

Les entrées

Tarte aux oignons Caramelised onion and smoked Bacon Tart	11
Paté de foie de volaille et sa gelée de pomme Chicken Liver paté, apple jelly, gherkins	12
Soup du jour Soup of the day	12.5
Soupe à l'oignon gratinée Onion soup, with melted cheese croutons	14.5
Triologie de saumon Salmon trio, terrine, smoked and grilled salmon, with avocado and quinoa salad.	13
Moules farcies au beurre a l'aïl Baked mussels stuffed with garlic + parsley butter.	11
Salade de cruditée, vinaigrette aigre douce Crunchy vegetable salad carrot, beetroot, spinach, apple, broccolini, bean sprouts, toasted pepitas, kale chips, plum dressing	15
Escargots et Saint Jacques sur un lit d'épinard, sauce piperade cremeuse Sauté snails and scallops on wilted spinach. Piperade sauce.	

Les plats principaux

Assiette végétarienne Spiced pumpkin roast pumpkin seeds, wilted spinach, roasted tomatoes, broccoli.	19
Mandoline bouillabaisse Seafood stewed in a light broth, steamed potatoes.	31
Cassoulet Duck confit, smoked pork belly, sausage, white bean and tomato ragout.	31
Carré d'agneau au romarin Rack of lamb roast vegetables, crumbled feta, rosemary sauce	31
Le poisson du jour Fish of the day	31
Entrecote grillée, pommes coins de rue, ratatouille, sauce moutarde Porterhouse steak crispy potatoes, ratatouille and Dijon mustard sauce	28
Coq au vin, Braised chicken, Marinated in red wine, mashed potato.	

Les desserts

Mousse au chocolat Dark Belgium Chocolate mousse raspberry sauce, chocolate bark	12
Sticky date pudding Sticky date pudding orange and toffee sauce, vanilla ice cream.	12
Crème brulée Vanilla crème brûlée fresh fruits	12
Tarte au citron Lemon tart, strawberry rhubarb coulis.	12
Isles flottantes Floating island vanilla custard, soft meringue, toffee sauce, toasted almonds.	12
Les trois sorbets Trio of sorbets	

**Gluten Free available with
most meals, please ask
wait staff for vegetarian
and vegan options.*