



Cuisine
Raffinée
Urbaine

STARTERS

Homemade Salmon Gravlax, wasabi light cream.....	9 €
Salmon carpaccio, smoked minute.....	9 €
Raw Prawns Tartar.....	11 €
<small>Served with its Lemongrass broth</small>	
Serrano Ham 18 months.....	14 €
Truffled Burrata 120gr.....	15 €
<small>Truffled Burrata , dry duck breast « homemade » & figs</small>	

TARTARS (served with french fries & salad)

Beef Tartar :	
> Classic.....	17 €
<small>Beef,* shallots, capers, pickles, craft ketchup "Compagnie des Pyrénées", egg yolk outdoor</small>	
> Classic Rossini.....	22 €
<small>Classic with fried foie gras</small>	
Thai Beef Tartar.....	20 €
<small>Beef,* shallots, capers, pickles, sesame oil, sesame, fresh coriander</small>	
Basque Veal Tartar.....	19 €
<small>Veal*, capers, pickles, shallots, Belotta Chorizo, sheep cheese, Espelette pepper, egg yolk outdoor</small>	
Fish Tartar.....	20 €
<small>According to te arrival and seasoning of the chef</small>	

•Origin French meats
•Some products may change with the seasons.

DESSERTS

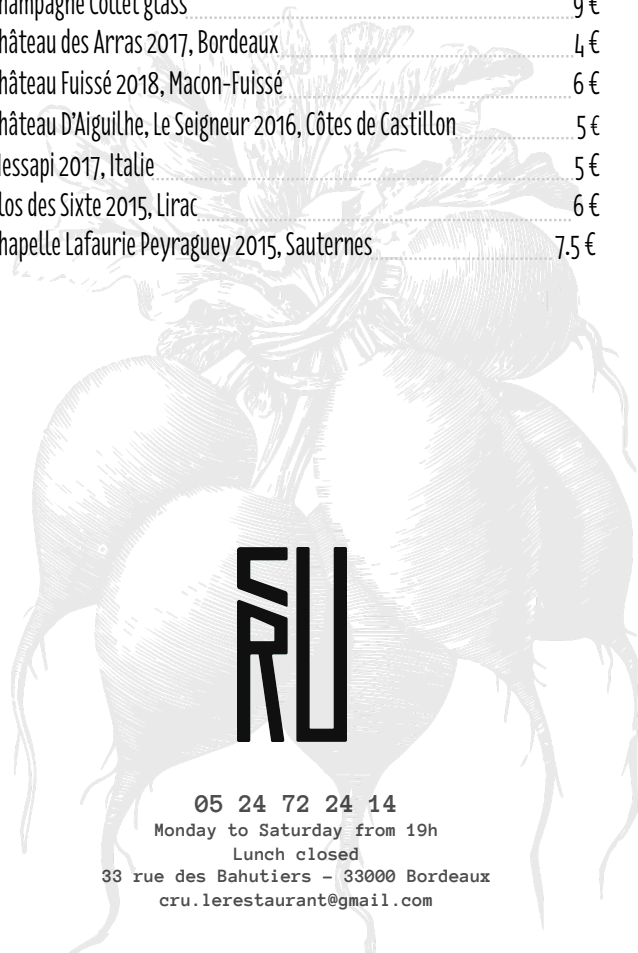
Comté cheese tartar 18 months.....	6 €
<small>Ceps oil, nuts</small>	
Lemon cream / Breton shortbread.....	6 €
Uncooked Cheese-cake.....	7 €
French toast & Homemade salted butter caramel.....	8 €

FOR THE KIDS (to 12 years)..... 10 €

Beef Steak + French fries
Dessert

WINE BY THE GLASS (12.5cl)

Champagne Collet glass.....	9 €
Château des Arras 2017, Bordeaux.....	4 €
Château Fuissé 2018, Macon-Fuissé.....	6 €
Château D'Aiguilhe, Le Seigneur 2016, Côtes de Castillon.....	5 €
Messapi 2017, Italie.....	5 €
Clos des Sixte 2015, Lirac.....	6 €
Chapelle Lafaurie Peyraguey 2015, Sauternes.....	7.5 €



The chef kneads and cooks her bread, smoked her fish and realised her cured meats.
Oils selection from Oliv'Art

05 24 72 24 14
Monday to Saturday from 19h
Lunch closed
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