

PRESTIGE SET MENU

DAILY 12 NOON - CLOSE

TWO COURSES 15,95 / THREE COURSES 18,95

STARTERS

FRENCH ONION SOUP

RUSTIC FRENCH ONION SOUP WITH A
SOURDOUGH CROÛTE AND MELTED COMTÉ CHEESE

ASPARAGUS VINAIGRETTE

SEASONAL ENGLISH ASPARAGUS SERVED WARM WITH A
TARRAGON AND CHIVE VINAIGRETTE

BREADCRUMBED CALAMARI

SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH
TARTARE SAUCE

MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED BRIOCHE

BAKED CROTTIN

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY,
SERVED WARM WITH LAMB'S LETTUCE AND APPLE SALAD,
WALNUTS, CROUTONS AND GOLDEN RAISINS

MOULES AU CIDRE

MUSSELS SIMMERED IN BRETON CIDER WITH BACON
LARDONS, CRÈME FRAÎCHE AND TARRAGON

MAINS

GRILLED SALMON

CHARGRILLED SALMON WITH RATATOUILLE AND
A LEMON JUICE AND OLIVE OIL DRESSING

HALF CHARGRILLED 'BRETON' CHICKEN

SERVED WITH FRITES AND NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

ROAST PORK BELLY

PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED
SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS

SEAFOOD LINGUINE

LINGUINE PASTA WITH PRAWNS, MUSSELS, CLAMS AND SQUID
SAUTÉED IN GARLIC, CHILLI, SHALLOTS, WHITE WINE AND
LOBSTER JUS

SPINACH AND MUSHROOM CRÊPES

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH
AND GRUYÈRE CHEESE

RIBEYE STEAK (2,50 SUPPLEMENT)

CHARGRILLED 8OZ RIBEYE STEAK WITH FRITES
AND GARLIC BUTTER

SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25
with basil and shallots

FINGER CARROTS 2,95
glazed with parsley

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

DESSERTS

COUPE NOIRE

VANILLA ICE-CREAM
WITH WARM DARK
CHOCOLATE SAUCE

"CRUMBLE AUX PÊCHES"

WITH VANILLA
ICE-CREAM

CHOCOLATE MOUSSE

DARK CHOCOLATE
MOUSSE

CRÈME CARAMEL

TRADITIONAL SET VANILLA
POD CUSTARD WITH DARK
CARAMEL AND CREAM