

# NOVEMBER

## SAMPLE SET MENU

(SEE INDIVIDUAL RESTAURANTS FOR DETAILS OF TIMES AND PRICES)

### STARTERS

#### PARSNIP SOUP

PARSNIP, POTATO AND LEEK SOUP WITH CREAM AND CHIVES

#### SMOKED MACKEREL AND BEETROOT

SMOKED MACKEREL AND BEETROOT SALAD WITH A  
HORSERADISH AND CRÈME FRAÎCHE DRESSING

#### CHICKEN LIVER PARFAIT

CHICKEN LIVER PARFAIT WITH CORNICHONS AND  
CHARGRILLED BAGUETTE

#### EGG FLORENTINE

SPINACH AND POACHED EGG ON A TOASTED MUFFIN WITH  
HOMEMADE HOLLANDAISE SAUCE

#### LANGOUSTINE TAILS

SAUTÉED BREADED LANGOUSTINE TAILS SERVED WITH  
ROCKET AND MAYONNAISE VERTE

#### TERRINE

DUCK, CHICKEN AND PORK LIVER TERRINE WITH  
CHARGRILLED SOURDOUGH BREAD AND CORNICHONS

#### PEAR AND ENDIVE SALAD

PEAR AND ENDIVE SALAD WITH FRISÉE, CROUTONS, GOATS  
CHEESE AND TOASTED HAZELNUT AND MUSTARD DRESSING

### MAINS

#### PAN ROASTED HAKE

PAN ROASTED HAKE WITH WITH BASIL POTATO PURÉE AND  
SAUCE VIERGE

#### POULET GRILLÉ

CHARGRILLED CHICKEN BREAST WITH GRATIN POTATOES,  
WATERCRESS AND VEAL AND THYME JUS

#### MUSHROOM PARMENTIER

CREAMY WILD MUSHROOM AND BABY SPINACH PARMENTIER,  
TOPPED WITH POTATO PURÉE AND COMTÉ CHEESE

#### PORK CONFIT

SAUTÉED, BREADED SLOW-COOKED PORK SHOULDER WITH  
SALADE VERTE, PUY LENTIL VINAIGRETTE AND DIJONNAISE

#### BRETON CHICKEN SALAD

SHREDDED CORN-FED CHICKEN SALAD, WITH STREAKY  
BACON, AVOCADO, EGG, RADISH AND CREAMY  
WALNUT DRESSING

#### MOULES FRITES

MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS,  
PARSLEY AND FRESH CREAM, SERVED WITH FRITES

#### STEAK FRITES (2,00 SUPPLEMENT)

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

### DESSERTS

#### DARK CHOCOLATE POT

WITH CRÈME FRAÎCHE

#### CRÈME CARAMEL

#### ICED BERRIES

WITH WHITE CHOCOLATE SAUCE

#### “CRUMBLE AUX POMMES”

APPLE COMPOTE WITH NORMANDY BUTTER CRUMBLE  
AND VANILLA ICE CREAM

#### CHOCOLATE MOUSSE

#### ICE CREAMS AND SORBETS