



MENU À LA CARTÉ

Starters

YELLOWFIN TUNA TARTARE	13.-
<i>Avocado cream, wasabico, crunchy salad, quail egg</i>	
SEA SCALLOPS	14.-
<i>Brioche and chorizo crumble, sweet corn puree, pistachio oil, maple syrup</i>	
RABBIT TERRINE	12.-
<i>Pistachios, spicy red onion jam, mango and pineapple salsa</i>	
VENISON CARPACCIO	17.-
<i>Wild mushroom puree, blackberries, balsamic, infused red wine reduction</i>	

Salads

SALAD MIX WITH TIGER SHRIMPS	15.-
<i>Anchovy sauce, Parmesan crisps, baby vegetables</i>	
SALAD WITH SMOKED DUCK BREAST	16.-
<i>Avocado, mango puree, cherry tomatoes, asparagus</i>	

Soups

BORDOO FISH SOUP	10.-
<i>Clams, fish of the day, avocado cream, lemongrass</i>	
SOUPE À LA BIÈRE	8.-
<i>Classical beer soup with cheese puffs</i>	



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Main courses

SLOW COOKED IRISH LAMB RACK	25.-
<i>Shimeji mushrooms, silver onions, root vegetable gratin, rosemary demi-glace</i>	
BLACK COD	27.-
<i>Fish broth foam, capsicum cream, fennel, perlotta</i>	
DUCK BREAST	20.-
<i>Mashed turnip, parsnip chips, cognac sauce</i>	
FISH DUO	22.-
<i>Yellowfin tuna fillet with vegetable julienne, ravioli stuffed with scallops and tiger shrimp</i>	
FILET MIGNON	24.-
<i>Baby vegetables, French style potato puree with mushrooms and truffle oil, thyme demi-glace</i>	

Desserts

MANGO A' LA BORDOO	10.-
MILLEFEUILLE WITH HOMEMADE LEMON ICE CREAM	12.-
CHOCOLATE TRUFFLE TART	11.-
4-course tasting menu	55.-
Matching wines	48.-
5-course tasting menu	65.-
Matching wines	58.-

