

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

STARTERS

CAULIFLOWER SOUP

CAULIFLOWER, POTATO AND LEEK SOUP WITH
CREAM AND CHIVES

TUNA PISSALADIÈRE

WARM FLATBREAD WITH CARAMELISED ONIONS, CAPERS,
BLACK OLIVES AND FLAKED TUNA

CHARCUTERIE

FINELY SHREDDED PORK PATÉ AND SLICED SAUCISSON SEC
WITH CORNICHONS AND TOASTED SOURDOUGH BREAD

LEEK VINAIGRETTE

WARM LEEK VINAIGRETTE WITH A FREE RANGE EGG,
SOURDOUGH CROUTONS, MUSTARD DRESSING AND CHERVIL

SPINACH SALAD

BABY SPINACH SALAD WITH BACON LARDONS, SHALLOTS,
CROUTONS AND ROQUEFORT DRESSING

SALT COD CROQUETTES

POTATO AND SALT COD CROQUETTES WITH ROASTED
RED PEPPER AIOLI

RATATOUILLE EN FEUILLETÉ

WARM PUFF PASTRY TART WITH RATATOUILLE, GOATS
CHEESE, BLACK OLIVES, CAPERS AND BASIL

MAINS

SEABASS

ROASTED SEABASS FILLET WITH CREAMED LEEKS,
CRISPY LEEKS AND SAUTÉED PARIS MUSHROOMS

CHICKEN AND WALNUT SALAD

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

RABBIT PARMENTIER

BRAISED RABBIT 'COTTAGE PIE' WITH BACON LARDONS,
TOPPED WITH POTATO PURÉE AND SERVED
WITH GLAZED CARROTS

SEAFOOD LINGUINE

LINGUINE PASTA WITH PRAWNS, MUSSELS, CLAMS AND SQUID,
SAUTÉED IN GARLIC, CHILLI, WHITE WINE AND TOMATO

CHICKEN BREAST

PAN ROASTED BREADED CHICKEN BREAST WITH POTATO
PURÉE, CHIVES AND MUSTARD SAUCE

MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO

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