

BARDOT

B R A S S E R I E

BORDEAUX MENU



First Course

choice of

ONION SOUP GRATINÉE

classic beef broth, baguette crostini, cave-aged gruyère

SALADE BARDOT

gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

Main Course

choice of

SEARED KING SALMON*

ora king salmon, beluga lentils, smoked tomato vinaigrette

CHICKEN IN RED WINE

red wine-braised chicken, bacon lardons, fingerling potatoes

PARISIAN GNOCCHI

triple cream cheese, wild mushrooms, asparagus,
hazelnuts, roasted garlic velouté

Dessert

choice of

CRÈME BRÛLÉE

vanilla bean custard, turbinado croquant

CHOCOLATE MACARON

french chocolate cookie, vahlrona chocolate mousse

menu \$78

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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B R A S S E R I E

BURGUNDY MENU



First Course family style

CHICKPEA FRITES

roasted eggplant dip, persillade

SALADE BARDOT

gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

STEAK TARTARE

sauce verte, egg yolk, gaufrette potatoes

FOIE GRAS PARFAIT

ruby port gelée, grilled country bread

Main Course choice of

SEARED KING SALMON*

organic scottish salmon, beluga lentils, smoked tomato vinaigrette

CHICKEN IN RED WINE

red wine-braised chicken, bacon lardons, fingerling potatoes

OAK-SMOKED DUROC PORK CHOP*

bacon lardons, baby carrots, horseradish potato purée,
grain mustard beurre blanc

BARDOT STEAK FRITES*

flat iron, au poivre, french fries

family style side dishes:

MACARONI & MIMOLETTE GRATINÉE, béchamel

BLISTERED GREEN BEANS, lemon-butter, almonds

Dessert choice of

CRÈME BRÛLÉE

vanilla bean custard, turbinado croquant

CHOCOLATE MACARON

french chocolate cookie, vahlrona chocolate mousse

SALTED CARAMEL PARIS-BREST

hazelnut mousse, praline paste

menu \$87

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BRASSERIE

CHAMPAGNE MENU

First Course family style

CHARCUTERIE BOARD

housemade pâté, heritage pork rilette, bayonne ham

DUCK WINGS À L'ORANGE

wood-grilled wings, orange glaze, sauce maitaise

ESCARGOTS BARDOT

wild burgundy snails, toasted hazelnuts, chartreuse garlic butter, puff pastry

Second Course choice of

ONION SOUP GRATINÉE

ENDIVES, WALNUTS & BLUE CHEESE

market apples, toasted walnuts, bleu des causses, honey banyuls gastrique

PRIME STEAK TARTARE*

sauce verte, egg yolk, gaufrette potatoes

SHRIMP COCKTAIL

Main Course choice of

LOUP DE MER

roasted mediterranean sea bass, fennel, fingerling potatoes

CHICKEN IN RED WINE

red wine-braised chicken, bacon lardons, fingerling potatoes

RACK OF LAMB*

chickpea fries, piperade, cherry tomatoes, garlic spinach, basil pistou

FILET MIGNON AU POIVRE*

USDA prime, peppercorn sauce, hand-cut french fries

family style side dishes:

MACARONI & MIMOLETTE GRATINÉE, béchamel

BLISTERED GREEN BEANS, lemon-butter, almonds

Dessert Trio

CRÈME BRÛLÉE

CHOCOLATE MACARON

SALTED CARAMEL PARIS-BREST

menu \$105

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NOTRE DAME MENU



First Course family style

SEASONAL FRUIT

frozen yogurt-pistachio parfait, buckwheat beignets

LA BOULANGERIE

pain au raisin, butter croissant, canelé, kouign amann

SALADE BARDOT

gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

Main Course family style

FRISÉE AUX LARDONS*

frisée, warm bacon, soft-poached egg, sherry vinaigrette

FRENCH TOAST

brioche french toast, vanilla mascarpone, almond brittle, orgeat syrup

CROQUE MADAME*

pain de mie, paris ham, gruyère fondue, organic egg

HEARTH BAKED QUICHE

choice of classic lorraine with bacon & kale
or forestière with goat cheese & wild mushrooms

FRENCH OMELETTE*

fines herbes, gruyère cheese, hash browns, salade verte

Dessert family style

CHOCOLATE MACARON

french chocolate cookie, vahlrona chocolate mousse

NUTELLA STICKY BUN

warm vanilla brioche, brown sugar, candied hazelnuts

menu \$47

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B R A S S E R I E

CHAMPS ÉLYSÉE MENU



For the Table

LA BOULANGERIE

pain au raisin, butter croissant, canelé, kouign amann

First Course family style

SEASONAL FRUIT

frozen yogurt-pistachio parfait, buckwheat beignets

CHARCUTERIE BOARD

housemade pâté, pork rillettes, saucisson sec, bayonne ham

SALADE BARDOT

gem lettuce, fines herbes, shaved radishes, dijon vinaigrette

Main Course family style

SMOKED SALMON*

warm brioche, chive mascarpone, traditional garnitures

LOBSTER BENEDICT*

croissant, maine lobster, poached egg, bearnaise sauce

FRENCH TOAST

brioche french toast, vanilla mascarpone, almond brittle, orgeat syrup

BARDOT STEAK & EGGS*

grass-fed new york strip, soft-scrambled eggs, hash browns, sauce verte

TRUFFLE OMELETTE

périgord truffle duxelles, gruyère cheese,
hash browns, salade verte

Dessert family style

CHOCOLATE MACARON

french chocolate cookie, chocolate mousse

NUTELLA STICKY BUN

warm vanilla brioche, brown sugar, candied hazelnuts

menu \$58

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ADDITIONS



Hors D'œuvres family style

CHARCUTERIE BOARD 9

housemade pâté, heritage pork rilette, bayonne ham

CHEESE PLATTER 9

chef's selection

CHARCUTERIE AND CHEESE 15

SHELLFISH PLATTER* 19

market oysters, king crab, shrimp, maine lobster

Canapés

PICK 3- \$25 PP/HALF HOUR, PICK 5- \$35 PP/HALF HOUR

ENDIVE & BLUE CHEESE

toasted walnuts, apples

DUCK WINGS À L'ORANGE

orange glaze, sauce maitaise

ROASTED BEET SALAD

goat cheese, cassis gastrique

STEAK TARTINE* grilled flat iron,

blue cheese, arugula

CROQUE MONSIEUR

cheese fondue, béchamel

MACARONI & MIMOLETTE

CROQUETTES, bechamel

ESCARGOT BARDOT chartreuse
butter, puff pastry, burgundy snails

CHICKPEA FRITES roasted egg-
plant dip, marinated peppers, basil
pistou

SMOKED SALMON

brioche, chive mascarpone

KING CRAB CRÊPE* mushrooms,
quail egg (\$5 supplement)

TRUFFLE CROQUETTE gruyère
cheese, truffle, roasted chicken
(\$5 supplement)

LOBSTER THERMIDOR
asparagus, mushroom duxelles, sauce
béarnaise (\$5 supplement)

CAVIAR PARFAIT potato galette,
smoked salmon, eggs mimosa,
creme fraiche (\$5 supplement)

FOIE GRAS PARFAIT ruby port
gelée, grilled country bread
(\$5 supplement)

STEAK TARTARE* sauce verte,
organic egg, toasted country bread

SHRIMP COCKTAIL
(\$5 supplement)

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LARGE PARTY WINE LIST



SPARKLING

- 10639 CHARTOGNE-TAILLET CUVÉE MICHAEL MINA BRUT MERFY
CHAMPAGNE FRANCE NV | 115
- 15863 VARNIER-FANNIÈRE GRAND BRUT AVIZE CHAMPAGNE FRANCE NV | 144
- 14987 PIERRE GIMONNET CUVÉE GASTRONOME BLANC DE BLANC BRUT CUIS,
CHAMPAGNE FRANCE 2008 | 130
- 10472 PAUL BARA GRAND ROSÉ BOUZY, CHAMPAGNE FRANCE NV | 151
- 10917 ROEDERER ESTATE BRUT ANDERSON VALLEY, CALIFORNIA NV | 65

WHITE

- 17143 CHÂTEAU DE SANCERRE, LOIRE VALLEY, FRANCE 2014 | 72
- 18125 GROTH SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA, USA 2014 | 51
- 16911 WILLIAM FÈVRE CHABLIS CHAMPS ROYAUX, BURGUNDY, FRANCE 2014 | 60
- 11092 FLOWERS CHARDONNAY SONOMA COAST, CALIFORNIA, USA 2013 | 112
- 16762 DONUM CHARDONNAY CARNEROS, CALIFORNIA, USA 2012 | 123
- 10073 NIGL FREIHEIT GRÜNER VELTLINER KREMSTAL, AUSTRIA 2012 | 60
- 14999 VON WINNING RIESLING PFALZ, GERMANY 2011 | 52

RED

- 15406 FLOWERS PINOT NOIR SONOMA COAST, CALIFORNIA, USA 2013 | 120
- 11388 FROG'S LEAP CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA, USA 2012 | 116
- 10526 REYNOLDS FAMILY CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA, USA 2012 | 112
- 17717 CAKEBREAD CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA, USA 2012 | 174
- 17149 CHÂTEAU DE PEZ SAINT-ESTÈPHE, BORDEAUX, FRANCE 2010 | 124
- 17148 CHÂTEAU LES TROIS CROIS FRONSAC, BORDEAUX FRANCE 2010 | 92
- 17147 COUDOULET DE BEAUCASTEL CÔTES-DU-RHÔNE, FRANCE 2012 | 88
- 17657 BODEGAS ONTAÑÓN RESERVA, SPAIN 2005 | 70
- 10231 DOMAINE DROUHIN PINOT NOIR
WILLAMETTE VALLEY, OREGON, USA 2013 | 84

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LARGE PARTY DRINK PACKAGES



PREMIUM LIQUOR PACKAGE

(PREMIUM SPIRITS, WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE)

PRICE PER PERSON: \$40 FIRST HOUR, \$30 SECOND HOUR

SELECT BRAND LIQUOR PACKAGE

(WELL BRAND SPIRITS, WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE)

PRICE PER PERSON: \$35 FIRST HOUR, \$25 SECOND HOUR

CHAMPAGNE, BEER & WINE PACKAGE

(WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE)

PRICE PER PERSON: \$30 FIRST HOUR, \$20 SECOND HOUR