, half-cooked boiled egg | 19.0 |
| • Eggplant millefeuille, fresh goat cheese, tomato sauce, Parmesan and arugula | 18.5 |

TOASTED...

- | | |
|--|-------------|
| • Croque Mr / Croque Mrs (Soft bread) | 11.5 / 14.0 |
| • Deviled egg toast, smoked bacon, spinach shoots (Country-style bread) | 14.5 |
| • Croque perdu, truffled white ham and comté cream (Country-style bread) | 14.5 |
| • Avocado purée, cherry tomatoes, red onions, Mozzarella, pesto chia seeds (Country-style bread) | 15.5 |
| • Goat cheese, figs, honey & walnut kernels (Country-style bread) | 15.5 |

FISH & ...

- | | |
|--|-------------|
| • Mussels marinières /or with Isigny cream, French fries | 17.0 / 19.0 |
| • Cod fish & chips (breaded), peas, tartar sauce | 22.0 |
| • Grilled octopus, peppers candied with Espelette pepper aragula mashed potatoes | 23.5 |
| • Semi-cooked red tuna, black rice and fresh mango, coriander cream | 24.5 |
| • Pan-fried scallops, fried rice with chorizo, chorizo cream | 27.0 |

OTHER CHOICES

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|---|------|
| • Risotto-style coquillettes, ham with truffle, cream of mushrooms with summer truffle, Parmesan | 16.5 |
| • Entrecote 300g, butter with Espelette pepper, french fries | 33.0 |
| • 180g sirloin steak with shallots, fries | 22.0 |
| • Black pudding, baked apples and mashed potatoes | 19.0 |
| • Beef tartar knife-cut 180g, classic or light cooked, french fries | 20.0 |
| • Chicken Melt, snacked chicken fillet, tender provolone, white cabbage, romaine (Homemade black bread) | 17.5 |
| • (Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5) | |
| • Smash Burger (onions, cheddar, pickles, romaine salad), fries | 19.5 |
| • (Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5) | |

SIDES

- | | | |
|---------------------------------------|---------------|-------|
| | change for... | supp. |
| French fries | - | 4.5 |
| Mashed potatoes | - | 4.5 |
| Coquillettes (Pasta) | - | 4.5 |
| Basmati rice | - | 4.5 |
| Mesclun | - | 4.5 |
| Green beans | 2.5 | 5.5 |
| Pan-fried green beans and cauliflower | 2.5 | 5.5 |
| Sup. fried egg | - | 2.5 |

CHEESE "BORDIER"

- | | | | | | |
|---|------|-----------------------|-----|-------------------------|-----|
| • Assortment of cheeses | 14.5 | | | | |
| • Couronne de Touraine (goat) | | • L'Ardalhou (sheep) | | • Bemontois | |
| • Sheep's cheese with Espelette peppers | | • Mille fleurs cheese | | | |
| • YOGURT: | | • Natural: | 3.5 | • Strawberries: | 4.0 |
| | | • Mandarin/lime: | 4.0 | • Manguo/Passion fruit: | 4. |

TO CONCLUDE

- | | |
|--|------------|
| • Belle salade de fruits du moment | 10.0 |
| • Vanilla crème brûlée | 7.5 |
| • Pavlova with red fruits | 9.5 |
| • Semi-cooked chocolate cake, custard (Cooking 10 minutes) | 8.5 |
| • Apple crumble, vanilla ice cream | 8.5 |
| • French toast and maple syrup | 7.0 |
| • Gourmet coffee [tea] | 8.0 (10.0) |

RED

- | | Glass
12cl | Glass
25cl | Pichet
50cl |
|---|---------------|---------------|----------------|
| • Merlot - IGP Pays des Bouches du Rhône - "SAINTE-REINE" | 5.0 | 9.5 | 18.5 |
| • Pinot Noir - Vin Volcanique VDF - "SEISME" | 5.5 | 10.5 | 20.5 |
|  • Côtes du Rhône AOC - "LES TROIS GARÇONS" | 6.0 | 11.5 | 22.5 |

WINE BY THE GLASS

WHITE

- | | Glass
12cl | Glass
25cl | Pichet
50cl |
|--|---------------|---------------|----------------|
|  • Vin de France - "LA PETITE SEINE" | 5.0 | 9.5 | 18.5 |
|  • Chardonnay - IGP Pays d'Oc - "ECOTERRA" | 5.5 | 10.5 | 20.5 |
|  • Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel | 6.5 | 12.5 | 24.5 |

OUR NATURAL WINES

Straigh from the producer !!!

Orange "PÉPIN ORANGE" - VDF ALSACE - "Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."

White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado "Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"

Red "LA PETITE SOEUR" IGP CÔTES CATALANES - BENASTRA Joseph Paillé "Gourmet, fine and delicate"

- | | Glass
12cl | Glass
25cl | Pichet
50cl |
|--|---------------|---------------|----------------|
| | 7.0 | 13.5 | 26.5 |
| | 7.0 | 13.5 | 26.5 |
| | 7.0 | 13.5 | 26.5 |

ROSÉ

- | | Glass
12cl | Glass
25cl | Pichet
50cl |
|--|---------------|---------------|----------------|
|  • Cinsault - Languedoc-Roussillon - Pays d'Oc IGP | 4.0 | 7.5 | 14.5 |
| • "LE TITI" - Olivier Azan - | | | |
|  • IGP Méditerranée - "PLEINE NATURE" - Estandon Vignerons | 5.0 | 9.5 | 18.5 |

BUBBLES

- | | | |
|------------------------------------|---------------|------|
| • Prosecco DOC Brut - "RICCADONNA" | Glass
12cl | 6.5 |
| • Champagne - "J.P. SECONDÉ" Brut | | 12.0 |

Straigh from the producer !!!

WINES BY THE BOTTLE

RED

• Pinot Noir - Vin Volcanique VDF - "SEISME"	Bottle 75cl	30.0
 • Côtes du Rhône AOC - "LES TROIS GARÇONS"		33.0
 • Bordeaux AOP - "L'AUTHENTIQUE" - Château Guichot		33.0
• Bourgueil AOC "ALOUETTES" - Domaine de la chanteleuserie		36.0
 • Languedoc AOP - "LES PARCELLES" - Dom. De l'Escattes		36.0
• Brouilly AOC - "RÉSERVE DE BEAUVOISIE"		39.0
• Pessac-Léognan AOC "LES DEMOISELLES DE LARRIVET HAUT-BRION" - 2019		65.0

WHITE

 • Vin de France - "LA PETITE SEINE"	Bottle 75cl	27.0
 • Chardonnay - IGP Pays d'Oc - "ECOTERRA"		30.0
 • Viognier - IGP Pays d'Oc - "LE VERSANT"		33.0
 • Chenin - Anjou AOP - "CHENINPOSTEUR" Philippe Germain		33.0
 • Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel		36.0
• Monbazillac AOC - "CHÂTEAU HAUTE-FONROUSSE"		40.0

OUR NATURAL WINES *Straigh from the producer !!!*

Red "LA PETITE SOEUR" IGP CÔTES CATALANES - BENASTRA Joseph Paillé "Gourmet, fine and delicate"	Bout. 75cl	39.0
Orange "PÉPIN ORANGE" - VDF ALSACE - "Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."		39.0
White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado "Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"		39.0
Red "HANAMI" VDF 2023 - SAUMUR CHAMPIGNY - Domaine Calvez Bobinet "Juicy and fruity, this Cabernet Franc is made to quench your thirst!"		42.0

ROSÉ

 • Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan -	Bottle 75cl	22.0
 • IGP Méditerranée - "PLEINE NATURE" - Estandon Vignerons		27.0
 • AOP Côtes de Provenances "NUITS BLANCHES" - Famille Negrel		35.0

BUBBLES

• Prosecco DOC Brut - "RICCADONNA"	Bottle 75cl	36.0
• Champagne - "SECONDÉ" Brut		75.0

Straigh from the producer !!!

APÉRITIFS

Ricard 2cl	4.5
Salers 5cl	5.0
Vermouth Dolin (Red or white) 5cl	5.0
Campari 5cl	5.0
Lillet 5cl	5.0
Muscat Frontignan 5cl	5.0
Red Port "Tawny" 5cl	5.0
Noilly Prat 5cl	5.0
Byrrh 5cl	5.0
Kir 12cl	5.0
(blackcurrant, blackberry, peach, raspberry)	
Double Jus "Pickles" 5cl	8.0

DRAFT BEERS

			25cl	50cl
Kanter Village	Lager	4.1% alc.	4.5	8.0
1664 Blanc	White	5% alc.	5.0	9.0
Citra Galactique	IPA	6.5% alc.	5.0	9.0
Myrha	Pale Ale	5% alc.	5.0	9.0
<i>Straigh from the producer !!!</i>				
				
Supp. sirup	0.5	Supp. Picon	1.5	2.5

BOTTLE BEERS

<u>Brasserie de la Goutte d'Or Paris XVIII, France</u>		
La Chapelle 33cl	Wheat beer with chai	5% alc. 7.5
<u>Brasserie Castelain Bénifontaine, France</u> 		
JADE (alcohol free) 25cl	0% alc.	7.0
JADE (Gluten free) 25cl	4.5% alc.	6.0

BOTTLE CIDER

<u>Le Père Mahieu AOP Cotentin</u> 		
Bottle 33cl	Brut 5% alc.	8.5
<i>Straigh from the producer !!!</i>		

RHUM

Havana Club 3ans	8.0
3 Rivières 55°	8.0
Sailor Jerry	9.0
Kraken, Diplomatico	10.0
Don Papa	10.0
Plantation "Gran Añejo"	10.0

VODKA

Wyborowa	8.0
Zubrowka "Bison"	10.0
Fair "Quinoa"	12.0

TEQUILA

Olmeca	8.0
Herradura reposado	12.0

MEZCAL

Del Maguey "Vida"	12.0
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SPIRITS... EAUX DE VIE...

(All alcohols are served at 4cl, and also available in 2cl shots)

CACHAÇA

Ypioca prata	8.0
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GIN

Beefeater	8.0
Citadelle	9.0
Hendrick's	10.0
Monkey 47	14.0

WHISKY

Clan Campbell	8.0
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IRISH BLEND

Jameson	8.0
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BOURBONS

Jack Daniel's	9.0
Bulliet	11.0

JAPANESE BLEND

Nikka	12.0
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SINGLE MALT

Aberlour 10 ans "Speyside"	12.0
Talisker Port Ruighe "Skye"	14.0
Ardbeg 10 ans "Islay"	14.0

LIQUORS

Cointreau, Gd Marnier,	8.0
Bailey's, Amaretto Disaronò	8.0
Get 27, Get 31, Sambuca	8.0
Jagermeister, Limoncello	8.0
Amaro vecchio Piemontese	10.0

DIGESTIFS

Cognac VS	10.0
Cognac VSOP	12.0
Cognac "Pierre Ferrand" 1840 "1er Cru de Cognac"	14.0
Cognac "Hennessy" XO	26.0
Armagnac ARMIN 6 ans	8.0
Armagnac ARMIN 10 ans	10.0
Calvados VSOP	12.0
Alcool de poire	12.0
Chartreuse verte	10.0
Fernet branca	8.0

COOL DRINKS... HOT DRINKS...

NECTARS & JUS DE FRUITS

33cl	
Apricot, cranberry, mango, passion fruit	5.5
Orange, pineapple, apple, tomato	

ORGANIC FRUITS & VEGETABLES

25cl	
Orange, lemon, grapefruit, carot, apple	6.5

ORGANIC MIXES

35cl	
• PRINTEMPS (Grapefruit, pineapple, basil)	9.0
• ETE (Banana, kiwi, almond milk)	9.0
• AUTOMNE (Orange, carrots, ginger)	9.0
• HIVER (Apple, celery, cucumber, lime, spiruline)	9.5

SOFTS

Kombucha "Archipel" Brut btle 33cl 	8.5
Kombucha "Archipel" Fig leaf btle 33cl 	9.0
"POP Original" Maté btle 33cl 	8.5
"La French" Ginger beer 33cl, Tonic "Fever Tree" btle 20cl	5.5
Coca-Cola, Coca zero btle 33cl, Orangina btle 25cl	5.5
Limonade "Elixia" btle 33cl 	6.0
Ice Tea BOS peach ou Lemon/ginger  can. 25cl	5.5
Red Bull can. 25cl	7.5

COFFEE

Massaya 	
Café espresso or décaféiné	2.8
Café Américain	3.5
Noisette	3.0
Expresso Macchiato	3.5
Double express	5.5
Café crème	5.0
Flat White	5.0
Grand crème	5.5
Cappuccino	5.5
Latte Macchiato	5.5
Macchiato Caramel	6.5
Mokaccino	6.5
Café Viennois	6.5
Café frappé	7.0
Latte Frappé	8.0
Irish coffee	12.0

TEA & HERBAL TEA

BLACK TEA : Gold Breakfast, Earl Grey, Jardin Fumé	5.0
Darjeeling, vanille caramel, Fruits rouges	
GREEN TEA : Sencha, Jasmin ou Menthe	5.0
MATCHA LATTE  Chaud ou Frappé	6.5/8.0
WHITE TEA : Rose litchi	5.0
"RED TEA" : Rooibos épicé	5.0
INFUSIONS  : Verbena, linden, verbena mint, chamomile, peppered mint	5.0
Grog with Rum or Cognac	12.0

CHOCOLAT & LAIT

Small hot chocolat with lait	4.0
Hot chocolat with milk	5.0
Chocolat Viennois	6.5
Chocolat with almond milk, coco	7.5
Chocolat frappé	7.0
Hot milk with honey	5.0
Flavoured milk (with sirup)	4.0
Supp. Milk	0.5
Supp. almond milk	1.0
Supp. oat milk	1.0

MINERAL WATTER

Vittel 25cl	4.5
Vittel 50cl	6.0
Vittel 100cl	7.0
Perrier 33cl	5.5
San Pellegrino 50cl	6.0
San Pellegrino 100cl	7.0
Chateldon 75cl	9.0
Supplément sirup	0.5