

# APRIL LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM

TWO COURSES 11,50 / THREE COURSES 13,50

## STARTERS

### VICHYSOISE SOUP

POTATO AND LEEK VICHYSOISE SOUP  
WITH TRUFFLE OIL (SERVED HOT OR CHILLED)

### TUNA RILLETTES

FLAKED TUNA "RILLETTES" WITH FINE HERBS,  
LEMON AND TOASTED SOURDOUGH

### TERRINE

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

### TARTE PROVENÇALE

WARM TARTE PROVENÇALE WITH RATATOUILLE,  
ROCKET, BLACK OLIVE AND CAPER DRESSING

### BABY GEM, BACON AND EGG SALAD

BABY GEM SALAD WITH BACON LARDONS, EGG,  
WALNUTS, TOMATO AND A MUSTARD DRESSING

## MAINS

### SEA BREAM

GRILLED SEA BREAM WITH COURGETTE PURÉE AND  
SHAVED COURGETTE, BROAD BEAN  
AND ROCKET SALAD

### CHICKEN BREAST

CHARGRILLED CHICKEN BREAST WITH BASIL  
POTATO PURÉE AND SAUCE VIERGE

### BUTTERNUT SQUASH RISOTTO

BUTTERNUT SQUASH AND BABY SPINACH RISOTTO  
WITH SAGE AND PARMESAN

### TOULOUSE SAUSAGES

GRILLED SMOKED TOULOUSE SAUSAGES WITH  
BRAISED PUY LENTILS, CARROTS AND DIJONNAISE

### STEAK FRITES (2,00 SUPPLEMENT)

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

CHOCOLATE POT  
WITH CRÈME FRAÎCHE

ICED BERRIES  
WITH WARM CHOCOLATE  
SAUCE

ICE CREAMS  
AND SORBETS

CRÈME CARAMEL  
TRADITIONAL SET VANILLA POD  
CUSTARD WITH DARK CARAMEL AND  
CREAM