

BARDOT

BRASSERIE

LAS VEGAS RESTAURANT WEEK

\$80 PER PERSON

FIRST COURSE

CHOICE OF

SALAD VERTE

chicories, radishes, shallots
creamy fines herbes dressing

FRENCH ONION SOUP

aged gruyère, baguette crouton
add black truffle +9

BLUE CRAB CAKES

old bay crust, lemon, espelette lobster butter

+\$14 PER PERSON

SECOND COURSE

CHOICE OF

FLOUNDR & PEARLS

croissant-crustéd flounder
champaigne beurre blanc

BRAISED SHORT RIBS

red wine jus, whipped potato
petite root vegetable

STEAK FRITES*

black angus filet, butter-poached
herbed duck fat fries, bordelaise

+\$19 PER PERSON

DESSERT COURSE

FOR THE TABLE

CHOCOLATE MACARON

french almond cookie, guanduja chocolate mousse

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.