

# JUNE LUNCH AND PRE-THEATRE MENU

DAILY 12 NOON TO 7 PM

TWO COURSES 12,95 / THREE COURSES 14,95

## STARTERS

### PEA AND MINT SOUP

PEA, MINT AND COURGETTE SOUP WITH  
TOASTED PINE NUTS

### GRILLED SARDINES

GRILLED SARDINES WITH CRUSHED GARLIC CROUTONS,  
PARSLEY AND LEMON

### ASPARAGUS

ROASTED SEASONAL ASPARAGUS WITH COMTÉ CHEESE  
AND A POACHED EGG

### CHARCUTERIE

FINELY SHREDDED PORK PÂTÉ AND SLICED  
SAUCISSON SEC WITH CORNICHONS AND TOASTED  
SOURDOUGH BREAD

### CHERRY TOMATO SALAD

VINE-RIPENED CHERRY TOMATO SALAD WITH AVOCADO,  
ROCKET, CROUTONS, PINE NUTS AND SHAVED  
GRUYÈRE CHEESE

## MAINS

### ROAST SEA BREAM

ROAST SEA BREAM WITH BASIL POTATO PURÉE  
AND SAUCE VIERGE

### PIQUANT CHICKEN

CHARGRILLED CHICKEN BREAST WITH HARISSA, WARM  
WHITE BEAN SALAD, CHERRY TOMATOES AND ROCKET

### OMELETTE "MIXTE"

OMELETTE WITH HAM, COMTÉ CHEESE, FRITES  
AND SALADE VERTE

### BAKED CAMEMBERT

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

### STEAK FRITES

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 3,25  
*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

**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