



LA TUPINA
Rue Gourmande

THE « RUE GOURMANDE » GROUP MENUS Summer 2017

For your group meals (from 10 persons), several menus are created depending on your budget and the time of the day (dinner or lunch). We have created several menus. We may also plan a custom menu according to your wishes.

In order to optimize your lunch or your dinner, a unique selection of dishes (from 15 persons) for the whole group must be made. One week early is fine..

The propositions which follow are made for groups from 10 to 60 people : for a bigger group, please contact us by email : latupina@latupina.com

Welcome capacity at La Tupina : 90 people

The whole restaurant can be reserved for the groups from 80 people.

Welcome capacity at Kuzina : 40 people

The whole restaurant can be reserved for the groups from 25 people.

Kuzina has a big cellar which can welcome birthday parties, exhibitions etc..

Welcome capacity at Bar-Cave : 15 people for each room (ground floor and cellar)

The whole restaurant can be reserved for the groups from 25 people.

Welcome capacity at Comestible : 20 people

The dinner room can be reserved for the groups from 15 to 20 people.

We can also welcome and organise special meals with a local or seasonal thema.

A 30 % deposit is required when you confirm your booking.

Hoping to welcome you soon, we remain at your disposal for any kind of additional informations.

SARL LA TUPINA

6, 8 rue Porte de La Monnaie - 33800 Bordeaux

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Site : www.latupina.com - Contact : Fleur DUBARRY

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LA TUPINA

6-8 rue Porte de la Monnaie

« If you want bluff, theatricality, glitters, then go your way ! The cooking practiced in La Tupina has been patiently established through the years, between the kitchen garden and the fireplace ».
Extract from the book « La Cuisine de la Tupina ». Published in november 2004

Emblematic restaurant of the defense of local gastronomy, La Tupina is one of the best table in the city. Around the fireplace, our rooms welcome you in a cosy and warm atmosphere to enjoy the quality of the products that made the fame of the region.





Menu for 34 € (44 € wine included)

Served for lunch only at La Tupina or for dinner at Comestible

STARTERS

Terrine of duck Foie-Gras
Or
Tomato cold soup

MAIN COURSES

Roast Sturgeon, peppers and mashed potatoes
Or
Duck Confit, Grass Salad and Sarladaises Potatoes

DESSERTS

Chocolate cake
Or
Red berries Sorbet

COFFEE

with little local doughnuts

1 bottle for 2 persons.



Sparkling and Still Mineral Water (1 liter for 2 persons)



Menu for 58 € (68 € wine included)

Cheese Plate + 3 €

STARTERS

Crunchy Vegetables Salad

Or

Duck Foie Gras Terrine

Or

Pan-fried Scallops

MAIN COURSES

Rib of Beef

Or

« Macaronade » (Fresh Rigatoni, Ceps sauce, Bacon and Foie Gras)

Or

Roasted Chicken

DESSERTS

Assortment of desserts

COFFEE

with little local doughnuts

1 bottle for 2 persons..



Sparkling and Still Mineral Water (1 liter for 2 persons)



Menu for 64 € (74 € wine included)

Cheese Plate + 3 €

STARTERS

Scallops' Fricassee with Tomato Butter

Or

Semi-cooked Duck Foie Gras Terrine

MAIN COURSES

Beef Fillet, Ceps Cream and French Fries

Or

Cod Fish and Squids, Mushroom, Beans and Peas

Or

Duck Wing Confit served with Sarladaises Potatoes

DESSERTS

Cannelé and its Ice cream

Or

Pain Perdu (French Toast) with Sweet Chocolate Cream

Or

Chocolate cake

COFFEE

with little local doughnuts

1 bottle for 2 persons.



Sparkling and Still Mineral Water (1 liter for 2 persons)



KUZINA

22 rue Porte de la Monnaie

Kuzina is inspired by Cretan diet and is specialized in fish and vegetables, according to the season and to the yield. With a resolutely modern interior decoration and philosophy, the “Kuzina” praises environment friendly manners and even offers a vegetarian menu.





KUZINA

Menu for 30 € (40 € wine included)

STARTERS

Saganaki
(shrimps, féta, tomatoes)
Or
Greek Salad

MAIN COURSES

Sturgeon Fillet Pan Fried
and
Pan Fried Courgettes
Or
Rump Steak
and
Mashed Potatoes with Olives

DESSERTS

Smooth Chocolate Cake, Strawberry Coulis
Or
Chou buns with Salted Butter Caramel



*3 glasses of white, red or rosé (Graves)
The wine selected can be changed.*

Sparkling and Still Mineral Water (1 liter for 2 persons)



Menu for 45 € (55 € wine included)

STARTERS

Starters to share and to define with the number of the group:

Fried Cod, Squids in their Ink, Tzatziki,
Scallops Velouté, Herb Salad and Chicken Slices

MAIN COURSES

To share and to define with the number of the group:

Big Fishes
and
Mashed Potatoes with Capers and Olives
Or
Beef Tournedos « Rossini »
and
Potatoes and Fennel Purée

DESSERTS

Smooth Chocolate Cake, Orange Coulis
Or
Chou buns with Salted Butter Caramel



*3 glasses of white, red or rosé (Graves)
The wine selected can be changed.*

Sparkling and Still Mineral Water (1 liter for 2 persons)



AU COMESTIBLE

3 rue Porte de la Monnaie

“Le Comestible” stands in the Gourmet Street and there you'll find “La Tupina” produces to go (foie gras, cassoulet...) it also offers you jams, biscuits, beans.. Its small size is perfect for small groups (from 12 to 20 persons).

The menus are the same than La Tupina and those which are for lunch can be served here for dinner.

