



RESTAURANT
WEEK **SEP 2018**

Brought To You By 



BRASSERIE CORDONNIER

FIRST COURSE

Option 1:

French onion soup with baguette,
chicken stock, Emmental cheese & parsley

Option 2:

Goat cheese Rocamadour salad,
caramelized walnuts & honey

Option 3:

Organic poached egg, confit onions,
bacon, croûtons & red wine sauce

MAIN COURSE

Option 1:

Pan seared cherry duck breast with mashed potatoes
& brown Cordonnier jus

Option 2:

Sautéed cod with crushed potatoes, shallots,
capers, parsley, lemon & brown butter sauce

Option 3:

Beef bourguignon, glazed carrots, bacon,
mashed potatoes mushrooms & red wine

DESSERT

Option 1:

Pistachio crème brûlée with homemade pistachio paste

Option 2:

Iced nougat & red berries sauce with dried apricots,
dried cranberries & Grand Marnie

Option 3:

Chocolate mousse with chocolate crumble & Chantilly

COMPLIMENTARY DISH FOR CITI CREDIT CARDS

Option 1: French toast with vanilla ice cream & red berries sauce

Option 2: Apple tarte tatin with red apples, puff pastry
& Madagascar vanilla ice cream

Option 3: Poached pear, almonds, chantilly, vanilla ice cream
& hot chocolate sauce

