

## « APÉRITIF »

**GLASS OF KIR ROYALE** (125ML) 4,95  
BLANC DE BLANCS BRUT WITH CASSIS

**OLIVES** 2,80

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

**PIQUANT MIXED OLIVES** 3,95

SPICY MARINATED OLIVES WITH ROSE HARISSA, CAPER BERRIES AND CORNICHONS

**SAUCISSON SEC** 3,75

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

**BREAD** 2,50

FRESHLY BAKED SOURDOUGH  
BAGUETTE WITH BUTTER

**FOUGASSE** 5,25

LEAF SHAPED GARLIC BREAD WITH  
PARSLEY AND SEA SALT

**PISSALADIÈRE**

TRADITIONAL WARM FLATBREAD FROM  
NICE WITH CARAMELISED ONIONS

**ANCHOVY** 4,45  
ANCHOVIES, OLIVES  
AND PARSLEY

**REBLOCHON** 4,95  
REBLOCHON CHEESE  
AND THYME

## « STARTERS »

**FRENCH ONION SOUP** 5,95

RUSTIC FRENCH ONION SOUP WITH A SOUR-  
DOUGH CROÛTE AND MELTED COMTÉ CHEESE

**CALAMARI** 6,75

BREADCRUMBED SQUID SAUTÉED IN GARLIC,  
LEMON AND PARSLEY WITH TARTARE SAUCE

**BAKED CROTTIN** 6,75

TRADITIONAL GOATS CHEESE FROM THE LOIRE  
VALLEY, SERVED WARM WITH LAMB'S LETTUCE  
AND APPLE SALAD, WALNUTS, CROUTONS AND  
GOLDEN RAISINS

**CHICKEN LIVER PARFAIT** 6,50

CHICKEN LIVER PÂTÉ WITH TOASTED Brioche  
AND SPICED APPLE CHUTNEY

**PRAWN GRATINÉE** 7,95

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI  
AND TOMATO SAUCE WITH TOASTED GARLIC  
AND PARSLEY CROUTONS

**SEASONAL ENGLISH ASPARAGUS** 6,95

SERVED WARM WITH A CHOICE OF TARRAGON AND  
CHIVE VINAIGRETTE OR HOLLANDAISE SAUCE

**CRAB MAYONNAISE** 8,50

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER,  
CAPERS AND TARRAGON WITH TOASTED  
SOURDOUGH BREAD

**CHARCUTERIE BOARD** 7,25

JAMBON DE SAVOIE, SMOKED DUCK BREAST,  
SAUCISSON SEC AND DUCK RILLETTES WITH  
BABY GEM SALAD AND CHARGRILLED  
PAIN DE CAMPAGNE

**SMOKED SALMON** 7,95

SLICED SMOKED SALMON WITH DILL, SHALLOTS,  
BABY CAPERS AND CRÈME FRAÎCHE DRESSING  
WITH TOASTED SOURDOUGH BREAD

**STEAK TARTARE** 6,95

FINELY CHOPPED RAW BEEF MIXED WITH  
SHALLOTS, CAPERS, CORNICHONS,  
EGG YOLK AND COGNAC

**OPEN FOR COFFEE &  
BREAKFAST DAILY**

## « LIGHT MAINS »

**GOATS CHEESE SALAD** 10,50  
WARM GOATS CHEESE AND ROASTED  
VEGETABLE SALAD WITH BLACK OLIVE  
TAPENADE CROSTINI

**SPINACH AND MUSHROOM  
CRÊPES** 10,95

BAKED CRÊPES WITH WILD MUSHROOMS,  
SPINACH AND GRUYÈRE CHEESE

**CHICKEN AND WALNUT SALAD** 11,95

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

**TUNA NIÇOISE** 13,95

CHARGRILLED FRESH TUNA STEAK (SERVED  
MEDIUM RARE) ON CLASSIC NIÇOISE SALAD  
WITH FRENCH BEANS, CHERRY TOMATOES,  
BLACK OLIVES, PEPPERS, NEW POTATOES,  
EGG, BABY GEM LETTUCE AND RED ONION

**SALMON** 13,50

CHARGRILLED SALMON WITH RATATOUILLE  
AND A LEMON JUICE AND OLIVE OIL DRESSING

## « MEAT & FISH »

**BEEF BOURGUIGNON** 16,50

TRADITIONAL BEEF BOURGUIGNON WITH  
POTATO AND CHIVE PURÉE, BACON LARDONS  
AND CHESTNUT MUSHROOMS

**ESCALOPE DE VEAU** 13,95

SAUTÉED BREADED VEAL ESCALOPE WITH  
WATERCRESS, LEMON AND VEAL JUS

**ROAST DUCK BREAST** 14,95

ROASTED DUCK BREAST (SERVED PINK)  
WITH GRATIN POTATO AND A GRIOTTINE  
CHERRY SAUCE

**ROASTED PORK BELLY** 13,95

PAN ROASTED PORK BELLY WITH GRATIN  
POTATO, BRAISED SAVOY CABBAGE, APPLES,  
THYME AND CALVADOS JUS

**BRETON FISH STEW** 14,50

TRADITIONAL BRETON FISH STEW OF  
SEABASS, MUSSELS, CLAMS, PRAWNS AND  
SQUID WITH TOMATO, WHITE WINE  
AND CHILLI

**POULET RÔTI** 13,95

CORN FED CHICKEN SUPRÊME, HERB ROASTED  
WITH BACON, POTATO PURÉE, ARTICHOKE,  
FRENCH BEANS, CHERRY TOMATOES, BLACK  
OLIVES AND A VEAL JUS

**FISH PARMENTIER** 12,95

COD, HADDOCK, PRAWN AND SALMON IN  
A CREAMY WHITE WINE AND LEEK SAUCE,  
TOPPED WITH MASH POTATO AND  
GRUYÈRE CHEESE

**COD GOUJONS** 11,95

BREADCRUMBED SLICES OF COD FILLET  
WITH FRITES, BRAISED MINTED PEAS  
AND TARTARE SAUCE

## « GRILLS »

### POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART  
OF RURAL BRITTANY IN THE WEST OF FRANCE  
WHICH IS RENOWNED FOR ITS POULTRY

**HALF CHARGRILLED  
'BRETON' CHICKEN** 11,95

SERVED WITH FRITES

— CHOICE OF SAUCES —

**GARLIC BUTTER** 1,30

NORMANDY BUTTER WITH GARLIC,  
LEMON AND PARSLEY

**PROVENÇALE SAUCE** 1,70

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED  
ONIONS AND BLACK OLIVES

**WILD MUSHROOM SAUCE** 2,50

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

## « STEAKS »

ALL OF OUR STEAKS ARE FROM 30 DAY  
AGED GRAIN FED CATTLE AND SERVED  
CHARGRILLED WITH FRITES

**10OZ RIBEYE** 17,50

**10OZ SIRLOIN** 18,95

**7OZ FILLET** 20,50

— CHOICE OF SAUCES —

**GARLIC BUTTER** 1,30

NORMANDY BUTTER WITH GARLIC,  
LEMON AND PARSLEY

**BÉARNAISE SAUCE** 1,95

TARRAGON, EGG, SHALLOT  
AND BUTTER SAUCE

**ROQUEFORT BUTTER** 1,95

NORMANDY BUTTER WITH  
ROQUEFORT CHEESE

**PEPPERCORN SAUCE** 2,25

GREEN PEPPERCORN, COGNAC AND CREAM

**TRUFFLE HOLLANDAISE** 2,95

HOLLANDAISE SAUCE INFUSED WITH  
BLACK TRUFFLES

## « PLATS RAPIDES »

**STEAK FRITES** 11,95

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

**POULET GRILLÉ** 12,50

CHARGRILLED BUTTERFLIED CHICKEN  
BREAST WITH WILD MUSHROOM, CRÈME  
FRAÎCHE AND THYME SAUCE, SERVED  
WITH GRATIN POTATO

**MOULES FRITES** 12,95

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

## SIDES

**FRITES**  
2,95

**CREAMED SPINACH**  
3,95

**FINGER CARROTS**  
*glazed with parsley*  
2,95

**GRATIN POTATO**  
3,25

**GREEN SALAD**  
2,95

**TOMATO SALAD**  
*with basil and shallots*  
3,25

**FRENCH BEANS**  
3,25

**BRAISED  
MINTED PEAS**  
3,25

## « MAY SPECIALS »

### STARTER

**WARM TIGER PRAWN SALAD** 7,95

SAUTÉED TIGER PRAWNS WITH CHILLI,  
GARLIC, LEMON, PARSLEY AND CHERRY  
TOMATOES SERVED WITH FRISÉE AND BABY  
GEM SALAD

### MAINS

**SALMON HOLLANDAISE** 13,95

CHARGRILLED SALMON SUPRÊME SERVED  
WITH SEASONAL ENGLISH ASPARAGUS,  
JERSEY ROYAL POTATOES AND MINT  
HOLLANDAISE SAUCE

**ASPARAGUS RISOTTO** 11,50

SEASONAL ENGLISH ASPARAGUS RISOTTO  
WITH BABY SPINACH, SOFT GOATS CHEESE  
AND PEA SPROUTS

**ENTRECÔTE STEAK** 19,95

CHARGRILLED 11 OZ RIB-EYE STEAK SERVED  
ON THE BONE, WITH SAUTÉED POTATOES,  
BUTTON ONIONS, BACON LARDONS,  
GARLIC, PARSLEY AND A  
PEPPERCORN SAUCE

### SIDE

**JERSEY ROYALS** 3,50

MINTED NEW SEASON  
JERSEY ROYAL POTATOES

### DESSERT

**CRÈME BRÛLÉE AU CITRON** 5,95

CARAMELISED LEMON INFUSED VANILLA  
CUSTARD WITH FRESH RASPBERRIES

### « WINE PAIRING »

AS A SUGGESTED WINE PAIRING  
WITH THE SALMON HOLLANDAISE  
WE RECOMMEND

**LEDUC VIOGNIER  
2016**

**VIN DE PAYS D'OC**

5,35 / 7,00 / 19,95

PACKED WITH APRICOT AND PEACH  
AROMAS, THIS FLORAL, MEDIUM  
BODIED WHITE WINE IS AN IDEAL  
PARTNER FOR ANY OF OUR  
SEAFOOD DISHES

— DAILY —

**LUNCH & EARLY EVENING  
SET MENU**

12 NOON - 7PM

ASK YOUR WAITER TO SEE THE MENU