

NOVEMBER
LUNCH AND PRE-THEATRE MENU
MONDAY TO FRIDAY 12 NOON TO 7PM
TWO COURSES 11,50 / THREE COURSES 13,50

STARTERS

PARSNIP SOUP

PARSNIP, POTATO AND LEEK SOUP WITH CREAM AND CHIVES

SMOKED MACKEREL AND BEETROOT

SMOKED MACKEREL AND BEETROOT SALAD WITH A
HORSERADISH AND CRÈME FRAÎCHE DRESSING

CHICKEN LIVER PARFAIT

CHICKEN LIVER PARFAIT WITH CORNICHONS AND
CHARGRILLED BAGUETTE

EGG FLORENTINE

SPINACH AND POACHED EGG ON A TOASTED MUFFIN WITH
HOMEMADE HOLLANDAISE SAUCE

LANGOUSTINE TAILS

SAUTÉED BREADED LANGOUSTINE TAILS SERVED WITH
ROCKET AND MAYONNAISE VERTE

TERRINE

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

PEAR AND ENDIVE SALAD

PEAR AND ENDIVE SALAD WITH FRISÉE, CROUTONS, GOATS
CHEESE AND TOASTED HAZELNUT AND MUSTARD DRESSING

MAINS

PAN ROASTED HAKE

PAN ROASTED HAKE WITH BASIL POTATO PURÉE
AND SAUCE VIERGE

POULET GRILLÉ

CHARGRILLED CHICKEN BREAST WITH GRATIN POTATOES,
WATERCRESS AND VEAL AND THYME JUS

MUSHROOM PARMENTIER

CREAMY WILD MUSHROOM AND BABY SPINACH PARMENTIER,
TOPPED WITH POTATO PURÉE AND COMTÉ CHEESE

PORK CONFIT

SAUTÉED, BREADED SLOW-COOKED PORK SHOULDER WITH
SALADE VERTE, PUY LENTIL VINAIGRETTE AND DIJONNAISE

BRETON CHICKEN SALAD

SHREDDED CORN-FED CHICKEN SALAD, WITH STREAKY
BACON, AVOCADO, EGG, RADISH AND CREAMY
WALNUT DRESSING

MOULES FRITES

MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS,
PARSLEY AND FRESH CREAM, SERVED WITH FRITES

STEAK FRITES (2,00 SUPPLEMENT)

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

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