

G O R D E S  
**BOODIOU**  
meat bar • grill • salads

## Starters • Boards to share

- CHARCUTERIE • CHEESE • MIXED BOARD**  **25€**  
Selection of Iberian, local and Corsican cured meats
- COUNTRY TERRINE** Porc Noir de Bigorre **16€**
- CREAMY BURRATA DI BUFALA** **14€**  
Mixed salad leaves, sun-dried tomatoes, pesto, breadsticks
- SCOTTISH LABEL ROUGE GRAVLAX SALMON**  **16€**  
Served with Norwegian sauce, toasted bread and mixed salad
- SEASONAL MELON SERRANO**  **20€**  
Melon, 24-month aged Serrano ham, lamb's mixed salad and house-made tapenade

## Tartare & Carpaccio Bar Selection



- HEIRLOOM TOMATO CARPACCIO** **VEGAN**  **18€**  
Organic heirloom tomatoes, regional organic olive oil BIO
- ARTICHOKE CARPACCIO** **VEGAN**  **19€**  
Thinly sliced artichoke, delicate vinaigrette
- ITALIAN-STYLE BEEF CARPACCIO**  **26€**  
Aged beef, house-made pesto, parmesan shavings, toasted pine nuts, candied tomatoes, scallions  
*Served with house fries and salad*
- ITALIAN-STYLE HAND-CUT BEEF TARTARE** **25€**  
Knife-cut beef, house-made pesto, parmesan shavings, toasted pine nuts, candied tomatoes, scallions  
*Served with house fries and salad*
- SALMON TARTARE WITH AVOCADO**  **25€**  
Hand-cut Scottish Label Rouge salmon, avocado, red onion, lemon, scallions, Norwegian dressing  
*Served with house fries and salad*

All prices are in euros, service include!

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### Signature Meal Salads

#### ITALIAN SALAD

22€

Heirloom tomato carpaccio, breadsticks, creamy Mozzarella Burrata Di Bufala, house-made pesto

#### CAESAR SALAD

22€

Mixed baby leaf salad, candied tomatoes, garlic croutons, golden crispy chicken, button mushrooms, parmesan, soft-boiled egg, house-made Caesar dressing

#### VEGETARIAN SALAD

24€

Mixed baby leaf salad, candied tomatoes, garlic croutons, button mushrooms, house-made pistou, toasted country bread, ratatouille

#### SALMON CAESAR SALAD

24€

Mixed baby leaf salad, candied tomatoes, garlic croutons, Gravlax Scottish salmon, button mushrooms, Parmesan, lemon, house-made Caesar dressing

#### PROVENÇALE SALAD

26€

Mixed baby leaf salad, candied tomatoes, garlic croutons, button mushrooms, seasonal melon or zucchini pearls, Corsican lonzo, Saint-Marcellin cheese & artisan bread, house - made pesto

#### THE BEEF BURGER

Label Rouge brioche bun, 180g prime beef patty, red cheddar, red onions, baby leaf salad, tomatoes, house-made burger sauce

*Served with house fries and salad*

25€



### Kid's selection

Dish from the menu  
A child-sized portion, at half price  
Look for the little bee symbol  
throughout the menu

-10 YEARS



### Chef's daily specials

*On the board according to the  
Chef's inspiration*

Each day, discover our featured  
meats, fish, cocktails and wines

*All prices are in euros, service include !*



## MEAT BAR • GRILL CUISSON GRILL PIERRES DE LAVE

### Signature Classics

- ENTRECÔTE** 38€  
A generous, tender and marbled cut of meat
- CÔTE DE BOEUF • FOR ONE** 45€  
A timeless classic, always delivering flavor and tenderness
- CÔTE DE BOEUF DRY AGED • FOR TWO** 150€  
SEE DAILY SELECTION • WEIGHT AND BREED AVAILABLE  
A characterful beef with a powerful and intense flavor

### Black Angus USA

- PICANHA • BLACK ANGUS** 26€  
A distinctive cut with a generous fat cap and unique grain
- BAVETTE • BLACK ANGUS** 28€  
Lightly marbled, exceptionally tender with remarkable flavor
- CHUCK FLAP • BLACK ANGUS** 30€  
From the lower rib section, well-marbled, tender and flavorful
- FAUX FILET • BLACK ANGUS** 36€  
Outstanding tenderness with rich, pronounced flavors

### Wagyu – Australia • Japan

- BAVETTE • AUSTRALIAN WAGYU** 45€  
Buttery and richly marbled, offering an incomparable depth of flavor
- FAUX FILET • WAGYU JAPONAIS • env. 150G** 79€  
Kagoshima  
Delicate marbling, melt-in-the-mouth texture and refined umami notes – a truly unique culinary experience

### Also Available...

- 
- KNIFE-CUT SAUSAGE** 21€
- FARM-RAISED GRILLED CHICKEN** 25€
- PORK RIBS FROM PLATEAU D'ALBION** 28€
- RACK OF LAMB FROM PROVENCE env. 300G** 38€

### Sides & Sauces

All grilled dishes are served with one side and one sauce of your choice :

Homemade Fries 6€  
Homemade Ratatouille 8€  
Mixed Baby Greens Salad 5€

House Sauces  
Pepper • Bearnaise  
Tartare • Roquefort

Extra sauce : 3€

Our meats are selected by : LESAGE PRESTIGE, a French supplier sourcing some of the world's finest meats : since 1950.

G O R D E S  
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desserts • ice cream

*Selection of Aged Cheeses 10€*

## Artisanal Desserts

*Chocolate Feuillantine Entremet 8€50*

Praline crisp, chocolate mousse and dark chocolate glaze

*Cheesecake 8€50*

Cream cheese cake, speculoos coulis

*Signature Rum Baba 8€50*

Amber rum baba with whipped cream

*Paris-Brest Praline 8€50*

Beautifully tender, with bold and rich flavors

*Lemon Meringue Tart 8€50*



*Petit Gourmand 10€*

Selection of 4 mini artisanales pastries

*Grand Gourmand 15€*

Selection of 7 mini artisanales pastries

+ *It's up to you whether or not to have it with coffee, tea, champagne... according to your wishes!*

## Artisanal Ice Creams

*Bourbon Vanilla*

*Cookie Vanilla*

*Arabica Coffee*

*Chocolate*

*White Chocolate Crunch*

*Salted Butter Caramel*

*Hazelnut Praline*

*Triple Pistachio*

*Chestnut*

*Bulgarian Yogurt*

*Lavender Milk*

*Cherry Amarena*

*Chocolate Mint*

*Rum Raisin*

*Violet*

*Strawberry*

*Raspberry*

*Blackcurrant*

*Vineyard Peach,*

*Lemon*

*Melon*

*Apricot*

*Coconut*

*Mango*

**1 scoop 3€50 • 2 scoopss 6€ • 3 scoops 8€**

+ *extra topping: 1€*

*whipped cream, chocolate, caramel, coffee, speculoos, red fruit coulis, chestnut cream*



**But also some ice cream sundaes :**

***Le Mont Ventoux 10€***

2 chestnut scoops, 1 vanilla scoop, whipped cream and chestnut cream

***La Dame Blanche 10€***

3 vanilla scoops, whipped cream and chocolate sauce

***Le Café ou Chocolat Liégeois 10€***

2 coffee or chocolate scoops, 1 vanilla scoop, whipped cream and coulis

***La Fraise ou Pêche Melba de Provence 11€ seasonal***

2 vanilla scoops, strawberries or peaches fruits, red fruit coulis, cream

***La Provençale 8€***

2 lavender milk scoops, 1 violet scoop

***L'Exotique 9€***

2 coconut scoops, 1 mango scoop, passion fruit coulis

***Le Banana Split 12€***

1 vanilla scoop, 1 strawberry scoop, 1 chocolate scoop, whipped cream, chocolate coulis and banana

***La Givrée 11€***

2 mint • chocolate scoops, 1 chocolate scoop and Get 27

***Le Colonel 11€***

3 lemon scoops and vodka

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