

DINNER

WINE

COMPTOIR



OPEN

EVERYDAY

📱 @cordonnierbkk

À PARTAGER

TO SHARE

PLANCHE DE CHARCUTERIES

Chef's cold cut selection
3* items 310
5* items 540

(V) PLANCHE DE FROMAGES

Chef's cheese selection
3* items 370
5* items 680

PLANCHE MIXTE CHARCUTERIES ET FROMAGES | 6* items

Chef's mixed cold cut & cheese selection 650
Chef's mixed "premium" cold cut & cheese selection 790

HUÎTRES

Oysters Fine de Cancale no. 3
6* pieces 480
12* pieces 920

ENTRÉES / APPETIZERS

RILLETES DE CANARD MAISON 220
Homemade duck rillettes

TERRINE DE PORC MAISON 220
Homemade pork terrine with pistachios and dry apricots

🍷 **(V) RATATOUILLE FROIDE REVISITÉE** 280
Chilled mix of Mediterranean vegetables with trio of tomatoes, sunflower seeds & mint

🍷 **OEUF MEURETTE** 280
Organic poached egg, confit onions, bacon, croûtons & red wine sauce

CARPACCIO DE POULPE 340
Octopus carpaccio with citrus, extra virgin olive oil, fennel & confit tomatoes

ESCARGOTS DE BOURGOGNE 390
Burgundy snails with garlic, parsley & Pastis

MOULES MARINIÈRES 390
- Mussels with marinère sauce
420
- Mussels with cream sauce

TARTARE DE BOEUF WAGYU D'AUSTRALIE 460
Australian Wagyu beef tartare with classic condiments, confit egg yolk & porcini oil

🍷 **TERRINE DE FOIE GRAS FAÇON CORDONNIER** 580
Foie gras terrine Cordonnier with toasted brioche, fresh grapes & grape chutney

SOUPES / SOUPS

🍷 **SOUPE À L'OIGNON GRATINÉE** 280
French onion soup with baguette, chicken stock, Emmental cheese & parsley

SOUPE DE POISSON ET FRUITS DE MER 320
Mixed fish and seafood soup with croûtons, rouille sauce & grated cheese

SALADES / SALADS

(V) SALADE DE BETTERAVES 290
Beetroots salad with boiled, raw and pickled beetroots, sour cream, green apple & beet dressing

(V) SALADE DE ROCAMADOUR AOP 330
Warm Rocamadour AOP goat cheese on sourdough toast, mixed green salad, caramelized walnuts & honey

(V) SALADE D' ENDIVE 420
Endive salad with Fourme d' Ambert, red apple, caramelized walnuts and mustard dressing

PÂTES / PASTAS

(V) PENNES À LA CONCASSÉE DE TOMATES 280
Penne with fresh tomato concassée, roasted tomatoes, onion & garlic

(V) LINGUINES AUX CHAMPIGNONS ET BEURRE À LA TRUFFE 300
Mushroom linguine, Paris mushrooms & porcini mushrooms, garlic, olive oil & truffle butter
Add Rougié pan seared foie gras +210

LINGUINES AUX PALOURDES 350
Linguine with clams, garlic, white wine & extra virgin olive oil

PLATS VÉGÉTARIENS / VEGETARIAN DISHES

(V) RISOTTOS | French butter & parmesan
- Fresh & confit tomatoes 330
- French black truffle 620

(V) MILLE-FEUILLE DE LÉGUMES 370
Roasted vegetables mille-feuille, polenta & virgin sauce

POISSONS ET FRUITS DE MER / SEAFOOD

SAUMON MOELLEUX ET CROUSTILLANT 490
Crispy skin salmon, garden veggies, saffron butter rice & béarnaise sauce

🍷 **CABILLAUD MEUNIÈRE** 580
Sautéed cod with crushed potatoes, shallots, capers, parsley, lemon & brown butter sauce

MOULES MARINIÈRES | served with French fries
- Mussels with marinère sauce 720
- Mussels with cream sauce 750

SIDES

120

(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, cream, Emmental
(V) RIZ SAFRANÉ | Saffron butter rice
(V) PURÉE DE POMMES DE TERRE CRÉMEUSE
Creamy mashed potatoes
Add truffle butter +120

VIANDES / MEATS

BLANC DE VOLAILLE À LA CRÈME 460
Organic chicken, garden vegetables & white wine cream sauce (please choose breast or leg)

🍷 **SAUCISSE DE TOULOUSE MAISON** 490
Homemade Toulouse sausage with creamy mashed potatoes, confit onions & brown Cordonnier jus
Add truffle butter in mashed potatoes +120

BOEUF BOURGUIGNON 540
Beef bourguignon, glazed carrots, bacon, mashed potatoes 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 +120
Add Rougié pan seared foie gras +210

BEEF SELECTION

Add Rougié pan seared foie gras +210

TARTARE WAGYU D' AUSTRALIE | served with French fries 720
- Raw Australian Wagyu beef tartare
- Seared Australian Wagyu beef tartare

RUMPSTEAK WAGYU D' AUSTRALIE 750
Australian Wagyu rumpsteak 180g
(Please choose 1 side & 1 sauce)

BLACK ANGUS FAUX FILET D'AUSTRALIE 980
Grain fed 150 days Australian Black Angus sirloin 220gr
(Please choose 1 side & 1 sauce)

HOMEMADE SAUCES

60

SAUCE AU VIN ROUGE | Red wine Cordonnier sauce
SAUCE BRUNE CORDONNIER | Brown Cordonnier jus
(V) MAYONNAISE À LA TRUFFLE | Truffle mayo
(V) MOUTARDE AUX NOIX | Walnuts mustard
(V) SAUCE AUX CHAMPIGNONS DE PARIS ET COGNAC
Paris mushrooms and Cognac cream sauce
(V) BÉARNAISE AU BEURRE FRANÇAIS
Béarnaise with French butter

DESSERTS

PAIN PERDU 180

French toast with vanilla ice cream & red berries sauce

☛ MOUSSE AU CHOCOLAT 200

Chocolate mousse with chocolate crumble & chantilly

☛ CRÈME BRÛLÉE À LA PISTACHE 200

Pistachio crème brûlée with homemade pistachio paste

NOUGAT GLACÉ SAUCE FRUITS ROUGES 220

Iced nougat & red berries sauce with dried apricots, dried cranberries & Grand Marnier

TARTE TATIN 240

Apple tarte tatin with red apples, puff pastry & Madagascar vanilla ice cream

GLACES, SORBETS & COUPES GLACÉES

ICE CREAM, SORBET & SUNDAES

SCOOP 90

Ice cream

Madagascar vanilla

Dark 72% Belgian chocolate

Sorbet

Raspberry

Lemon

DAME BLANCHE 190

2 vanilla scoops, hot chocolate sauce, chantilly & almonds

CHOCOLATE ADDICT 190

2 chocolate scoops, chocolate crumble, hot chocolate sauce & chantilly

BERRIES LOVER 220

1 vanilla scoop, 1 raspberry scoop, red berries sauce & chantilly

POIRE BELLE HÉLÈNE 240

Poached pear, almonds, chantilly, vanilla ice cream & hot chocolate sauce

All prices are subject to 10% service charge & 7% VAT.

FROMAGES

CHEESES

CREATE YOUR OWN PLATTER

IMPORTED CHEESES

50GR 100GR

Fourme d'Ambert	110	220
Camembert "au lait cru"	110	220
Manchego	120	240
Mimolette	130	260
Morbier	140	280
Brie de Meaux	150	300
Saint Nectaire	160	320
Brillat Savarin	170	340
Comté - 24 months	170	340
Ossau Iraty	220	440
Rocamadour	140	/ pc

OR CHEF'S SELECTION

PLANCHE DE FROMAGES

Chef's cheese selection	3* items	310
	5* items	540

SALADE VERTE MIXTE

120

Green mixed salad

All prices are subject to 10% service charge & 7% VAT.