PRESTIGE SET MENU

Monday - Thursday 12 noon - close Friday 12 noon - 7 pm

Two courses 15,95 | Three courses 18,95

STARTERS

FRENCH ONION SOUP

Rustic French onion soup with a sourdough croûte and melted Comté cheese

CALAMARI

Breadcrumbed calamari sautéed in garlic, lemon and parsley with tartare sauce

CRAB RILLETTES

Potted crab mayonnaise with avocado and dill, served with sourdough croutes

BAKED CROTTIN

Traditional goats cheese from the Loire valley, served warm with lamb's lettuce and apple salad, walnuts, croutons and golden raisins

Mousse de Canard

Smooth duck liver pâté served with toasted brioche and spiced apple chutney

FEUILLETÉ PROVENÇAL

Warm puff pastry with ratatouille, goats cheese, black olives, capers and basil

MAINS

SALMON

Pan roasted salmon suprême served with fennel, new potatoes, tomato concasse and dill Hollandaise

HALF CHARGRILLED 'BRETON' CHICKEN

Served with frites and Normandy butter with garlic, lemon and parsley

PORK TENDERLOIN

Roast pork tenderloin with celeriac purée, pearl onions, bacon lardons and a veal and thyme jus

DUCK CONFIT

Crispy duck leg confit with sautéed Savoy cabbage, bacon lardons, golden sultanas, apple and red onion, and a thyme and veal jus

MUSHROOM RAVIOLI

Handmade mushroom, walnut and Camembert cheese ravioli with a wild mushroom, crème fraîche and thyme sauce

RIBEYE STEAK (2,50 SUPPLEMENT)
Chargrilled 8oz Ribeye steak with frites
and garlic butter

DESSERT

COUPE NOIRE

Vanilla ice-cream with warm dark chocolate sauce

"CRUMBLE AUX POMMES"

with vanilla ice-cream

CRÈME CARAMEL

Traditional set vanilla pod custard with dark caramel and cream

CHOCOLATE MOUSSE

Dark chocolate mousse

SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,35

with basil and shallots

GLAZED CARROTS 3, 15 with parsley

FRENCH BEANS 3,35

GRATIN POTATO 3,35

BRAISED MINTED PEAS 3,35