

# JANUARY

## AFTERNOON AND EARLY EVENING MENU

MONDAY TO FRIDAY 3PM TO 7PM

### TWO COURSES 11,50 / THREE COURSES 13,50

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#### STARTERS

##### CAULIFLOWER SOUP

CAULIFLOWER, POTATO AND LEEK SOUP WITH  
CREAM AND CHIVES

##### TUNA PISSALADIÈRE

WARM FLATBREAD WITH CARAMELISED ONIONS, CAPERS,  
BLACK OLIVES AND FLAKED TUNA

##### CHARCUTERIE

FINELY SHREDDED PORK PATÉ AND SLICED SAUCISSON SEC  
WITH CORNICHONS AND TOASTED SOURDOUGH BREAD

##### LEEK VINAIGRETTE

WARM LEEK VINAIGRETTE WITH A FREE RANGE EGG,  
SOURDOUGH CROUTONS, MUSTARD DRESSING AND CHERVIL

##### SPINACH SALAD

BABY SPINACH SALAD WITH BACON LARDONS, SHALLOTS,  
CROUTONS AND ROQUEFORT DRESSING

##### SALT COD CROQUETTES

POTATO AND SALT COD CROQUETTES WITH ROASTED  
RED PEPPER AIOLI

##### RATATOUILLE EN FEUILLETÉ

WARM PUFF PASTRY TART WITH RATATOUILLE, GOATS  
CHEESE, BLACK OLIVES, CAPERS AND BASIL

#### MAINS

##### SEABASS

ROASTED SEABASS FILLET WITH CREAMED LEEKS,  
CRISPY LEEKS AND SAUTÉED PARIS MUSHROOMS

##### CHICKEN AND WALNUT SALAD

CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM LETTUCE,  
BABY SPINACH, SHALLOTS, FRENCH BEANS, WALNUTS,  
CROUTONS AND A MUSTARD DRESSING

##### RABBIT PARMENTIER

BRAISED RABBIT 'COTTAGE PIE' WITH BACON LARDONS,  
TOPPED WITH POTATO PURÉE AND SERVED  
WITH GLAZED CARROTS

##### SEAFOOD LINGUINE

LINGUINE PASTA WITH PRAWNS, MUSSELS, CLAMS AND SQUID,  
SAUTÉED IN GARLIC, CHILLI, WHITE WINE AND TOMATO

##### CHICKEN BREAST

PAN ROASTED BREADED CHICKEN BREAST WITH POTATO  
PURÉE, CHIVES AND MUSTARD SAUCE

##### MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO

##### STEAK FRITES (2,00 SUPPLEMENT)

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK  
WITH FRITES AND GARLIC BUTTER  
(SERVED PINK)

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#### DESSERTS

##### DARK CHOCOLATE POT

WITH CRÈME FRAÎCHE

##### CRÈME CARAMEL

##### ICED BERRIES

WITH WHITE CHOCOLATE SAUCE

##### “CRUMBLE AUX POMMES”

APPLE COMPOTE WITH NORMANDY BUTTER CRUMBLE  
AND VANILLA ICE CREAM

##### CHOCOLATE MOUSSE

##### ICE CREAMS AND SORBETS

# JANUARY SPECIALS

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## STARTER

### **BAKED CROTTIN 6,50**

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY SERVED WARM WITH WALNUTS, GOLDEN RAISINS, CROUTONS AND SEASONAL SALAD

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## MAINS

### **ROASTED SEABREAM 13,95**

WHOLE ROASTED SEABREAM WITH ROSEMARY, THYME, FENNEL SEEDS AND LEMON

### **DUCK CONFIT 13,50**

DUCK LEG CONFIT, BRAISED RED CABBAGE WITH MIXED SPICE, ORANGE, GOLDEN RAISINS AND A VEAL AND THYME JUS

### **RUMP OF LAMB 14,95**

RUMP OF LAMB WITH ROASTED PEPPERS, NEW POTATOES, CARROTS, COURGETTES, FENNEL, RED ONION, THYME AND A VEAL JUS

## SIDE

### **ROASTED WINTER VEGETABLES 4,25**

ROASTED BEETROOT, CARROT AND BUTTERNUT SQUASH WITH A HONEY AND THYME GLAZE

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## DESSERT

### **TOURTE AU CHOCOLAT 5,50**

DARK CHOCOLATE TART WITH CRÈME FRAÎCHE, TOASTED HAZELNUTS AND CHOCOLATE SAUCE

### **LA GARENNE SYRAH 2016**

#### **VIN DE PAYS D'OC**

**5,25 / 7,25 / 20,95**

AS A SUGGESTED WINE PAIRING WITH THE RUMP OF LAMB, WE RECOMMEND LA GARENNE SYRAH.

WITH MEATY AND EARTHY AROMAS, SUBTLE SWEETNESS AND A PEPPERY KICK, THIS COMPLEX WINE FROM LANGEUDOC IS THE PERFECT MATCH FOR THIS SEASONAL FAVOURITE.