

Let's eat!

Boards

BOOGIE BOARD

Assorted charcuterie, cheeses & vegetables

MUSETTE BOARD

Assorted charcuterie & cheeses

GAVOTTE BOARD

Assorted cheeses, olive tapenade & vegetables

Starters

CRUSH D'ÉTÉ *

Melon, watermelon, Bayonne ham

 Vegan version available upon request

GAZPACHO *

Tomato gazpacho, farmhouse bread crouton

PROVENCAL SPREAD *

A spread with peppers, zucchini, eggplant, served with farmhouse bread

PURPLE FRIES

Fried eggplant, cream cheese sauce, herbs, cucumber, mint

OH MY COCOTTE

Perfect egg, sweet pepper piperade

Salads

THE LOVE GARDEN

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

SUMMER SALAD

Risoni pasta, cherry tomatoes, broad beans, red onion, black olives, chives, basil, Romesco sauce

 Vegetarian  Vegan

Lunch time!

**Starter + Main Course
or Main Course + Dessert 19€**

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

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

JAVA DES PLATS

all our meat and charcuterie is born and raised in france

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



SEARED OCTOPUS

24

Seared octopus cooked on a griddle, with Antibes sauce

BEEF EFFECT

20

Traditional hand-cut beef tartare, served ready to eat

CORDON BLEU

19

French chicken cordon bleu, Comté cheese, cooked ham

BUN PULLED PORK *

18

Shredded pork loin confit in barbecue sauce, iceberg lettuce and heirloom tomato

OH'BERGINE *

17

Half a candied eggplant topped with romaine lettuce, tomatoes, onions, radishes, balsamic vinaigrette, seeds

KISS & CROQ' *

16

Crispy goat cheese tartine, sweet pepper piperade, balsamic reduction

FRENCH COQ'CAN *

18

Marinated chicken skewer, seared bell pepper cooked on a griddle

LOVE ME TENDER

18

Minced beef patty with a fried egg on top, fresh herbs

PÊCHÉS MIGNONS

HOMEMADE RATATOUILLE

4

FRENCH KISS FRIES

4

Homemade fries

NEW POTATOES

4

New potatoes with herbs

SALAD

4

Lettuce, citrus vinaigrette



PÊCHÉS GOURMANDS

SEASONAL CLAFOUTIS *

7

Raspberry and blueberry clafoutis

PARIS-BREST

7

Cracker chou pastry, old-fashioned praline cream

ORCHARD DELIGHTS *

8

Seasonal yellow fruit salad, fresh raspberries, raspberry-violet sorbet

GARDE LA PÊCHE

8

Creamy fromage blanc with lime and seasonal yellow fruits

French kids



Crispy french chicken

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

11

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

+ Water syrup

FROSTED LEMON

9

Frosted lemon, lime whipped cream, meringue

SWEET COFFEE OR TEA

9

Dessert of your choice from the menu with coffee or tea

ICE CREAM

5

Individual pot, ask us about the flavors!

CARBON RATING*

(in kgCO2e/meal)



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

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 sweet or savoury break (see our dedicated menu) !

