

DEJEUNER

OUVERT 12:00 ~ 14:30



1 course £5.90 2 courses £7.90 3 courses £9.90

HORS D'ŒUVRES

Soupe du Jour

CHICKEN LIVER PARFAIT WITH A RED ONION MARMALADE & GARLIC CROUTON

DEEP FRIED BREADED GOATS CHEESE WITH A CRANBERRY & CLEMENTINE COMPOTE ✓

SALMON RILLETTES WITH A LIME & CORRIANDER VINAIGRETTE

PAYSANNE OMELETTE WITH TOULOUSE SAUSAGE, MUSHROOM & EMMENTHAL CHEESE

PLATS PRINCIPAUX

RIB EYE STEAK ~ FRITES { £2 EXTRA }

WITH EITHER AN ALL POIVRE SAUCE OR A RED WINE & BACON JULS

BUTTON MUSHROOM & CÈPE RISOTTO WITH FRESH PARMESAN ✓

COQ AU VIN ~ CHICKEN BRAISED IN RED WINE WITH BACON, WINTER VEGETABLES & SHALLOTS

MOULLES FRITES { £2 EXTRA } EITHER MARINIÈRE À LA CRÈME OR WITH A PROVENÇALE SAUCE

HAM HOCK CASSEROLED IN CIDER WITH WINTER VEGETABLES AND SERVED WITH SAVOY CABBAGE

SALMON FISHCAKE SERVED ON CREAMED SPINACH WITH A FRESH TARTARE SAUCE

FONDUE SAVOYARDE (FOR TWO) :~ { £2 EXTRA PP }

SWISS CHEESE FONDUE, SERVED WITH BREAD, GARLIC MUSHROOMS, GHERKINS & TOULOUSE SAUSAGE

SEAFOOD SPAGHETTI

BUCKWHEAT CRÊPE FILLED WITH LEEK, SPINACH AND CELERIAC, GLAZED WITH EMMENTHAL ✓

PIZZA MAISON ~ WITH MOZZARELLA, TOMATO, MUSHROOM, ONION, AND TOULOUSE SAUSAGE

SPAGHETTI À LA BOLOGNESE

LES DESSERTS

CRÈME CARAMEL ~ MOUSSE AU CHOCOLAT

RHUBARB & GINGER CRUMBLE SERVED WARM WITH FRESH CREAM

FROMAGES { £2 EXTRA } :~

BRIE, CHAMPIGNE & FOURME D'AMBERT SERVED WITH BREAD, BISCUITS, CELERY & GRAPES

SIDE ORDERS

POMMES FRITES £1.90

HERB MASH £1.90

HERICOTS VERTS & CARROTS £1.90

CREAMED SPINACH £1.90

MIXED LEAF & TOMATO SALAD £2.50

BASKET OF BREAD 95P