

# VEGETARIAN MENU

WHEN ORDERING, PLEASE MENTION THAT YOU ARE CHOOSING FROM THE VEGETARIAN MENU

## APÉRITIFS

**RICARD, NOILLY PRAT, 50ML** 2,95

**KIR, 175ML** 4,75  
WHITE WINE WITH CASSIS

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**OLIVES** 2,80

**PIQUANT MIXED OLIVES** 3,95

**FOUGASSE** 5,25  
LEAF SHAPED GARLIC BREAD  
WITH PARSLEY AND SEA SALT

**BREAD** 2,50  
FRESHLY BAKED SOURDOUGH  
BAGUETTE WITH BUTTER

**PROVENÇALE PISSALADIÈRE** 4,95  
TRADITIONAL WARM FLATBREAD FROM NICE  
WITH GOATS CHEESE AND BLACK OLIVES

## STARTERS

**SEASONAL SOUP** 4,95  
PLEASE ASK FOR TODAY'S SOUP

**FRENCH ONION SOUP** 5,95  
RUSTIC FRENCH ONION SOUP WITH A  
SOURDOUGH CROÛTE AND MELTED MOZZARELLA

**SEASONAL ENGLISH ASPARAGUS** 6,95  
SERVED WARM WITH A CHOICE OF TARRAGON AND  
CHIVE VINAIGRETTE OR HOLLANDAISE SAUCE

**MUSHROOM BRIOCHE** 5,25  
TOASTED BRIOCHE WITH WILD MUSHROOM SAUCE

**EGGS FLORENTINE** 7,95  
SPINACH AND POACHED EGGS ON A TOASTED MUFFIN  
WITH HOMEMADE HOLLANDAISE SAUCE

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## SIDES

**FRITES** 2,95  
**GREEN SALAD** 2,95  
**TOMATO, SHALLOT AND BASIL SALAD** 3,25  
**GLAZED CARROTS WITH PARSLEY** 2,95  
**FRENCH BEANS** 3,25  
**BRAISED MINTED PEAS** 3,25  
**GRATIN POTATO** 3,25  
**CREAMED SPINACH** 3,95

## MAINS

**ASPARAGUS RISOTTO** 11,50  
SEASONAL ENGLISH ASPARAGUS RISOTTO WITH BABY  
SPINACH, SOFT GOATS CHEESE AND PEA SPROUTS

**GOATS CHEESE SALAD** 10,50  
WARM GOATS CHEESE AND ROASTED VEGETABLE  
SALAD WITH BLACK OLIVE TAPENADE

**MUSHROOM AND MOZZARELLA SALAD** 10,95  
CHARGRILLED FIELD MUSHROOM WITH AVOCADO,  
MOZZARELLA, BABY GEM LETTUCE, BABY SPINACH,  
SHALLOTS, FRENCH BEANS, WALNUTS AND A  
MUSTARD DRESSING

**OMELETTE** 9,95  
OMELETTE WITH CHEESE, TOMATO AND SPINACH,  
SERVED WITH FRITES AND SALADE VERTE

**BRAISED PUY LENTILS** 10,50  
ROASTED VEGETABLES WITH BRAISED  
PUY LENTILS AND A SOFT POACHED EGG

**SAUSAGES WITH SALARDAISE POTATOES** 10,95  
GRILLED SPINACH AND CHEDDAR SAUSAGES WITH  
SAUTÉED POTATOES, GARLIC, AND PARSLEY, SERVED  
WITH DIJONNAISE

**SPINACH AND MUSHROOM CRÊPES** 10,95  
BAKED CRÊPES WITH WILD MUSHROOMS,  
SPINACH AND CHEESE

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## DESSERTS

**CRÈME CARAMEL** 5,75  
TRADITIONAL SET VANILLA POD CUSTARD  
WITH DARK CARAMEL AND CREAM

**FROZEN BERRIES WITH** 4,95  
**WHITE CHOCOLATE SAUCE**  
FROZEN SUMMER BERRIES WITH  
WARM WHITE CHOCOLATE SAUCE

**CHOCOLATE MOUSSE** 4,95  
DARK CHOCOLATE MOUSSE

**CRÈME BRÛLÉE** 5,95  
CLASSIC CARAMELISED VANILLA CUSTARD

**ICE CREAMS & SORBETS** 4,75  
VANILLA, CHOCOLATE AND STRAWBERRY  
ICE CREAM AND LEMON SORBET

**CHOCOLATE POT** 3,70  
DARK CHOCOLATE POT WITH CRÈME FRAÎCHE

**CHOCOLATE FONDANT** 5,95  
WARM CHOCOLATE FONDANT WITH VANILLA ICE-CREAM

**TARTE FINE AUX POMMES** 6,25  
CRISP PUFF PASTRY TART WITH FINELY  
LAYERED APPLES AND VANILLA ICE-CREAM

**PRALINE CRÊPE** 6,25  
CHOCOLATE AND PRALINE CRÊPE WITH CARAMELISED  
BANANAS AND CRÈME CHANTILLY

**COUPE NOIRE** 4,95  
VANILLA ICE CREAM WITH WARM  
DARK CHOCOLATE SAUCE

# VEGETARIAN DRINKS MENU

## SPIRITS

25ML/50ML

ABSOLUT VODKA, GORDONS GIN	2,65/4,95
JACK DANIELS	2,65/4,95
BOMBAY SAPHIRE GIN	4,10/7,35
GREY GOOSE VODKA DISTILLED AND BOTTLED IN FRANCE	4,10/7,35
TALISKER 10YR WHISKY	3,95/7,25

## WATER

PERRIER SPARKLING WATER, 33CL/75CL	2,30/4,40
EVIAN STILL WATER, 33CL	2,30
BADOIT LIGHTLY SPARKLING WATER, 75CL	4,40

## SOFT DRINKS / JUICES

FRESH ORANGE JUICE / CLOUDY APPLE JUICE	2,65
CRANBERRY / POMEGRANATE / TOMATO JUICE	2,40
COCA COLA / DIET COKE CONTOUR, 33CL	2,85
LA MORTUACIENNE CLOUDY LEMONADE, 33CL	2,95
ORANGINA, 25CL	2,70

## BEER / CIDER

METEOR (33CL) 4.6% ALC ONE OF THE LAST INDEPENDENT, FAMILY OWNED BREWERIES IN FRANCE	3,95
PELFORTH BLONDE (25CL) 5.8% ALC	3,90
BRETON CIDRE (33CL) 5% ALC TRADITIONAL CIDER FROM BRITTANY	3,95

## SPARKLING WINE

BTL

NV BRUT ROSÉ, RIVAROSE 28,50

## CHAMPAGNE

NV TAITTINGER, BRUT RESERVE 49,95  
 NV BRUT ROSÉ, HENRIOT 59,95  
 VINTAGE, HENRIOT, 2006 79,00

## WHITE WINE

175ML/250ML/BTL

LAGARDE BLANC 2016 FRESH GREEN APPLE AND CITRUS FRUIT	4,75/6,25/16,50
SAUMUR BLANC LA CABRIOLE 2016 CAVE DE SAUMUR RIPE RED APPLE AND FRESH PEACH	18,95
LEDUC VIOGNIER 2016 VIN DE PAYS D'OC JUICY PEACH AND APRICOT	19,95
MAISON L' AIGLON CHARDONNAY 2017 VIN DE PAYS D'OC MELON AND PINEAPPLE WITH SUBTLE TOASTY OAK	5,50/7,50/21,95
PICPOUL DE PINET 2017 DOMAINE DE ROQUEMOLIÈRE MELON AND LIME FRESHNESS	23,50
CHÂTEAU LAULERIE BERGERAC 2017 SAUVIGNON BLANC REFRESHING AND AROMATIC WITH CRISP GREEN FRUIT	5,95/8,50/24,95
PINOT BLANC 2016 TRIMBACH, ALSACE BRIGHT AND ELEGANT WITH LEMON NOTES	27,50
CHABLIS 2016 OLIVIER TRICON CRISP WITH CITRUS NOTES AND A MINERAL FINISH	7,50/10,50/31,00
SANCERRE LE PETIT BROUX 2016 LES CELLIERS DE CERES WONDERFULLY FRESH AND ZINGY, TROPICAL FRUIT PALATE	32,50
POUILLY FUMÉ 2015 CHÂTEAU FAVRAY, LOIRE CRISP CITRUS STYLE SAUVIGNON FRUIT WITH LIMESTONE TONES	34,50
POUILLY FUISSE 2015 DOMAINE SAUMAIZE-MICHELIN SUCCULENT CITRUS AROMAS WITH A ROUNDED PALATE	35,95
<b>ROSÉ</b>	
CHÂTEAU GASSIER 2017 CÔTES DE PROVENCE CRISP AND REFRESHING	25,95
NV SANCERRE CAVE DES VINS DE SANCERRE LIGHT AND AROMATIC WITH A LONG CRISP FINISH	29,50

## RED WINE

175ML/250ML/BTL

CÔTES DU RHÔNE ROUGE 2016 CUVÉE LAUDUN MEDIUM BODIED AND SUPPLE WITH SUCCULENT RIPE FOREST FRUIT	5,85/8,30/24,50
FLEURIE 2016 LA BONNE DAME SEVERAL PUNNETS WORTH OF SOFT RED BERRY FRUIT	29,50
GEVREY CHAMBERTIN 2015 DOMAINE LUCIEN BOILLOT SILKY YET VIBRANT RED FRUIT WITH COMPLEX, SMOOTH SPICE	52,50
CÔTE RÔTIE 2014 LA MADINIÈRE, DOMAINE YVES CUILLERON, RHÔNE DEEPLY CONCENTRATED WITH BLACKBERRY FRUIT AND SPICES	68,00
CHÂTEAU TALBOT 2013 BORDEAUX FROM THE HEART OF ST JULIEN WITH INTENSE BLACK CHERRY FRUIT, SILKY SMOOTH STRUCTURE AND A LUSH FINISH	92,00

## DESSERT WINE

100ML

MONBAZILLAC CHÂTEAU LA SABATIÈRE 4,50  
 RICHLY HONEYED, WITH DRIED FRUITS, NUTS AND CARAMEL

## PORT

100ML

LATE BOTTLED VINTAGE PORT, QUINTA DO CRASTO 2013 4,95  
 TAYLOR'S 10 YEAR OLD TAWNY PORT 8,50

## DIGESTIFS

25ML/50ML

COURVOISIER 3,40/5,50  
 REMY MARTIN VSOP 3,85/6,95  
 CASTARÈDE BAS ARMAGNAC 10ANS 3,90/6,95  
 TESSERON COGNAC XO 5,60/10,65