

# DECEMBER

## LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7PM

**TWO COURSES 11,50 / THREE COURSES 13,50**

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### STARTERS

#### BUTTERNUT SQUASH SOUP

CARROT, BUTTERNUT SQUASH AND GINGER SOUP

#### FRISÉE AUX LARDONS

FRISÉE AND BACON LARDON SALAD WITH A WARM  
POACHED EGG

#### MOULES NORMANDES

STEAMED MUSSELS WITH LEEKS, APPLE CIDER,  
CRÈME FRAÎCHE, GARLIC AND PARSLEY

#### MUSHROOM BRIOCHE

TOASTED BRIOCHE WITH WILD MUSHROOM SAUCE

#### CURED MOUNTAIN PORK LOIN

SLICED AIR-DRIED MOUNTAIN PORK LOIN WITH SHREDDED  
CELERIAC AND MUSTARD REMOULADE

#### SMOKED MACKEREL RILLETTES

SMOKED MACKEREL "RILLETTES" WITH FINE HERBS, LEMON  
AND TOASTED SOURDOUGH

#### APPLE AND ROQUEFORT SALAD

APPLE, BABY GEM AND ENDIVE SALAD WITH GOLDEN RAISINS,  
CROUTONS AND ROQUEFORT CHEESE

### MAINS

#### SALMON FISHCAKES

SAUTÉED SALMON FISHCAKES WITH BABY SPINACH SALAD,  
DILL AND A WHOLEGRAIN MUSTARD SAUCE

#### CHICKEN BREAST

CHARGRILLED CHICKEN BREAST WITH PUY LENTILS AND  
GARLIC BUTTER

#### 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, TOASTED CROÛTES AND GREEN SALAD

#### SEA BREAM

ROAST SEA BREAM FILLET WITH FLAGEOLET BEANS, TOMATO,  
GARLIC, PARSLEY AND OLIVE OIL

#### POULET CHASSEUR

TRADITIONAL "HUNTER" STYLE BRAISED CHICKEN LEG  
WITH TOMATOES, CHESTNUT MUSHROOMS AND TARRAGON,  
SERVED WITH POTATO PURÉE

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

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

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### 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