



“A LA CARTE” MENU

Bread and Rosemary Olive Oil £2.5

Mixed Olives £3

Nuts £2.5

Chicken Liver Parfait £5

Saucisson & Cornichons £5

Entrées

Soupe du jour

Soup of the day

£ 7

Tartare de Saumon

Salmon Tartare with Chive, Shallots, Avocado and a Light Mayonnaise

£ 8

Cuisses de Grenouilles au Beurre d’Aïl

Frogs Legs in Garlic Butter

£ 7

Homemade Charcuterie Board

Chicken Liver Parfait, Bayonne Ham, Rosette and Rabbit Terrine

£ 9.5

Foie Gras Maison avec sa Compote de Pommes

Homemade Foie gras with Apple Compote and Toasted Brioche

£ 11

Cassiolette d’Escargots au Beurre d’Aïl

Snails Cooked in Garlic Butter

£ 7.5

Salade de Tomates au Basilic

Tomatoes, Salad, Shallots, Pomegranate, Basil Oil and a Balsamic Dressing

£ 7

Salade de Chèvre Chaud et son Pain Grillé

Warm Goat Cheese, Shallots, Chive, Olive Oil, Salad and toasted Bread

£ 7

Terrine de Lapin

Rabbit Terrine served with bread

£ 7.5

Quiche Lorraine et Salade

Milk, Eggs, Bacon and Emental Cheese Quiche with Salad

£ 7

Plats Principaux

Magret de Canard, Sauce Miel <i>Duck Breast, New Potatoes, Salad, Honey and Rosemary Sauce</i>	£ 16
Filet de Bar Rôti, Ratatouille Provencale, Sauce au Basilique <i>Pan fried Fillet of Sea Bass, Provencale Ratatouille, Basil and Pesto Sauce</i>	£ 17
Flan de Légumes de Saison, Crème de Poivron Rouge <i>Flan with Seasonal Vegetables, Red Pepper cream</i>	£ 13
Poule au Pot, Riz Pilaf, Sauce Blanche <i>Boiled Chicken in a Court-Bouillon, Parisian Mushrooms, Carrots, Cream, Pilaf Rice</i>	£ 15
Boeuf Bourguignon <i>Beef Marinated in Red Wine for 7 Hours, Served with Carrots, Bacon, Potatoes and Toasted Bread</i>	£ 15
Filet de Cabillaud Rôti, Pleurotes Poêlées, Sauce Citron <i>Roasted Fillet of Cod, Panfried Oyster Mushrooms, Potatoes and a Lemon Sauce</i>	£16
Jarret d'Agneau Braisé, Purée de Céleri, Sauce Vin Rouge <i>Braised Lamb Shank, Celery and Potato Mash, Red Wine Sauce</i>	£18
Moules Marinières <i>Mussels Cooked in White Wine with Parsley and Shallots, Frites</i>	£ 13
Lapin à la Moutarde, Pomme Nouvelles et Épinards <i>Rabbit Cooked in a Mustard and White Wine Sauce, New Potatoes and Spinach</i>	£ 15
Parmentier aux Pleurotes, Crème d'Ail Confit et Salade <i>Vegetarian Style Shepherd's Pie with Oyster Mushrooms and Salad</i>	£14
Entrecôte, Gratin Dauphinois et Sauce au Poivre Vert <i>Ribeye, Potato Dauphinois, Green Peppercorn Sauce</i>	£18

Potato Dauphinois £4

Frites £3.5

New Potatoes £3.5

Side Salad £3.5

Side Vegetables £3.5

Desserts et Fromages

Plâteau de Fromages <i>Fourme d'Ambert, Epoisses, Sainte Maure, Camembert with Calvados and homemade Tomato Chutney with Bread</i>	£ 9
Profiteroles, Vanilla Ice Cream and Chocolate Sauce *	£6.5
Apple "Tart Tatin", Vanilla Ice Cream *	£ 6.5
Tart of the Day	£ 6.5
Crème Brûlée	£ 6
Hot Dark Chocolate Fondant, Vanilla Ice Cream*	£ 6.5
Café Gourmand (Profiterole, Crème Brûlée, Nougatine and coffee)*	£ 7

**Contains nuts. Please note that all our products are fresh and delivered daily and therefore sometimes we might be out of certain dishes. Thank you for your understanding. A discretionary 12.5% will be added to your bill. Merci de votre visite!*