

BARDOT

B R A S S E R I E

CHRISTMAS ON THE CHAMPS ÉLYSÉES



First Course (choice of)

ESCARGOTS BARDOT

potironne burgundy snails wrapped individually in puff pastry
toasted hazelnuts, chartreuse-garlic butter

ONION SOUP GRATINÉE

classic beef broth, baguette crostini, cave-aged gruyère

KING CRAB & ENDIVE CAESAR

alaskan red king crab, belgian endive, parmigiano-reggiano, caper aioli
fresh lemon, herbed bread crumbs

LOBSTER THERMIDOR

1/2 wood grilled maine lobster, RLM comté, fines herbes,
croissant bread crumbs, crème dijonnaise **5 supplement**

Main Course (choice of)

GNOCCHI PARISIENNE

semolina gnocchi, ash rind goat cheese, honeynut squash, fried sage
black trumpet mushrooms, french winter truffle, roasted garlic veloute

LOUP DE MER PROVENÇAL

wood-roasted mediterranean sea bass, braised artichokes
fennel & fingerling potatoes, tapenade verte, pommes allumettes

PORK CHOP À LA NORMANDE

oak-smoked duroc pork*, bacon lardons, caramelized pears
parsnip pomme purée, cipollini onions, cider beurre blanc

CREEKSTONE "TRIPLE BLACK" PRIME RIB

USDA prime black angus*, potato-black truffle-raclette croustis
black garlic au jus, horseradish crème fraîche **10 supplement**

Dessert (choice of)

ESPRESSO CRÈME BRÛLÉE

espresso custard, turbinado croquant, fresh beignets

CHOCOLATE YULE LOG

valhrona dark chocolate mousse, hazelnut, cassis

\$ 79 per person

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