

DINNER**WINE****COMPTOIR****OPEN****EVERYDAY**

@cordonnierbkk

ENTRÉES / APPETIZERS

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

SOUPES / SOUPS

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

PÂTES**PASTAS**

(V) PENNE À LA CONCASSÉE DE TOMATES 280 Penne with tomato concassée, roasted tomatoes, onion & garlic Add tiger prawn +60	(V) RISOTTO AU POTIRON 360 Pumpkin risotto with chestnuts, parmesan & butter Add Hokkaido scallop +150
(V) LINGUINES AUX CHAMPIGNONS ET BEURRE À LA TRUFFE 280 Mushroom linguine, paris mushrooms & porcini mushroom garlic, olive oil & truffle butter Add Rougié pan seared foie gras +190	🍷 (V) CASSEROLE DE CHAMPIGNONS 420 Sautéed mixed mushrooms, mushroom duxelles, porcini foam, confit potato & garlic Add Rougié pan seared foie gras +190
LINGUINES AUX PALOURDES 330 Linguine with clams, garlic, white wine & extra virgin olive oil	POISSONS ET FRUITS DE MER / SEAFOOD
PAPPARDELLES AU RÂGOUT DE SANGLIER 450 Homemade pappardelle with wild boar ragu	SAUMON MOELLEUX ET CROUSTILLANT 490 Crispy skin salmon with leek fondue, rice & white wine sauce
	🍷 CABILLAUD MEUNIÈRE 580 Sautéed cod with crushed potatoes, shallots, capers, parsley, lemon & brown butter sauce
	GAMBAS FLAMBÉES AU PASTIS 630 Tiger prawns flambéed with pastis, garlic, parsley, zucchini caviar, seared zucchini & peanuts

VIANDES / MEATS

BLANC DE VOLAILLE À LA CRÈME 440 Organic chicken, garden vegetables & white wine cream sauce (please choose breast or leg)	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 220g
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 Homemade beetroot Norwegian cured salmon 150
FOIE GRAS POELE ROUGIÉ 190 Rougié pan seared foie gras

APERO**SMALL BITES**

RILLETES DE CANARD MAISON 170 Homemade duck rillettes	PLANCHE MIXTE CHARCUTERIES ET FROMAGES 480 Mixed platter with selection of cold cuts, cheeses & condiments
PLANCHE DE CHARCUTERIES 270 / 450 Cold cut platter & condiments (selection of 3 / 5)	HUÎTRES 480 / 920 Oysters Fine de Cancale no. 3 (6 / 12 pcs)
(V) PLANCHE DE FROMAGES 290 / 480 Cheese platter & condiments (selection of 3 / 5)	

BRASSERIE

Cordonnier

