

SEPTEMBER LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM

TWO COURSES 11,50 / THREE COURSES 13,95

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