

# PRESTIGE SET MENU

MONDAY - FRIDAY 12 NOON - CLOSE

**TWO COURSES 15,95 / THREE COURSES 18,95**

## STARTERS

### FRENCH ONION SOUP

RUSTIC FRENCH ONION SOUP WITH A SOURDOUGH CROÛTE AND MELTED COMTÉ CHEESE

### ASPARAGUS VINAIGRETTE

SEASONAL ENGLISH ASPARAGUS SERVED WARM WITH A TARRAGON AND CHIVE VINAIGRETTE

### BREADCRUMBED CALAMARI

SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

### MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED BRIOCHE

### BAKED CROTTIN

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

### MOULES AU CIDRE

MUSSELS SIMMERED IN BRETON CIDER WITH BACON LARDONS, CRÈME FRAÎCHE AND TARRAGON

## MAINS

### GRILLED SALMON

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

**HALF CHARGRILLED 'BRETON' CHICKEN**  
SERVED WITH FRITES AND NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

### ROAST PORK BELLY

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

### SEAFOOD LINGUINE

LINGUINE PASTA WITH PRAWNS, MUSSELS, CLAMS AND SQUID SAUTÉED IN GARLIC, CHILLI, SHALLOTS, WHITE WINE AND LOBSTER JUS

### SPINACH AND MUSHROOM CRÊPES

BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND GRUYÈRE CHEESE

### RIBEYE STEAK (2,50 SUPPLEMENT)

CHARGRILLED 8OZ RIBEYE STEAK 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

### COUPE NOIRE

VANILLA ICE-CREAM WITH WARM DARK CHOCOLATE SAUCE

### "CRUMBLE AUX PÊCHES"

WITH VANILLA ICE-CREAM

### CHOCOLATE MOUSSE

DARK CHOCOLATE MOUSSE

### CRÈME CARAMEL

TRADITIONAL SET VANILLA POD CUSTARD WITH DARK CARAMEL AND CREAM