

DUNKERQUE

ENGLISH MENU

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
- Pumpkin soup, fried onions, smoked bacon, Isigny cream 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

SELECTED CHARCUTERIES

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

SALADS & VEGGIES

- "Caesar salad" Romaine salad, semi-cooked organic egg, Parmesan, breaded chicken bread toasted crumb
- Spinach leaves, quinoa, dried tomatoes, roasted hazelnuts, almonds chopped, smoked duck breasts on toast buttered with wild garlic and duck confit sleeves
- Buddha bowl: Mesclun, arugula, quinoa, cauliflower fritters, fries sweet potatoes, button mushrooms, black grapes, pear, roasted hazelnuts pumpkin seeds, sunny-side-up egg
- Eggplant millefeuille, fresh goat cheese, tomato sauce, Parmesan and arugula

TOASTED...

- Croque Mr / Croque Mrs (Soft bread) 11.5 / 14.0
- Mimosa eggs and smoked bacon sandwich (Soft brioche bread) 13.5
- 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 & ...

- 8.5 • Pan-fried scallops, fried rice with chorizo, chorizo cream 27.0
- 9.0 • Pan-fried salmon steak, pepper cream, tagliatelle 24.0
- 14.5 • Cod fish & chips (breaded), peas, tartar sauce 22.0
- 17.0 • Mussels marinières /or with Isigny cream, French fries 17.0 / 19.0
- 16.0 • Fried calamari cone, Espelette pepper mayonnaise, french fries 18.0
- 14.5

OTHER CHOICES

- Risotto-style coquillettes, ham with truffle, cream of mushrooms with summer truffle, Parmesan 16.5
- 6.5 • Entrecote 300g, butter with Espelette pepper, french fries 33.0
- 8.0 • Beef steak 180g pepper sauce, dauphinois gratin 23.0
- 9.0 • Boudin basque, recipe by Christian Parra, Pomme Pomme 19.0
- 9.0 • Beef tartar knife-cut 180g, classic or light cooked, french fries 20.0
- 11.0 • Chicken Melt, snacked chicken fillet, tender provolone, white cabbage, romaine (Homemade black bread) (smoked brisket supplement 3.0) 17.5
- 12.5 • Smash Burger (onions, cheddar, pickles, romaine salad), fries (Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5) 19.5

SIDES

- | | change for... | supp. |
|------------------------------------|---------------|-------|
| 8.0 French fries or sweet potatoes | - | 4.5 |
| 8.0 Mashed potatoes | - | 4.5 |
| 8.0 Basmati rice | - | 4.5 |
| 10.0 Mesclun | - | 4.5 |
| Dauphinois gratin | 2.5 | 5.5 |
| Tagliatelle | 2.5 | 5.5 |
| Sautéed Mushrooms and Cauliflower | 2.5 | 5.5 |
| Sup. fried egg | - | 2.5 |

CHEESE "BORDIER"

- 17.5 • Assortment of cheeses 14.5
- 19.0 • Couronne de Touraine (goat cheese) • Neufchatel AOP • Cure Nantais
- Old goat's cheese Gouda (pasteurized) • Smoked sheep's cheese Le Castillan
- 18.0 • YOGURT: • Natural: 3.5 • Strawberries: 4.0
- 18.0 • Mandarin/lime: 4.0 • Manguo/Passion fruit: 4.0

TO CONCLUDE

- Beautiful fruit salad of the moment 10.0
- Raspberry cheesecake 8.0
- Millefeuille, pistachio custard, redcurrants 9.5
- Semi-cooked chocolate cake, vanilla ice cream (Cooking 10 minutes) 8.5
- Baked apple, salted butter caramel, vanilla ice cream, dried fruits and gingerbread 9.5
- French toast and maple syrup 7.0
- Gourmet coffee [tea] 8.0 (10.0)

WINE

REDS

| | Glass 12cl | Glass 25cl | Pichet 50cl | Bottle 75cl | Mag. 150cl |
|--|------------|------------|-------------|-------------|------------|
| • Merlot - IGP Pays des Bouches du Rhône - "SAINTE-REINE" | 4.5 | 8.5 | 17.0 | - | - |
| • Pinot Noir - Vin Volcanique VDF - "SEISME" | 5.0 | 9.5 | 19.0 | 27.0 | - |
| • Languedoc AOP - "LES PARCELLES" - Dom. De l'Escattes | 5.5 | 10.5 | 21.0 | 30.0 | - |
| • Côtes du Rhône AOC - "LES TROIS GARÇONS" | 5.5 | 10.5 | 21.0 | 30.0 | 55.0 |
| • Bordeaux AOP - "L'AUTHENTIQUE" Château Guichot [sans sulfites] | 5.5 | 10.5 | 21.0 | 30.0 | - |
| • Brouilly AOC - "RÉSERVE DE BEAUVOISIE" | 6.5 | 12.5 | 25.0 | 36.0 | - |
| • Bourgueil AOC "ALOUETTES" Domaine de la chanteleuserie | 7.0 | 13.5 | 27.0 | 39.0 | - |
| • Pessac-Léognan AOC "LES DEMOISELLES DE LARRIVET HAUT-BRION" - 2019 | - | - | - | 62.0 | - |

ROSÉS

| | Glass 12cl | Glass 25cl | Pichet 50cl | Bottle 75cl |
|--|------------|------------|-------------|-------------|
| • Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan | 4.0 | 7.5 | 15.0 | 22.0 |
| • IGP Méditerranée - "PLEINE NATURE" - Estandon Vignerons | 5.0 | 10.0 | 20.0 | 27.0 |
| • AOP Côteaux d'Aix en Provence "LES BÉATINES" - Domaine des Béates | - | - | - | 35.0 |

WHITES

| | Glass 12cl | Glass 25cl | Pichet 50cl | Bottle 75cl |
|--|------------|------------|-------------|-------------|
| • Vin de France - "LA PETITE SEINE" | 4.0 | 7.5 | 15.0 | 22.0 |
| • Chardonnay - IGP Pays d'Oc - "ECOTERRA" | 5.0 | 9.5 | 19.0 | 27.0 |
| • Viognier - IGP Pays d'Oc - "LE VERSANT" | 5.5 | 10.5 | 21.0 | 30.0 |
| • Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel | 5.5 | 10.5 | 21.0 | 30.0 |
| • Chenin - Anjou AOP - "CHENINPOSTEUR" Philippe Germain | 5.5 | 10.5 | 21.0 | 30.0 |
| • Monbazillac - "CHÂTEAU HAUTE-FONROUSSE" | 6.0 | 11.5 | 23.0 | 33.0 |
| • PinotS - Alsace AOC - "TERROIR DE ROCHE" Maison Moritz Prado | 7.0 | 13.5 | 27.0 | 39.0 |

BUBBLES

| | Glass 12cl | Btle. 75cl |
|------------------------------------|------------|------------|
| • Prosecco DOC Brut - "RICCADONNA" | 6.5 | 36.0 |
| • Champagne - "SECONDÉ" Brut | 9 | 65.0 |

APÉRITIFS & COCKTAILS...

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|---|------|
| Ricard 2cl | 4.5 |
| Salers, vermouth Dolin (Red, White), Campari, Lillet 5cl | 5.0 |
| Muscat Frontignan, Porto rouge "Tawny", Noilly Prat, Byrrh 5cl | 5.0 |
| Kir (blackcurrant or blackberry or peach or raspberry) 12cl | 5.0 |
| Kir Royal (blackcurrant or blackberry or peach or raspberry) 12cl | 12.0 |

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|---|------|
| AMERICANO 27cl (Campari, red vermouth Dolin, eau gazeuse) | 9.0 |
| LILLET TONIC (blanc ou rosé) 27cl BYRRH Limé 27cl CAMPARI Soda 27cl | 9.0 |
| NEGRONI 15cl (Campari, red vermouth Dolin, gin) | 10.0 |
| APEROL SPRITZ 27cl NEGRONI SBAGLIATO 27cl (Campari, red vermouth, Prosecco) | 10.0 |
| ST GERMAIN SPRITZ 27cl | 12.0 |

House COCKTAIL

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| CITADELLE DE DUNKERQUE (Gin Citadelle, Kumquat liquor Fair, tonic water, citrus peel, spices) | 12.0 |
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| MOJITO 30cl CAÏPIRINHA 27cl MARGARITA 20cl PIÑA COLADA 27cl ... | 10.0 |
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| MOSCOW MULE 30cl BASILIC SMASH 27cl EXPRESSO MARTINI 17cl ... | 12.0 |
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| MESCAL SOUR 20cl MIMOSA 15cl PORNSTAR MARTINI 17cl ... | 14.0 |
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ASK FOR OUR COCKTAILS MENU !!!

COCKTAILS SANS ALCOOL

| | |
|--|-----|
| LAGON 35cl (Yuzu, coconut, pineapple, curaçao blue syrup) | 9.0 |
| BRAZIER 35cl (Passion fruit, manguo, Cayenne pepper, hibiscus syrup, ginger) | 9.0 |
| GINGER BERRY 35cl (Blackberry, vanilla, lime, ginger beer) | 9.0 |
| ICE TEA PASSION (Red fruit tea, passion fruit, lime, hibiscus syrup) | 9.0 |
| ÉMERAUDE (Almond milk, pineapple, kiwi, lemon) | 9.0 |

BEERS... SPIRITS... EAUX DE VIE...

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

DRAFT BEERS

| | | |
|------------------------|---------------|------|
| | 25cl | 50cl |
| Kanter Village Lager | 4.1% alc. 4.5 | 8.0 |
| 1664 Blanc Wheat | 5% alc. 5.0 | 9.0 |
| Citra Galactique IPA | 6.5% alc. 5.0 | 9.0 |

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|  | ON TAP NOW... | |
| | • MYRHA • Pale Ale | 5% alc. 5.0 9.0 |

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| Supplement Picon | 1.5 | 2.5 |
| Supplement sirup | 0.5 | |

BEERS & CIDER ON BOTTLE

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| Brasserie de la Goutte d'Or Paris XVIII, France 33cl | |
| La Chapelle Bière de blé au chaï 5% alc. | 7.5 |

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|---|---------------|
| Brasserie Castelain Bénifontaine, France 25cl | |
| JADE (Alcohol free) | 0% alc. 7.0 |
| JADE (Gluten free) | 4.5% alc. 6.0 |

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|------------------------|-------------|
| CIDER Le Père Mahieu | |
| Bottle 33cl Brut | 5% alc. 8.5 |

RHUM

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|-------------------------|------|
| 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

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

TEQUILA

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| Olmeqa | 8.0 |
| Herradura reposado | 12.0 |

MEZCAL

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| Del Maguey "Vida" | 12.0 |
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CACHAÇA

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| Ypioca prata | 8.0 |
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GIN

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| Beefeater | 8.0 |
| Citadelle | 9.0 |
| Hendrick's | 10.0 |
| Monkey 47 | 14.0 |

WHISKY

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| Clan Campbell | 8.0 |
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IRISH BLEND

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| Jameson | 8.0 |
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JAPANESE BLEND

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| Nikka | 12.0 |
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SINGLE MALT

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|---------------------------------|------|
| Aberlour 10 years "Speyside" | 12.0 |
| Talisker Port Ruighe "Skye" | 14.0 |
| Ardbeg 10 years "Islay" | 14.0 |

BOURBONS

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| Jack Daniel's | 9.0 |
| Markers Mark | 11.0 |

LIQUORS

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

DIGESTIFS

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| 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...

FRUIT JUICES & NECTARS 33cl

Apricot, cranberry, mango, passion fruit
Orange, pineapple, apple, tomato

ORGANIC FRUITS & VEGETABLES 20cl

Orange, lemon, grappefruit, carot, apple

ORGANIC MIXES 35cl

- PRINTEMPS (Grapefruit, pineapple, basil)
- ETE (Banana, kiwi, almond milk)
- AUTOMNE (Orange, carots, ginger)
- HIVER (Apple, celery, cucumber, lime, spiruline)

SOFTS

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| Kombucha "Archipel" Brut btle 33cl | |
| Kombucha "Archipel" Feuille de figuier btle 33cl | |
| "POP Original" Maté btle 33cl | |
| "La French" Ginger beer 33cl, "La French" Tonic btle 25cl, | |
| Coca-Cola, Coca zero btle 33cl, Orangina btle 25cl | |
| Limonade "Delicieuse" 27.5cl, Tonic "Fever Tree" btle 20cl | |
| Ice Tea BOS (au rooibos) pêche ou Lemon/gingembre 25cl | |
| Red Bull 25cl | |

COFFEE Massaya

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|-----|----------------------------|-----|-------------------|------|
| 5.5 | Café expresso ou décaféiné | 2.8 | Cappuccino | 5.5 |
| | Café Américain | 3.5 | Latte Macchiato | 5.5 |
| | Noisette | 3.0 | Macchiato Caramel | 6.5 |
| 6.5 | Expresso Macchiato | 3.5 | Mokaccino | 6.5 |
| | Double express | 5.5 | Café Viennois | 6.5 |
| | Café crème | 5.0 | Café frappé | 7.0 |
| 9.0 | Flat White | 5.0 | Latte frappé | 8.0 |
| 9.0 | Grand crème | 5.5 | Irish coffee | 12.0 |

TEA & HERBAL TEA

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| 5.5 | BLACK TEA : Gold Breakfast, Earl Grey, Jardin Fumé |
| | Darjeeling, vanilla caramel, Red berries |
| 8.5 | GREEN TEA : Sencha, jasmine, mint |
| 9.0 | MATCHA LATTE Hot or Shaken |
| 8.5 | WHITE TEA : Rose lychee |
| 5.5 | "RED TEA" : Spiced Rooibos |
| 5.5 | INFUSIONS : Verbena, linden, |
| 5.5 | verbena mint, chamomile, peppered mint |
| 5.5 | Grog au Rhum ou au Cognac |

MULLED WINE

6.0

MINERAL WATTER

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|----------------------|-----|
| 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 |

CHOCOLATE & MILK

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|---------------------------------|-----|
| 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 |

DUNKERQUE

ANGLAIS