

DINNER

WINE

COMPTOIR



OPEN

EVERYDAY

@cordonnierbkk

ENTRÉES / APPETIZERS

(V) RATATOUILLE FROIDE REVISITÉE	280	MOULES CERTIFIÉES BIOLOGIQUES	390
Chilled mix of Mediterranean vegetables with trio of tomatoes, sunflower seeds & mint		Organic mussels with marinière or cream sauce (extra 30THB)	
		As main course with french fries	720
OEUF MEURETTE	280	TARTARE DE BOEUF WAGYU D'AUSTRALIE ET HUÎTRE	460
Organic poached egg, onion confit, bacon, croûtons & red wine sauce		Australian Wagyu beef and oyster tartare with shallot cream, dark bread & condiments	
CARPACCIO DE POULPE	340	TARTARE DE BOEUF WAGYU D'AUSTRALIE	460
Octopus carpaccio with citrus, extra virgin olive oil, fennel & tomato confit		Australian Wagyu beef tartare with classic condiments, confit egg yolk & porcini oil As main course with french fries	720
ESCARGOTS DE BOURGOGNE	390	TERRINE DE FOIE GRAS FAÇON CORDONNIER	560
Burgundy snails with garlic, parsley & pastis		Foie gras terrine Cordonnier with toasted brioche, fresh grapes & grape chutney	

SOUPES / SOUPS

SALADES / SALADS

(V) SOUPE DE CHOU-FLEUR	250	(V) SALADE DE BETTERAVES	290
Cauliflower soup with burnt cauliflower fleurette, dark bread croûtons & curry oil		Beetroot salad with boiled, raw and pickled beetroots, sour cream, green apple & beet dressing	
Add Hokkaido scallop	+150	Add Norwegian cured salmon	+150
SOUPE À L'OIGNON GRATINÉE	280	(V) SALADE DE ROCAMADOUR AOP	320
French onion soup with baguette, chicken stock, emmental cheese & parsley		Warm Rocamadour AOP goat cheese salad with mixed green, walnuts, honey & sourdough	
BISQUE DE HOMARD	290	SALADE NIÇOISE	330
Lobster bisque with lobster meat, sweet corn & pickled baby corn		Niçoise salad with confit tuna, mixed lettuce, egg, shallot, radish & bell pepper	
Add tiger prawn	+60		

PÂTES

PLATS VÉGÉTARIENS / VEGETARIAN DISHES

PASTAS

(V) PENNE À LA CONCASSÉE DE TOMATES	280	(V) RISOTTO AU POTIRON	360
Penne with tomato concassée, roasted tomatoes, onion & garlic		Pumpkin risotto with chestnuts, parmesan & butter	
Add tiger prawn	+60	Add Hokkaido scallop	+150
(V) LINGUINES AUX CHAMPIGNONS ET BEURRE À LA TRUFFE	280	(V) CASSEROLE DE CHAMPIGNONS	420
Mushroom linguine, paris mushrooms & porcini mushroom garlic, olive oil & truffle butter		Sautéed mixed mushrooms, mushroom duxelles, porcini foam, confit potato & garlic	
Add Rougié pan seared foie gras	+190	Add Rougié pan seared foie gras	+190
LINGUINES AUX PALOURDES	330	CABILLAUD MEUNIÈRE	580
Linguine with clams, garlic, white wine & extra virgin olive oil		Sautéed cod with crushed potatoes, shallots, capers, parsley, lemon & brown butter sauce	
PAPPARDELLES AU RÂGOUT DE SANGLIER	450	GAMBAS FLAMBÉES AU PASTIS	630
Homemade pappardelle with wild boar ragu		Tiger prawns flambéed with pastis, garlic, parsley, zucchini caviar, seared zucchini & peanuts	

VIANDES / MEATS

BLANC DE VOLAILLE À LA CRÈME	420
Baby chicken breast, garden vegetables & white wine cream sauce	
POITRINE DE PORC CONFITE	420
Confit pork belly with baby potatoes, red apple, spring onions & onions purée	
SAUCISSE DE TOULOUSE MAISON	490
Homemade Toulouse sausage with creamy mashed potatoes, confit onions & brown Cordonnier jus	
Add truffle butter in mashed potatoes	+110
BOEUF BOURGUIGNON	520
Beef bourguignon, glazed carrots, bacon, mushrooms & red wine	
MAGRET DE CANARD POÊLÉ	520
Pan seared cherry duck breast with mashed potatoes & brown Cordonnier jus	
Add truffle butter in mashed potatoes	+110
Add Rougié pan seared foie gras	+190
CÔTES D'AGNEAU	680
2 pieces of lamb chops, coco beans, confit pork skin, tomatoes, brown Cordonnier jus	

BEEF SELECTION

Prices include one side dish and one sauce

Add Rougié pan seared foie gras	+190
RUMPSTEAK WAGYU D' AUSTRALIE	750
Australian Wagyu rumpsteak 180g	
TARTARE ALLER RETOUR WAGYU D' AUSTRALIE	750
Seared Australian Wagyu beef tartare	
BLACK ANGUS FAUX FILET D'AUSTRALIE	980
Grain fed 150 days Australian Black Angus sirloin 220gr	
BLACK ANGUS ENTRECOTE D' AUSTRALIE	1,250
Grain fed 150 days Australian Black Angus ribeye 300g	

SIDES

	110
(V) SALADE VERTE MIXTE Green mixed salad	
(V) FRITES MAISON Homemade french fries	
(V) SAUTÉ DE CHAMPIGNONS Sautéed mixed mushrooms	
(V) RATATOUILLE Mixed Mediterranean vegetables	
(V) CASSOLETTE D'ÉPINARDS Baked spinach, bechamel, emmental	
(V) PURÉE DE POMMES DE TERRE CRÉMEUSE	
Creamy mashed potatoes	

HOMEMADE SAUCES

50

SAUCE AU VIN ROUGE Red wine Cordonnier sauce	
SAUCE BRUNE CORDONNIER Brown Cordonnier jus	
AIOLI AU SAFFRAN Saffron aioli	
MOUTARDE AUX NOIX Walnut mustard	
(V) SAUCE AUX CHAMPIGNONS DE PARIS ET COGNAC	
Paris mushrooms and cognac cream sauce	
(V) BÉARNAISE AU BEURRE FRANÇAIS	
Bearnaise with French butter	

ADD ONS

CREVETTE Local Tiger Prawn	60
BEURRE À LA TRUFFE Truffle butter	110
NOIX DE SAINT-JACQUES Hokkaido scallop	150
JAMBON DE PAYS French cured ham	150
SAUMON GRAVLAX MAISON À LA BETTERAVE	150
Homemade beetroot Norwegian cured salmon	
FOIE GRAS POELE ROUGIÉ	190
Rougié pan seared foie gras	

DESSERTS

MOUSSE AU CHOCOLAT	180	TARTE TATIN	220
Chocolate mousse with chocolate crumble & chantilly		Apple tarte tatin with red apples, puff pastry & cinnamon iced parfait	
CRÈME BRÛLÉE À LA PISTACHE	200	POIRE BELLE HÉLÈNE	230
Pistachio crème brûlée with homemade pistachio paste		Poached pear, almonds, chantilly, vanilla iced parfait & hot chocolate sauce	
NOUGAT GLACÉ SAUCE FRUITS ROUGES	200	CLAFOUTIS AUX MYRTILLES	240
Iced nougat & red berries sauce with dried apricots, dried cranberries, strawberries, raspberries & grand marnier		Warm clafoutis with blueberries & cinnamon	
PARFAIT GLACÉ MAISON Homemade iced parfait with vanilla or cinnamon or stracciatella			90