



The philosophy of the menu at Bistro Bordeaux is an expression of our French culinary heritage, for which we have a profound admiration. The support of our local farmers allows us to use the freshest produce and seafood, just as one would find in the markets in the south of France. The menu showcases the freshness of these pure ingredients through simple, flavorful combinations.

As the passing of summer brings day light savings time with early nightfall, we are always excited to welcome back the great comfort food dishes typically found in bistros; the first taste of the “Braised Short Ribs” and the pervading perfume of the long cooked “coq au vin”, come to mind. It is, in our opinion, this style of cuisine that offers the clearest definition of traditionally rooted French fare

Moreover, we also feel strongly about supporting smaller, family owned wineries. These boutique vintners bottle with their souls, and are sure to give a unique experience with each bottle. By offering these exceptional wines, it is our intention to introduce an exceptional find to our guests.

We hope you enjoy the eating as much as we enjoy the preparation in the kitchen and wish you all “Bon appétit”!

The team at Bistro Bordeaux



HORS-D'ŒUVRES CHAUD

Foie Gras Poêlé 16.95
Seared foie gras / brioche / blackberry jam

Soupe de Jour 7.50
Chef's selection

Soupe à L'Oignon Bistro Bordeaux 8.50
Emmental / Gruyère / classic beef broth

Escargots de Bourgogne 9.75
Burgundy snails / herb butter / Pernod / garlic

HORS-D'ŒUVRES FROID

Mousse de Foie de Volaille 8.85
Chicken liver mousse / pickled vegetables /
Dijon mustard / toasted baguette

Terrine de Foie Gras
Figs / toasted brioche / frisee / pickled onions
2.5 oz. \$7.95 / 5oz. \$16.95

Radis au Beurre de Basilic 7
Breakfast radishes / watermelon radishes
/ pumpernickel / basil butter

Mousse de Foie Gras 12.50
Strawberry compote / grilled baguette

Assiette de Charcuterie 15.96
Assortment of pates & sausages / pickled vegetables /
Dijon mustard / toasted baguette

Salade Maison 7.25
Mixed greens / verjus vinaigrette

Salade de Coeur de Laitue 8.95
Butter lettuce / pickled onions / Roquefort Societe /
crème fraiche Roquefort vinaigrette

Salade Lyonnaise 8.95
Frisee / soft poached egg / bacon lardons
/ lemon pepper vinaigrette

POISSONS & FRUITS DE MER

Saumon à l'Oseille 24.95
Scottish salmon / smoked salmon belly / Yukon gold potato
purée / leeks / sorrel cream

Moules Frites Mariniere 21.95
Prince Edward Island mussels / white wine
/ butter beef tallow French fries

Merlu Poché au Riesling 24.95
White wine poached hake / turnips / fennel / onion /
celery / Riesling nage

Sole Meuniere 23.95
Dover sole / cannelloni beans / Manila clams /
Castelvetro olives / parsley / roasted onions

VIANDES

Carré d'Agneau 24.95
Roasted rack of lamb / barley / glazed carrots / swiss chard

Steak Pommes Frites 24.95
Hanger steak / maître d' butter / beef tallow French fries

Poulet Fermier Rôti pour deux,
Sauce Perigueux aux truffes
Farm raised Amish chicken for two / seasonal market
vegetables / chicken truffle jus

Carved & plated table side, please allow 45 min cooking
time. 23.95 (per person)

VEGETARIAN

Gnocchis Parisian au Beurre Noisette 16.95
Parisian style gnocchis / roasted mushrooms / butternut
squash / turnips / brown butter

“No man is too lonely eating Escargots ; it requires so much attention”

Georges Cuisance

Our new Executive Chef John Slack, Sous Chef Colin Scroggins
a service charge of 20% may be added for parties of 6 or more
Visit our sister restaurants **Creperie Saint Germain & Patisserie Coralie**

LA CARTE DES DESSERTS

Profiteroles au Chocolat

“Pâte à choux”, house made vanilla ice cream, dark chocolate sauce 7.50

Terrine au Chocolat Noir

“Chocovic” 70% dark chocolate terrine, fresh raspberry coulis, table side service 7.95

Crème Brulée à la vanille

Vanilla bean flavored egg custard caramelized sugar 8.00

Pain Perdu au Calvados

Sweet fried brioche, house made vanilla ice cream, Calvados & vanilla bean caramel 6.95

Ile Flottante

Slow poached meringue with classic vanilla bean crème Anglaise, house caramel 7.95

Sorbet Saison

Seasonal house made sorbet with daily chef’s preparation 6.95

****Julius Meinl coffee****

Cappuccino, Café Crème 4.25

Espresso 3.50

Decaf espresso 3.75

Double espresso 5.00

Coffee and Decaffeinated 3.75

****Benjamin tea****

4.00

Caffeine Free: Chamomile, Roasted Almond, Coconut Frenzy, Temple of Heaven

Black Tea: Burgundy Black, Earl Grey, English Breakfast,

Green tea: Organic Green, Fig Green, Moroccan Mint

*****THIS WEEK CHEESE SELECTION*****

individual pieces are 4.50

choose any 3 for \$12.00, 4 for \$15, 5 for \$18

served with seasonal fruit compote

Delice de Bourgogne- Cow - Burgandy
Triple cream, high salinity, buttery

Tomme de Savoie - Cow - Savoie
Mild, semi-firm, sweet & grassy

Munster Gerome - Cow - Alsace
Creamy, rich nutty flavor, pungent aroma

Mimolette - Cow – Pas de Calais
Semi soft, Gouda style

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Semi soft, Gouda style

Rondin - Sheep - Auvergne
Semi-firm, cave aged, earthy

Roquefort Societe - Sheep - Aveyron
High salinity, mild blue, creamy

Bucheron - Goat - Poitou
Chalky, Creamy, robust tangy aftertaste

Valençay - Goat - Loire Valley
Mild, creamy, citrus notes, ash rind

“How can anyone govern a nation that has five hundred different kinds of cheese?”

General Charles de Gaulle (1890-1970)

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