

# SEPTEMBER LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM

TWO COURSES 11,95 / THREE COURSES 14,50

## STARTERS

### CARROT AND BUTTERNUT SQUASH SOUP

CARROT, BUTTERNUT SQUASH AND GINGER SOUP

### GRILLED SARDINES

GRILLED SARDINES WITH CRUSHED GARLIC  
CROUTONS, PARSLEY AND LEMON

### GOLDEN BEETROOT

CARPACCIO OF SEASONAL GOLDEN BEETROOTS WITH  
CRÈME FRAÎCHE DRESSING, HAZELNUTS AND PEA SHOOTS

### BABY SPINACH SALAD

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

### CROQUETTE DE PORC

POTATO AND SMOKED PORK CROQUETTE WITH A  
POACHED FREE RANGE EGG AND HOLLANDAISE SAUCE

## MAINS

### SEA BREAM

PAN ROASTED SEA BREAM WITH CREAMED SAVOY  
CABBAGE, PEAS, MUSHROOMS AND FRESH DILL

### BREADED CHICKEN

PAN ROASTED BREADED CHICKEN BREAST WITH  
PROVENÇALE SAUCE, ROCKET AND LEMON

### LAMB PARMENTIER

SHEPHERD'S PIE WITH SLOWLY BRAISED MINCED  
LAMB, TOPPED WITH POTATO PURÉE AND TOASTED  
BREADCRUMBS, WITH GLAZED CARROTS

### BAKED CAMEMBERT

BAKED WHOLE CAMEMBERT WITH GARLIC, ROSEMARY  
AND HONEY, BAGUETTE TOASTS AND GREEN SALAD

### STEAK FRITES (2,00 SUPPLEMENT)

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

## SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,35  
*with basil and shallots*

FINGER CARROTS 3,15  
*glazed with parsley*

FRENCH BEANS 3,35

GRATIN POTATO 3,35

BRAISED MINTED PEAS 3,35

## DESSERTS

**DARK  
CHOCOLATE POT**  
WITH CRÈME FRAÎCHE

**ICED BERRIES**  
WITH WARM WHITE  
CHOCOLATE SAUCE

**ICE CREAMS  
AND SORBETS**

**CRÈME CARAMEL**  
TRADITIONAL SET VANILLA POD  
CUSTARD WITH DARK CARAMEL  
AND CREAM