

# Let's eat!

## Boards

### BOOGIE BOARD

Assorted charcuterie, cheeses & vegetables

### MUSETTE BOARD

Assorted charcuterie & cheeses

### GAVOTTE BOARD

Assorted cheeses, carrot and pumpkin spread, mushroom spread, vegetables

## Starters

### RIZ EN FOLIE \*

Rice croquettes with mushrooms, Comté cheese and caramelised onions, served with herb-infused mayonnaise

### OEUF COQUET \*

Poached egg, caramelised onion purée, roasted buckwheat cream

### VOL AU VENT

Patty shell with chicken, butternut squash and mushrooms with bechamel sauce

### LITTLE ENDIVES

Endive salad with apple, roasted beetroot, plant-based bacon and roasted seeds

## Salads

### THE LOVE GARDEN

Breaded French chicken, romaine lettuce, egg, parmesan cheese, croutons, caper sauce

### AUTUMN SALAD \*

Sweet potato, apple, salad, vegan cheese, mixed seeds, cranberries, citrus vinaigrette



## Lunch time!

**Starter + Main Course  
or Main Course + Dessert 20€**

**Starter + Main Course  
+ Dessert 22€**

Weekday lunchtimes on dishes marked with the symbol \*, excluding drinks

## JAVA DISHES

all our meat and charcuterie is born and raised in France

Sides are included, to choose among the «Pêchés mignons»!



### CORDON BLEU (DE TOI)

French chicken cordon bleu, Comté cheese, cooked ham

### BUN PULLED PORK \*

Shredded pork loin confit with barbecue sauce, coleslaw

### KISS & CROQ'

A gourmet bred toast with squash, spinach and mushrooms, gratinated with Morbier cheese

### THE FRENCH COQ'CAN \*

Roasted free-range chicken breast, confit garlic, chicken jus

### OH MY FISH

Slow-cooked cod, pak choi, vegetable garnish and a mild spices sauce

### LOVE ME TENDER

Grilled butcher's cut, Béarnaise and mayonnaise sauce

### BUTTERNUT LOVERS \*

Roasted butternut, goat cheese cream, mushrooms

## PÊCHÉS MIGNONS

### FRENCH KISS FRIES

Homemade french fries

### SAUTEED VEGETABLES

Roasted seasonal vegetables

### NEW POTATOES

With herbs

### SALAD

Sucrune, citrus vinaigrette



## PÊCHÉS GOURMANDS

### GOURMET COFFEE OR TEA

Mini cookie, mini Twist on Belle Hélène, vanilla ice cream

### BRIOCHE DELIGHT

Traditional french brioche "perdue", salted butter caramel, vanilla ice cream

### CRÈME BRÛLÉE \*

Vanilla crème brûlée

### A TWIST ON BELLE HÉLÈNE

Creamy dark chocolate mousse, poached pear, vanilla ice cream, chocolate sauce, flaked almonds

## French kids



Crispy french chicken

**OR** Ham and Comté cheese croque-monsieur and French Kiss fries **OR** Salad

+ Small ice cream pot **OR** Seasonal fruit

+ Water syrup

### SWEET KISS \*

Pieces of cooked apple, spiced syrup, purple fig confit, sweet almond milk ice cream

### ICE CREAM \*

Individual cup – ask us for the flavours!

**CARBON RATING\***  
(in kgCO2e/meal)



\*Source: Ademe. A meal with red meat emits on average 5 times more CO2 than a vegetarian meal.

 Vegetarian  Vegan



LIEU DE VIE à la Française



Stay in touch !

@frenchkiss.bordeaux



French Kiss is the revival of the *guinguette* spirit of yesteryear, where friends, families, colleagues and flirtatious adventurers for drinks, food and fun.

Immerse yourself in a *regressive and festive universe*, where the *French joie de vivre* expresses itself over a cocktail or a gourmet dish to share.



French Kiss *homemade* recipes are created using *quality products*, ethically *sourced in France* and in keeping with the seasons. Our chef carefully crafts each recipe to delight your taste buds, using carefully selected raw ingredients.



At French Kiss, we welcome you *at any time of day* for sweet or savoury break (see our dedicated menu) !

