

VEGETARIAN MENU

WHEN ORDERING, PLEASE MENTION SHOULD YOU WISH YOUR DISH TO BE VEGAN

FOUGASSE 5,50

LEAF SHAPED GARLIC BREAD
WITH PARSLEY AND SEA SALT

OLIVES 2,95

PIQUANT MIXED OLIVES 4,10

BREAD 2,65

FRESHLY BAKED SOURDOUGH
BAGUETTE WITH BUTTER

PROVENÇALE PISSALADIÈRE 4,95

TRADITIONAL WARM FLATBREAD FROM NICE
WITH CARAMELISED ONIONS, ROCKET, GOATS
CHEESE AND BLACK OLIVES

ROASTED VEGETABLE PISSALADIÈRE (VEGAN) 4,95

TRADITIONAL WARM FLATBREAD FROM NICE WITH
CARAMELISED ONIONS, ROASTED VEGETABLES, BLACK
OLIVE TAPENADE, PARSLEY AND THYME

STARTERS

SEASONAL SOUP 5,25

PLEASE ASK FOR TODAY'S
VEGETARIAN SOUP

CHARENTAIS MELON (VEGAN) 5,25

SEASONAL CHARENTAIS MELON

MUSHROOM BRIOCHE 5,25

TOASTED BRIOCHE WITH WILD
MUSHROOM SAUCE

FRENCH ONION SOUP 6,25

RUSTIC FRENCH ONION SOUP WITH A
SOURDOUGH CROÛTE AND MELTED
MOZZARELLA

RATATOUILLE TARTINE (VEGAN) 4,95

RATATOUILLE WITH VEGAN CHEESE,
CAPERS, ROCKET AND FRESH BASIL ON
TOASTED SOURDOUGH BREAD

TOMATES BRETON 6,85

MIXED BRETON HERITAGE TOMATOES
WITH SOFT GOATS CHEESE, BLACK
OLIVES, SHALLOTS AND CAPERS
SERVED ON GRILLED SOURDOUGH

MAINS

OMELETTE 9,95

OMELETTE WITH CHEESE, TOMATO AND
SPINACH, SERVED WITH FRITES AND
SALADE VERTE

RISOTTO VERT (VEGAN) 11,25

RISOTTO WITH PEAS, BROAD BEANS,
GREEN BEANS, COURGETTE, BABY
SPINACH, MINT AND ROCKET

SPINACH AND MUSHROOM CRÊPES 11,50

BAKED CRÊPES WITH WILD
MUSHROOMS, SPINACH AND CHEESE

RAVIOLI 10,95

HANDMADE GOATS CHEESE, RICOTTA
AND WALNUT RAVIOLI, WITH ROASTED
RED AND YELLOW PEPPERS, BLACK
OLIVES, GARLIC AND FRESH CHIVES

GOATS CHEESE SALAD 10,95

WARM GOATS CHEESE AND ROASTED
VEGETABLE SALAD WITH BLACK OLIVE
TAPENADE

EGGS FLORENTINE 8,95

SPINACH AND POACHED EGGS ON A
TOASTED MUFFIN WITH HOMEMADE
HOLLANDAISE SAUCE AND FRITES

SAUSAGES WITH SARLADAISE POTATOES 10,95

GRILLED SPINACH AND
CHEDDAR SAUSAGES WITH SAUTÉED
POTATOES, GARLIC, AND PARSLEY,
SERVED WITH DIJONNAISE

MUSHROOM AND MOZZARELLA SALAD 10,95

CHARGRILLED FIELD MUSHROOM WITH
AVOCADO, MOZZARELLA, BABY GEM
LETTUCE, BABY SPINACH, SHALLOTS,
FRENCH BEANS, WALNUTS, CROUTONS
AND A MUSTARD DRESSING

PUY LENTIL STEW (VEGAN) 11,25

BRAISED PUY LENTILS, PROVENÇALE
SAUCE, GARLIC, ROASTED FIELD
MUSHROOM, CROUTONS WITH A
PARSLEY AND LEMON DRESSING

SIDES

FRENCH BEANS 3,50

TOMATO, SHALLOT
AND BASIL SALAD
(VEGAN) 3,50

FRITES (VEGAN) 3,25

GLAZED CARROTS
WITH PARSLEY 3,25

GRATIN POTATO 3,45

BRAISED
MINTED PEAS 3,45

GREEN SALAD (VEGAN) 3,25

CREAMED
SPINACH 4,15

DESSERTS

TARTE AU CITRON 6,10

TRADITIONAL LEMON TART
WITH NORMANDY
CRÈME FRAÎCHE AND
RASPBERRIES

PRALINE CRÊPE 6,50

CHOCOLATE AND PRALINE
CRÊPE WITH CARAMELISED
BANANAS AND CRÈME
CHANTILLY

CHOCOLATE

FONDANT 6,25
WARM CHOCOLATE
FONDANT WITH VANILLA
ICE-CREAM

CHOCOLATE

MOUSSE 5,15
DARK CHOCOLATE MOUSSE

ICE CREAMS 4,95

VANILLA, CHOCOLATE AND
STRAWBERRY ICE-CREAM

SORBETS (VEGAN) 4,95

LEMON AND
RASPBERRY SORBET

CHOCOLATE POT 3,95

DARK CHOCOLATE POT WITH
CRÈME FRAÎCHE

CRÈME BRÛLÉE 6,25

CLASSIC CARAMELISED
VANILLA CUSTARD

CRÈME CARAMEL 5,95

TRADITIONAL SET VANILLA
POD CUSTARD WITH DARK
CARAMEL AND CREAM

TARTE FINE AUX POMMES 6,50

CRISP PUFF PASTRY TART
WITH FINELY LAYERED
APPLES AND VANILLA
ICE-CREAM

FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE 5,15

FROZEN SUMMER BERRIES
WITH WARM WHITE
CHOCOLATE SAUCE

COUPE NOIRE 5,15

VANILLA ICE-CREAM WITH
WARM DARK CHOCOLATE
SAUCE