

# FEBRUARY SPECIALS

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## STARTER

### WARM BEETROOT SALAD 5,75

MARINATED VIOLET AND CANDY BEETROOTS WITH BABY GEM, HAZELNUTS AND A CRÈME FRAÎCHE AND GOATS CHEESE DRESSING

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## MAINS

### POULET RÔTI 13,50

BACON WRAPPED CHICKEN SUPRÊME SAUTÉÉ WITH THYME AND SAGE, SERVED WITH FENNEL AND OLIVE OIL PURÉE, ROASTED GARLIC AND BLACK OLIVE JUS

### MONKFISH 18,50

PAN ROASTED MONKFISH FILLET WRAPPED IN BACON, SERVED WITH LYONNAISE POTATOES, CHAMPAGNE BEURRE BLANC, TOMATO CONCASSE AND TARRAGON

### LAMB SHANK 14,95

BRAISED LAMB SHANK WITH WHOLEGRAIN MUSTARD POTATO PURÉE AND A VEAL AND ROSEMARY SAUCE

## SIDE

### JERUSALEM ARTICHOKE GRATINÉ 4,50

JERUSALEM ARTICHOKE GRATINÉ WITH BACON LARDONS, CROUTONS, LEEK AND GRUYÈRE SAUCE

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## DESSERT

### CRÈME BRÛLÉE AUX FRAMBOISES 5,95

CARAMELISED VANILLA AND WHITE CHOCOLATE CUSTARD WITH FRESH RASPBERRIES

## CHÂTEAU TREVIAC 2015

### CORBIÈRES

5,95 / 7,95 / 22,95

AS A SUGGESTED WINE PAIRING WITH THE LAMB SHANK WE RECOMMEND CHÂTEAU TREVIAC.

WITH JUICY BERRY FRUIT AND LIQUORICE SPICE ON THE FINISH, THIS GENEROUS AND WARMING RED WINE IS MADE FOR US BY ARNAUD SIE AND HIS FAMILY IN THE SUN-DRENCHED HILLS OF THE LANGUEDOC.