



APÉRITIF

GLASS OF KIR ROYALE (125ML) 4,95
Blanc de Blancs brut with cassis

HORS D'OEUVRES

OLIVES 2,90

Mixed olives marinated in olive oil,
garlic & herbs

PIQUANT
MIXED OLIVES 4,10

Spicy marinated olives with rose harissa,
caper berries and cornichons

SAUCISSON SEC 3,85
Thinly sliced, cured Burgundian sausage

BREAD 2,60
Freshly baked sourdough baguette with butter

FOUGASSE 5,40
Leaf shaped garlic bread with parsley and sea salt

PISSALADIÈRE
Traditional warm flatbread from Nice
with caramelised onions

ANCHOVY 4,75 REBLOCHON 4,95
Anchovies, olives Reblochon cheese
and parsley and thyme

STARTERS

FRENCH ONION SOUP 5,95
Rustic French onion soup with a sourdough
croûte and melted Comté cheese

CALAMARI 6,95
Breadcrumbed squid sautéed in garlic,
lemon and parsley with tartare sauce

CHICKEN
LIVER PARFAIT 6,75
Chicken liver pâté with toasted brioche
and spiced apple chutney

PRAWN GRATINÉE 7,95
King prawns in a white wine, garlic, chilli
and tomato sauce with toasted garlic
and parsley croutons

CHARCUTERIE BOARD 7,35
Jambon de Savoie, smoked duck
breast, saucisson sec and duck rillettes
with baby gem salad and chargrilled
pain de campagne

WARM ROQUEFORT
SALAD 5,75
Endive, walnut and crouton salad
with a warm Roquefort cheese dressing

SMOKED SALMON 8,75
Sliced smoked salmon with dill, shallots,
baby capers and crème fraîche dressing
with toasted sourdough bread

CRAB MAYONNAISE 8,75
Crab mayonnaise with avocado, cucumber,
capers and tarragon with toasted
sourdough bread

STEAK TARTARE 7,25
Finely chopped raw beef mixed with shallots,
capers, cornichons, egg yolk and Cognac

LIGHT MAINS

GOATS CHEESE SALAD 10,75
Warm goats cheese and roasted vegetable salad
with black olive tapenade crostini

SPINACH AND MUSHROOM
CRÊPES 11,25

Baked crêpes with wild mushrooms,
spinach and Gruyère cheese

CHICKEN AND WALNUT SALAD 12,25
Chargrilled chicken with avocado,
baby gem lettuce, baby spinach, shallots, French
beans, walnuts, croutons and a mustard dressing

TUNA NIÇOISE 14,25
Chargrilled fresh tuna steak (served medium
rare) on classic Niçoise salad with French beans,
cherry tomatoes, black olives, peppers, new
potatoes, egg, baby gem lettuce and red onion

MUSHROOM RISOTTO 11,50
seasonal wild mushroom risotto with
cep cream and truffle oil

SALMON 13,75
Chargrilled salmon with ratatouille
and a lemon juice and olive oil dressing

MEAT & FISH

ROAST DUCK BREAST 15,25
Roasted duck breast (served pink) with gratin
potato and a griottine cherry and veal sauce

ROAST SEABASS 15,95
Roast seabass fillet, braised fennel and a
Champagne beurre blanc with chives
and tomato concasse

BRETON FISH STEW 14,95
Traditional Breton fish stew of seabass,
mussels, clams, prawns and squid with
tomato, white wine and chilli

BEEF BOURGUIGNON 16,75
Traditional Beef Bourguignon with
potato and chive purée, bacon lardons
and chestnut mushrooms

FISH PARMENTIER 12,95
Haddock, prawn and salmon in a creamy
white wine and leek sauce, topped with
mash potato and Gruyère cheese

ROASTED
PORK BELLY 14,50
Pan roasted pork belly with gratin potato,
braised Savoy cabbage, apples,
thyme and Calvados jus

HADDOCK GOUJONS 11,95
Breadcrumbed slices of haddock fillet with frites,
braised minted peas and tartare sauce

GRILLS

HALF CHARGRILLED POULET
'BRETON' 11,95
Corn fed chicken reared in the heart of rural
Brittany in the west of France which is renowned
for its poultry.
Served with frites

— choice of sauces —

GARLIC BUTTER 1,40
Normandy butter with garlic,
lemon and parsley

PROVENÇALE SAUCE 1,85
Cherry tomato, basil, garlic, caramelised
onions and black olives

WILD MUSHROOM SAUCE 2,75
Wild mushroom, crème fraîche and thyme

STEAKS

All of our steaks are from 30 day aged grain fed
cattle and served chargrilled with frites

100Z RIBEYE 17,95

100Z SIRLOIN 19,50

70Z FILLET 21,50

— choice of sauces —

GARLIC BUTTER 1,40
Normandy butter with garlic,
lemon and parsley

BÉARNAISE SAUCE 2,10
Tarragon, egg, shallot and butter sauce

ROQUEFORT BUTTER 2,10
Normandy butter with Roquefort cheese

PEPPERCORN SAUCE 2,35
Green peppercorn, Cognac and cream

TRUFFLE HOLLANDAISE 3,10
Hollandaise sauce infused with black truffles

SIDES

FINGER CARROTS 3,15
glazed with parsley

GREEN SALAD 2,95

BRAISED MINTED PEAS 3,35

FRITES 2,95

CREAMED SPINACH 3,95

FRENCH BEANS 3,35

TOMATO SALAD 3,35
with basil and shallots

GRATIN POTATO 3,35

PLATS RAPIDES

STEAK FRITES 11,95
Chargrilled thinly beaten out
minute steak with frites and
garlic butter (served pink)

POULET GRILLÉ 12,75
Chargrilled butterflied chicken
breast with wild mushroom,
crème fraîche and thyme sauce,
served with gratin potato

MOULES FRITES 12,95
Mussels cooked with white wine,
garlic, shallots, parsley and
fresh cream, served with frites

NOVEMBER SPECIALS

APÉRITIF

SIDECAR 6,95

First created in the 1920's, this Parisian classic
features an elegant combination
of Cointreau, Courvoisier and
fresh lemon juice

STARTER

GRAVADLAX 7,95

Dill cured salmon, capers, shallots, lambs
lettuce and a crème fraîche dressing

MAINS

CASSOULET DE TOULOUSE 14,95

Traditional Tarbais bean stew with smoked
duck wings, Toulouse sausage and bacon
lardons, topped with melted garlic butter
and sourdough croutons

ROASTED SEA BREAM 14,95

Whole roasted sea bream with rosemary,
thyme, fennel seeds and lemon

RUMP OF LAMB 15,95

Rump of lamb with roasted peppers, new
potatoes, carrots, courgettes, butternut
squash, 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

DESSERT

TARTE AUX MIRABELLES 6,50
Traditional mirabelle and almond tart served
warm with cinnamon ice cream
and plum compôte

WINE PAIRING

As a suggested wine pairing with the
Rump of Lamb, we recommend:

MALBEC 2018
GEORGES VIGOUROUX, CAHORS
6,95 / 9,75 / 28,95
(175ML / 250ML / BOTTLE)

With rich dark fruits and subtle hints of
vanilla & liquorice, this medium bodied red is
the perfect partner for lamb

VEGETARIAN & GLUTEN-FREE MENUS
AVAILABLE

*Ask your server for details and for additional
allergen information*