

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