

# Let's eat!

## Boards

<b>BOOGIE BOARD</b>	<b>20</b>
Assorted charcuteries, cheeses & vegetables	
<b>MUSETTE BOARD</b>	<b>19</b>
Assorted charcuteries & cheese	
<b>GAVOTTE BOARD</b>	<b>17</b>
Assorted charcuteries & vegetables	
<b>SWING BOARD</b> 🌿	<b>15</b>
Assorted vegetables & homemade spreads	
<b>BRASERO BOARD</b>	<b>20</b>
Assorted mini skewers	

## Starters

<b>HOMEMADE SPREAD of your choice</b> * For one	<b>5</b>
To chose : pepperade, eggplant caviar, tapenade, mint-peas. Served with organic bread toast	
<b>MÉLI-MELON</b> 🌿 *	<b>6</b>
Melon soup with fresh mint and watermelon brunoise	
<b>OH MY COCOTTE</b> 🌿 *	<b>7</b>
Farmhouse egg casserole, Comté cheese, tomato confit & chives	
<b>FINE TOMATO TART</b>	<b>8</b>
Tomato tart, Tomme des Pyrénées cheese	

## Salads



<b>THE LOVE GARDEN</b> *	<b>19</b>
Breaded french chicken, sucrine salad, parmesan cheese, croutons, Caesar sauce (without anchovies)	
<b>SUN BATH</b> 🌿	<b>16</b>
Honey-roasted sweet potato, roasted peaches, green beans, fresh goat's cheese, arugula & spinach shoots	
<b>SUMMER BREEZE</b> 🌿 *	<b>16</b>
Quinoa, watermelon, cherry tomatoes, fresh goat's cheese, basil	

## Lunch time!

<b>Starter + Main Course or Main Course + Dessert</b>	<b>18€</b>
<b>Starter + Main Course + Dessert</b>	<b>21€</b>
Only at lunchtime on weekdays on dishes with the symbol *	

## JAVA DISHES

all our meat and charcuterie is born and raised in france & our fish is sustainably caught.



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

<b>OH MY FISH!</b>	<b>22</b>
Flamed octopus, red bell pepper virgin oil, French peanuts, red onions and basil	
<b>CORDON BLEU</b> *	<b>18</b>
Blue cord with french chicken, Comté cheese & ham	
<b>SEABASS CEVICHE</b>	<b>18</b>
Vegetables brunoise with citrus vinaigrette	
<b>FRENCH TARTARE</b>	<b>18</b>
Beef «au couteau», shallots, capers, gherkins, egg yolk, mustard, fried onions, fresh herbs	
<b>BUN PULLED PORK</b>	<b>17</b>
BBQ marinade, cabbage & pickles	
<b>CRUMBLE LOVERS</b> 🌿 *	<b>14</b>
Sun kissed vegetables, ratatouille and savoury crumble	
<b>GOURMET QUICHE</b> 🌿 *	<b>14</b>
Slice of quiche with sunkissed vegetables, spinach, Pérail sheep's cheese	

	solo	duo
<b>LOVE ME TENDER</b>	<b>21</b>	<b>38</b>
Beef skewer, sauce of your choice : smoked mayonnaise, homemade barbecue, béarnaise		
<b>FRENCH COQ'CAN</b> *	<b>17</b>	<b>30</b>
Skewer of French chicken marinated in sweet spices		

## PÊCHÉS MIGNONS

<b>RATATOUILLE</b> 🌿	<b>4</b>
Homemade ratatouille with tarragon	
<b>FRENCH KISS FRIES</b> 🌿	<b>4</b>
Homemade fries	
<b>WHITE RICE</b> 🌿	<b>4</b>
<b>SALAD</b> 🌿	<b>4</b>

## French kids



Crispy french chicken <b>OR</b> Quiche and French Kiss fries <b>OR</b> Homemade ratatouille	<b>11</b>
+ Ice cream <b>OR</b> Fresh fruit <b>OR</b> Brownie	
+ Water syrup	



## PÊCHÉS GOURMANDS

<b>MON CHOU CHOCO</b>	<b>10</b>
A large chocolate profiterole	
<b>TATIN RENVERSANTE</b>	<b>8</b>
Tatin apricot confit with salted butter caramel & rosemary	
<b>ICED NOUGAT</b> *	<b>7</b>
Iced nougat with honeyed Italian meringue & whipped cream, nougatine, red fruit coulis	

<b>GARDE LA PÊCHE</b> *	<b>6</b>
Roasted peach verrine with rosemary, tiramisu style	
<b>TENTATION GIVRÉE</b> *	<b>6</b>
Strawberry & basil granita soup, hibiscus syrup	
<b>GOURMET COFFEE OR TEA</b>	<b>9</b>
Mini peach verrine, granita soup, cookie or brownie	

🌿 Vegetarian dishes

# FRENCH Kiss

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 a drink (see our dedicated menu) !

