



LA TUPINA
Rue Gourmande

THE « RUE GOURMANDE » GROUP MENUS 2019-2020

The following menus are reserved for groups of 10 to 60 people : for a higher number, please contact us for to prapre a quote together.

LA TUPINA, 6 rue de la Porte de la Monnaie 33800 Bordeaux

Welcome capacity at La Tupina : 90 people.

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

Please note that La Tupina will be closed for renovation from the 6th of January to the 10th of February 2020.

LA PETITE MONNAIE, 22 rue de la Porte de la Monnaie 33800 Bordeaux

Welcome capacity at La Petite Monnaie : 40 people.

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

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.

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.

SAS LA TUPINA

6, 8 rue Porte de La Monnaie – 33800 Bordeaux

Tél. 00 33 (0)5 56 91 56 37

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

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LA TUPINA

6-8 rue Porte de la Monnaie

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.

LA PETITE MONNAIE

22 rue Porte de la Monnaie

The last born to *La Rue Gourmande*, La Petite Monnaie, welcomes you in a modern decoration. The dishes are inspired by its big sister La Tupina. On the menu, the seasonal dishes that has made the reputation of La Tupina, cooked by Chef Franck Audu.



Menu for 34 € (44 € wine included)

*Served for lunch only at La Tupina
Served for lunch and dinner at La Petite Monnaie*

STARTERS

Terrine of duck Foie-Gras
Or
Seasonal Soup

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)

Menu for 64 € (74 € wine included)

Cheese Plate + 7 €
Champagne Glass + 14€

STARTERS

Soft boiled Egg & Caviar
Or
Semi-cooked Duck Foie Gras Terrine

MAIN COURSES

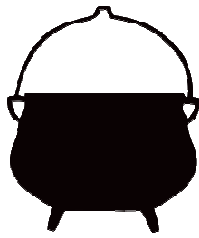
Beef Tournedos *Bordelaise* Style and Marrow Bones
Or
Back Mullet with Cabbage
Or
Goose Wing Confit served with *Sarladaises* Potatoes

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)



LA TUPINA
Rue Gourmande

**Served only at La Tupina, the « Sharing Menu »
58 € (+10€ wine included)**

Cheese Plate + 7 €
Champagne Glass + 14€

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

STARTERS

Soup
Duck Foie Gras Terrine
Pan Squids like "Elvers"

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)