

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
- Andalusian gazpacho, 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 | • Cabeza iberica | 8.0 |
| • Truffled ham | 8.0 | • Peppered coppa | 8.0 |
| • Dried sausage | 8.0 | • Jamon Serrano | 10.0 |
| • Spicy chorizo | 8.0 | “Gran Reserva Salamanca” | |

SALADS & VEGGIES

- “Caesar salad” Romaine salad, semi-cooked organic egg, Parmesan, breaded chicken bread toasted crumb
- Kale, Charentais melon, yellow melon, green melon, watermelon, cucumber cherry tomatoes, mozzarella, chia seeds, olive oil/basil sauces
- Buddha bowl: Mesclun, arugula, cantal cromesquis, green beans, basmati rice Charentais melon, pumpkin seeds, walnuts, half semi-cooked organic egg

- Eggplant millefeuille, fresh goat cheese, tomato sauce, Parmesan and arugula
- Mafaldines with fresh summer truffle, mushroom sauce, parmesan shavings Organic egg yolk

TOASTED...

- | | |
|--|-------------|
| • Croque Mr / Croque Mrs (Soft bread) | 11.0 / 13.5 |
| • 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, risotto venere, orange cream sauce | 27.0 |
| 9.0 | • Pan-fried salmon steak, pepper cream, basmati rice | 22.0 |
| 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

- | | | |
|------|--|------|
| | • Entrecote 300g, butter with Espelette pepper, french fries | 33.0 |
| 6.5 | • Beef steak 180g pepper sauce, dauphinois gratin | 23.0 |
| 8.0 | • 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 |
| 9.0 | • Chicken Melt, snacked chicken fillet, tender provolone, white cabbage, romaine (Homemade black bread) (smoked brisket supplement 3.0) | 17.5 |
| 11.0 | • Hamburger, (Homemade steak 150g), fries (extra cheese 1.5 or bacon 3.0) | 17.5 |
| 12.5 | | |

SIDES

	change for...	supp.
French Fries	-	4.5
Mashed potatoes	-	4.5
Bamati Rice	-	4.5
Mesclun salad	-	4.5
Green beans	2.5	5.5
Mafalde	2,5	5.5
Risotto venere	2,5	5.5
Mirror egg sup.	-	2.5

CHEESE “BORDIER”

- | | | |
|------|--|-----------------------------|
| 17.5 | | |
| 18.0 | • Assortment of cheeses | 14.5 |
| 18.0 | • Couronne de Touraine (goat cheese) • Neufchatel AOP • Cure Nantais | |
| | • Old goat’s cheese Gouda (pasteurized) • Smoked sheep’s cheese Le Castillan | |
| 16.5 | • YOGURT: | |
| 18.5 | • Natural: 3.5 | • Strawberries: 4.0 |
| | • 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 |
| | • Pavlova with red fruits | 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 - IGP Pays d’Oc "LE VERSANT" 	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	-
• Touraine AOC - "CANAILLE" - Vincent Roussely	6.5	12.5	25.0	36.0	-
• 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	-	-	-	54.0	-

ROSÉS

	Glass 12cl	Glass 25cl	Pichet 50cl	Bottle 75cl
• Cinsault - Languedoc-Roussillon - Pays d'Oc IGP  	4.0	7.5	15.0	22.0
“LE TITI” - Olivier Azan				
• 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 - "ORCHYS"	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

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

APÉRITIFS & COCKTAILS...

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

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

CITADELLE DE DUNKERQUE	12.0
(Gin Citadelle, Kumquat liquor Fair, tonic water, citrus peel, spices)	

MOJITO 30cl CAÍPIRINHA 27cl MARGARITA 20cl PIÑA COLADA 27cl ...	10.0
---	------

MOSCOW MULE 30cl BASILIC SMASH 27cl EXPRESSO MARTINI 17cl ...	12.0
---	------

MESCAL SOUR 20cl MIMOSA 15cl PORNSTAR MARTINI 17cl	14.0
---	------

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
ÈMERAUDE (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
Myrha American Pale Ale	5% alc. 4.7	8.5
1664 Blanc Wheat	5% alc. 5.0	9.0
Citra Galactique IPA	6.5% alc. 5.0	9.0
Supplément Picon	1.5	2.5
Supplément sirop	0.5	

BEERS & CIDER ON BOTTLE

<u> Brasserie de la Goutte d'Or Paris XVIII, France 33cl</u>			
La Chapelle	Bière de blé au chaï	5% alc.	7.5
Chateau Rouge	Rousse pimentée	6% alc.	8.0

<u> Brasserie Brewdog Aberdeeshire, Scotland 33cl</u>			
Punk IPA (	Gluten free)	4.5% alc.	10.0

<u> Brasserie Castelain Bénifontaine, France 25cl</u> 			
JADE (Alcohol free)		0% alc.	6.0

<u>CIDER  Le Père Mahieu </u>			
Bottle 33cl Brut		5% alc.	8.5

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
-------------------	------

CACHAÇA

Ypioca prata	8.0
--------------	-----

GIN

Beefeater	8.0
Citadelle	9.0
Hendrick's	10.0
Monkey 47	14.0

WHISKY

Clan Campbell	8.0
Monkey Shoulder	12.0

IRISH BLEND

Jameson	8.0
---------	-----

JAPANESE BLEND

Nikka	12.0
-------	------

SINGLE MALT

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

BOURBONS

Jack Daniel's	9.0
Markers Mark	11.0

LIQUORS

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

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

ORGANICS MIXES 35cl

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

SOFTS

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

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
	Grand crème	5.5	Irish coffee	12.0

TEA & INFUSIONS

	BLACK TEA : Gold Breakfast, Earl Grey, Jardin Fumé	
	Darjeeling, vanilla caramel, Red berries	5.0
	GREEN TEA : Sencha, jasmine, mint	5.0
8.5	MATCHA LATTE  Hot or Shaken	6.5
9.0	WHITE TEA : Rose lychee	5.0
8.5	"RED TEA" : Spiced Rooibos	5.0
5.5	INFUSIONS  : Verbena, linden,	
5.5	verbena mint, chamomile, peppered mint	5.0
5.5	Grog au Rhum ou au Cognac	9.0
5.5	MULLED WINE with spices	6.0

MINERAL WATTER

Vittel 25cl	4.5
Vittel 50cl	6.0
Vittel 100cl	7.0
Perrier 33cl	5.5
San Pellegrino 50cl	6.0
San Pellegrino100cl	7.0
Chateldon 75cl	9.0
Supplément sirop	0.5

CHOCOLATE & MILK

Small hot chocolat with lait	4.0
Hot chocolat with milk	5.0
Chocolat Viennois	5.5
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

Prices in euros / Service compris /

DUNKERQUE

ANGLAIS