

Address :
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French accent included

DINNER

Appetizers & Salads

Tartar Of Vegetables On Sands Parmesan
Tomatoes, Cucumber, Capers And Salad
\$10

Escargots
Snails Roasted In Garlic And Parsley Better
Half Dozen \$10 - Dozen \$19

Paté du Sud Ouest (Southwest pate)
French Homemade Pate Served With Baby Pickles And Salad
\$12

Ceasar Salad
Romaine, Croutons, Bacon Shredded Boiled Egg And Parmesan
Cheese
\$12,80

Hot Goat Cheese Salad
Mixed Salad, Toast, Hot Goat Cheese, Walnut, Honey
\$13,80

Salad Salmon Tartare (Raw)
With Mixed Salad, Lemon, Sour Cream And Dill
\$14,20

L'Assiette du Bordeaux
Pate, Duck Gizzard, Red onions, Bell Pepper, Mushrooms,
Garlic, Bacon, Pickles, Tomatoes
\$14,50

Pan-Fried «Foie Gras» Duck Liver
Chef's Specialty Served with Jam Onion, Flambé Cognac and
Mixed Salad
\$21

Soups

Creme Dubarry
Cauliflower, Potatos, Cream
\$9,00

French Onion Soup
Authentic French Onion Soup And Gratine French Toast
\$9,50

Green Asparagus Soup
\$9,50

Fish & Seafood

«Mouclade» Mussels Curry
Flambé White Wine, Onion, Curry And Parsley
\$18,50

Pan-Fried Flounder «Facon Meunière»
Lemon Butter Sauce With Capers, Tomatoes And Fresh Chopped
Parsley
\$19,50

Cod Fish
Roasted Cod Fish With White Butter Sauce
\$19,80

Shrimp Sautéed Plate
Sautéed Shrimp and Flambé Cognac With Saffron Rice
\$19,80

Atlantic Salmon Grilled
Hollandaise Sauce And Dill
\$22,50

Seared Scallop «Saint Jacques»
Pan Seared Sea Scallop With Green Asparagus Sauce
\$22,80

Brochette Fish And Seafood
Scallop, Shrimp and Salmon With Spinach Bechamel
\$25

Meat & Poultry

Chicken Cassolette
Mushrooms, Flambe Cognac And Cream Sauce
\$19,50

Pork Tenderloin
Bleu Cheese Sauce
or
Black Pepper Sauce
\$19,50

Traditional Beef Bourguignon
Beef Stewed, Red Wine With Boiled Patatoes
\$20,90

Duck Breast
Bordelaise Sauce Red Wine, Cognac And Shalot
\$25,90

Confit Duck Leg
Served With Sauteed Patatoes «Salarlaise Style»
\$29,90

Escargots Du Bordeaux
Snails And Ground Sirloin Stewed Tomatoes Sauce
\$29,90

Rack Of Lamb
Red Wine Sauce, Mustard And Rosemary
Half Rack \$28 - Full Rack \$35

Beef Filet-Mignon Black Pepper Sauce
\$31,90

Menu

- \$27,90 Choice of one starter and one main course
\$37,90 Choice of one starter, one main course, one dessert
-

Escargots (add \$3,00)

Snails Roasted In Garlic And Parsley Better

Paté du Sud Ouest (Southwest pate)

French Homemade Pate Served With Baby Pickles And Salad

Tartar Of Vegetables On Sausage Parmesan

Tomatoes, Cucumber, Capers And Salad

French Onion Soup

Authentic French Onion Soup And Gratin French Toast

Chicken Cassolette

Mushrooms, Flambe Cognac And Cream Sauce

Traditional Beef Bourguignon

Beef Stewed, Red Wine With Boiled Potatoes

Pork Tenderloin

Bleu Cheese Sauce or Black Pepper Sauce

Pan-Fried Flounder «Façon Meunière»

Lemon Butter Sauce With Capers, Tomatoes And Fresh Chopped Parsley

Cafe Gourmand

Café, Small Dessert Mix

Chocolate Mousse

Belle Helene Crepe

Pear, Chocolate Sauce, Whipped Cream

Profiterole Bun

Stuffed With Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

Dessert Crepes

Butter-Sugar Crepe	Buttered with Sugar	\$ 5,50
Jam Crepe	Strawberry Jam	\$ 5,50
Chocolate Crepe	Chocolate Sauce, Almonds	\$ 6,00
Lemon Crepe	Lemon Curd	\$ 6,00
Honey Crepe	Honey, Walnuts	\$ 6,00
Nutella Crepe		\$ 6,50
Creole Crepe	Coconut, Chocolate Sauce, Whipped Cream	\$ 6,00
Belle Helene Crepe	Pear, Chocolate Sauce, Whipped Cream	\$ 7,00
St Marteen Crepe	Banana, Nutella, Whipped Cream	\$ 7,50
Normandie Crepe	Pears, Flambe With Cognac	\$ 8,00
Jamaica Crepe	Banana, Cinnamon, Flambe with Rum	\$ 8,50
Profiterole Crepe	Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	\$ 9,00
Suzette Crepe	Caramelized Orange Sauce, Flambe With Grand Marnier	\$10,00

Homemade Desserts

Cafe Gourmand	Café, Small Dessert Mix	\$ 8,00
Chocolate Mousse		\$ 8,00
Well Of Love	Caramelized Apple, Vanilla Ice Cream, Speculos	\$ 8,00
Chocolate Fondant		\$10,00
Tarte Tatin	Caramelized Apple Pie	\$10,00
Tiramisu		\$10,00
Profiterole Bun	Stuffed With Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	\$10,00