

# JANUARY

## SAMPLE SET MENU

(SEE INDIVIDUAL RESTAURANTS FOR DETAILS OF TIMES AND PRICES)

### 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