



LA TUPINA
Rue Gourmande

THE « RUE GOURMANDE » GROUP MENUS Winter 2018

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 Comestible: 20 people

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

We can also welcome and organize special meals with a local or seasonal theme.

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 information.

SARL LA TUPINA

6, 8 rue Porte de La Monnaie – 33800 Bordeaux

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Site: www.latupina.com – Contact: Mme Karima ESSALMI

latupina@latupina.com



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 Tupiña 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
Green Salad, Croquet Egg, Shallots & Fresh Cheese

MAIN COURSES

Roast Sturgeon, Seasonal Vegetables
Or
Duck Confit, and Sarladaises Potatoes

DESSERTS

Chocolate cake
Or
Red berries Sorbet



Pack beverage for **10€** includes:

1 bottle of wine for 2, sparkling or still water (1 liter for 2) and coffee with local doughnuts.



Menu for 58 € (68 € wine included)

Cheese Plate + 3 €

SHARING MENU

ALL DISHES ARE SERVED ON A PLATTER ON THE CENTER OF THE TABLE

STARTERS

Local Meats "Grenier Médocain, Gratton, Pork ears"
Duck Foie Gras Terrine
Scallops

MAIN COURSES

Rib of Beef
« Macaronade » (Fresh Rigatoni, Ceps sauce, Bacon and Foie Gras)
Roasted Chicken

DESSERTS

Assortment of desserts



Pack beverage for 10€ includes:

1 bottle of wine for 2, sparkling or still water (1 liter for 2) and coffee with local doughnuts.



Menu for 64 € (74 € wine included)

Cheese Plate + 3 €
Champagne Glass + 14€

STARTERS

Scallops
Or
Semi-cooked Duck Foie Gras Terrine

MAIN COURSES

Beef Fillet, Ceps Cream and French Fries cooked in Goose Fat
Or
Cod with Milk, Potatoes with Garlic
Or
Goose Wing Confit served with Sarladaises Potatoes

DESSERTS

Canelé and its Ice cream
Or
Red berries Sorbet and *Vieu Garçon* Jam



Pack beverage for 10€ includes:

1 bottle of wine for 2, sparkling or still water (1 liter for 2) and coffee with local doughnuts.



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.

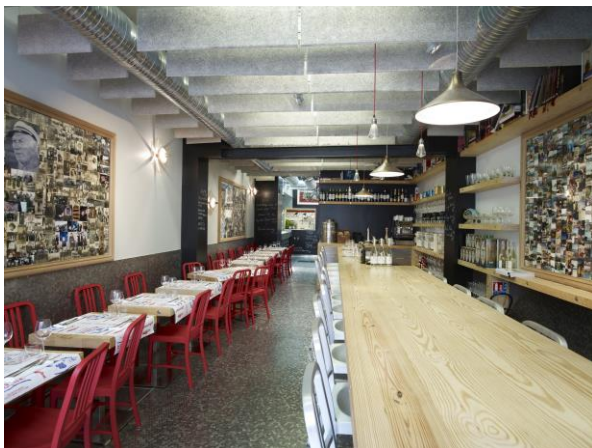




KUZINA

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

Tzatziki and Hummus

Or

Squid Saganaki

MAIN COURSES

Sturgeon Fillet Pan Fried

Or

Salmon Fillet

Or

Chicken Ballotine

Dishes are Served with Vegetables or News Potatoes

DESSERTS

Coffee Cream

Or

Chou buns with Cream



Pack beverage for **10€** includes:
1 bottle of wine for 2, sparkling or still water (1 liter for 2)



Menu for 45 € (55 € wine included)

STARTERS

Starters to share and to define by the number of people in the group:

Tzatziki, Hummus, Eggplant caviar, Fried Squids, Crunchy Shrimps, Fried Smelts

MAIN COURSES

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

Big Fishes

Or

Beef Tournedos « Rossini »

Dishes are served with Vegetables or Mashed Carrots

DESSERTS

Coffee Cream

Or

Chou buns with Cream



Pack beverage for **10€** includes:
1 bottle of wine for 2, sparkling or still water (1 liter for 2)