

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 rillette, toasted bread
- Pumpkin, oven-roasted carrots & pepper soup, bacon, Isigny cream, 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

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|----------------------|-----|--------------------------|-----|
| • Pâté | 7.5 | • Smocked lomo | 7.5 |
| • Truffled ham | 7.5 | • Peppered coppa | 7.5 |
| • Half catalan fouet | 7.5 | • Jamon Serrano | 7.5 |
| • Spicy chorizo | 7.5 | “Gran Reserva Salamanca” | |

SALADS & VEGGIES

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| • “Caesar salad” Romaine salad, semi-cooked organic egg, Parmesan, breaded chicken bread toasted crumb | 16.5 |
| • Spinach leaves, quinoa, dried tomatoes, roasted hazelnuts, almonds chopped, smoked duck breasts on toast buttered with wild garlic and duck confit sleeves | 17.5 |
| • Buddha bowl: Mesclun, semolina, raisins, kale, sweet potato fries, beet, pear, pumpkin seeds, beet sprouts, sunny-side-up egg | 17.0 |
| • Eggplant millefeuille, fresh goat cheese, tomato sauce, Parmesan and arugula | 16.5 |

TOASTED...

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|--|---------|
| • Croque Mr / Croque Mrs (Soft bread) | 10/12.5 |
| • Mimosa eggs and smoked bacon sandwich (Soft brioche bread) | 13.0 |
| • 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) | |
| • Goat cheese, peer, honey & walnut kernels (Country-style bread) | 14.5 |
| | 14.5 |

FISH & ...

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| 8.5 | • Pan-fried scallops, risotto venere, orange cream sauce | 26.0 |
| 9.0 | • Roasted cod fillet, sautéed rice with chorizo, chorizo cream | 25.0 |
| 14.5 | • Poached salmon steak, creamed spinach | 22.0 |
| 15.0 | • 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

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| | • Entrecote 300g, butter with Espelette pepper, french fries | 33.0 |
| | • Boudin basque, recipe by Christian Parra, Pomme Pomme | 19.0 |
| | • Beef tartar knife-cut 180g, classic or light cooked, french fries | 19.0 |
| | • 180g sirloin steak with shallots, french fries | 18,5 |
| | • Chicken supreme, tagliatelle, basil cream and candied peppers | 18.0 |
| | • Hamburger, (Homemade steak 150g), fries (extra cheese 1.5 or bacon 2.0) | 16.5 |

SIDES

	change for...	supp.
French Fries	-	4.5
Sweet potato fries	-	4.5
Mashed potatoes	-	4.5
Bamati Rice	-	4.5
Mesclun salad	-	4.5
Snacked sucrine heart	2.5	5.5
Risotto venere	2.5	5.5
Spinach with Isigny cream	2.5	5.5
Mirror egg sup.	-	2.5

CHEESE “BORDIER”

- | | | |
|--|----------------------|-----------------------------|
| • Assortment of cheeses | 12.5 | |
| • Petit pavé d'Auge | • Morbier AOP | • Tome de Savoie IGP |
| • Raboliot mi-affiné (goat, pasteurised) | • Laguiole AOP | |
| • YOGURT: | • Natural: 3.5 | • Strawberries: 4.0 |
| | • Mandarin/lime: 4.0 | • Manguo/Passion fruit: 4.0 |

TO CONCLUDE

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| • Beautiful fruit salad of the moment | 10.0 |
| • Mango cheesecake | 8,0 |
| • Redcurrant millefeuille, pistachio custard | 9.5 |
| • Semi-cooked chocolate cake, vanilla ice cream (Cooking 10 minutes) | 8.5 |
| • Poached pear in crumble, chocolate sauce | 8.5 |
| • French toast and maple syrup | 7.0 |
| • Gourmet coffee (tea) | 8.0 (10.0) |

WINE

REDS

- Merlot - IGP Pays des Bouches du Rhône - "SAINTE-REINE"
- Pinot Noir - IGP Pays d'Oc "LE VERSANT" 
- Languedoc AOP - "LES PARCELLES" - Dom. De l'Escattes  
- Côtes du Rhône AOC - "LES TROIS GARÇONS"  
- Bordeaux AOP - "L'AUTENTIQUE" Château Guichot [sans sulfites]
- Touraine AOC - "CANAILLE" - Vincent Roussely
- Brouilly AOC - "RÉSERVE DE BEAUVOISIE"
- Bourgueil Alouettes - "DOMAINE DE LACHANTELEUSERIE"
- Pessac-Léognan AOC
- "LES DEMOISELLES DE LARRIVET HAUT-BRION" - 2019

Glass 12cl	Glass 25cl	Pichet 50cl	Bottle. 75cl
4.5	8.5	17.0	-
5.0	9.5	19.0	27.0
5.5	10.5	21.0	30.0
5.5	10.5	21.0	30.0
5.5	10.5	21.0	30.0
-	-	-	33.0
6.5	12.5	25.0	36.0
7.0	13.5	27.0	39.0
-	-	-	54.0

ROSÉS

- Languedoc-Roussillon - Pays d'Oc IGP  
- "LE TITI" - Olivier Azan - Cinsault
- IGP Méditerrnée - "PLEINE NATURE" - Estandon Vignerons  
- AOP Côteaux d'Aix en Provence
- "LES BÉATINES" - Domaine des Béates  

Glass 12cl	Glass 25cl	Pichet 50cl	Bottle 75cl
4.0	7.5	15.0	22.0
5.0	10.0	20.0	27.0
-	-	-	35.0

WHITES

- Vin de France - "LA PETITE SEINE"  
- Chardonnay - IGP Pays d'Oc - "ORCHYS"
- Viognier - IGP Pays d'Oc - "LE VERSANT" 
- Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel  
- Chenin - Anjou AOP -
- "CHENINPOSTEUR" Philippe Germain  
- Monbazillac - “CHÂTEAU HAUTE-FONROUSSE“
- Pinot Gris - Alsace AOC -
- "TERROIR DE ROCHE" Maison Moritz Prado

Glass 12cl	Glass 25cl	Pichet 50cl	Bottle. 75cl
4.0	7.5	15.0	22.0
5.0	9.5	19.0	27.0
5.5	10.5	21.0	30.0
5.5	10.5	21.0	30.0
5.5	10.5	21.0	30.0
6.0	11.5	23.0	33.0
-	-	-	36.0

BUBBLES

- Prosecco DOC Brut - “RICCADONNA”
- Champagne - “SECONDÉ” Brut

Glass 12cl	Btle. 75cl
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
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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, mango, 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
St Bernardus Wit Blanche	5.5% 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

| Brasserie de la goutte d'or | Paris XVIII, France 33cl

La Chapelle	Chai wheat beer	5%alc.	7.5
Chateau Rouge	Spicy red beer	6%alc.	8.0

| Brewdog Breweryn | Aberdeeshire, Scotland 33cl

Vagabond (No gluten)	4.5%alc	10.0
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Corona 35.5cl	4.6%alc.	9.0
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| Brasserie Castelain | Bénifontaine, France 25cl

JADE (No alcool)	0%alc.	5.0
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CIDRE | Le Père Mahieu |

Bouteille 33cl Brut	5% alc.	8.0
Bouteille 75cl Brut AOC	5% alc.	15.0

RHUM

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

VODKA

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

TEQUILA

Olmecca	8.0
Herradura reposado	12.0

MEZCAL

Del Maguey "Vida"	12.0
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CACHAÇA

Ypioca prata	8.0
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GIN

Beefeater	8.0
Citadelle	9.0
Hendrick's	10.0
Monkey 47	14.0

LIQUEURS

Cointreau, Gd Marnier,	8.0
Bailey's, Amaretto	8.0
Get 27, Get 31, Italicus	8.0
Jagermeister, Sambuca	8.0

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
Fernet branca, Chartreuse verte	8.0

WHISKY

Clan Campbell	8.0
Monkey Shoulder	12.0
Hudson (Rye Whiskey)	14.0

IRISH BLEND

Jameson	8.0
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SINGLE MALT

GlenMorangie	12.0
10 years "Highland"	
GlenKinchie	12.0
10 years "Lowlands"	
Talisker	12.0
10 years "Skye"	
The Balvenie	14.0
12 years "Speyside"	
Ardbeg	14.0
10 years "Islay"	

JAPANESE BLEND

Nikka	12.0
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BOURBONS

Jack Daniel's	9.0
Markers Mark	11.0

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

Café expresso ou décaféiné	2.8	Cappuccino	5.5
Café Américain	3.5	Latte Macchiato	5.5
Noisette	3.0	Macchiato Caramel	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
MATCHA LATTE Hot or Shaken	6.5
WHITE TEA : Rose lychee	5.0
"RED TEA" : Spiced Rooibos	5.0
INFUSIONS : Verbena, linden,	
verbena mint, chamomile, peppered mint	5.0
Grog au Rhum ou au Cognac	9.0

MINERAL WATTER

Vittel 25cl	4.5
Vittel 50cl	6.0
Vittel 100cl	7.0
Perrier 33cl	5.0
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

