

# NOVEMBER SPECIALS

---

## STARTER

### **BOUDIN NOIR 6,75**

SAUTÉED FRENCH BLACK PUDDING WITH  
CARAMELISED APPLES, POACHED EGG AND  
FRISÉE SALAD

---

## MAINS

### **PAN ROASTED COD 13,50**

PAN ROASTED COD FILLET WITH PEAS, BROAD  
BEANS AND BABY GEM LETTUCE IN A WHITE WINE  
AND CREAM SAUCE

### **CÔTE DE BOEUF 37,95** (FOR TWO TO SHARE)

CHARGRILLED 22OZ AGED RIB-EYE STEAK,  
SERVED SLICED OFF THE BONE, WITH FRITES  
AND BÉARNAISE SAUCE

### **CASSOULET DE TOULOUSE 14,50**

TRADITIONAL HARICOT BEAN STEW WITH CONFIT  
DUCK WING, SMOKED TOULOUSE SAUSAGE AND  
BACON LARDONS, TOPPED WITH MELTED GARLIC  
BUTTER AND SOURDOUGH CROUTONS

## SIDE

### **BUTTERNUT SQUASH 4,50**

SAUTÉED BUTTERNUT SQUASH WITH BABY  
SPINACH, WALNUTS, BUTTON ONIONS,  
GARLIC AND THYME

---

## DESSERT

### **CRÊPE GRAND MARNIER 5,50**

CRÊPE WITH ORANGE, GRAND MARNIER AND  
VANILLA ICE CREAM

## **CHÂTEAU DES GRAVIÈRES 2015**

**GRAVES**

**8,50 / 11,25 / 32,95**

CHÂTEAU DES GRAVIÈRES IS A CLASSICALLY  
STYLED BORDEAUX, PREDOMINANTLY MADE  
FROM OLD VINE MERLOT GRAPES, YIELDING A  
SMOOTH CONCENTRATED WINE - A PERFECT  
PARTNER FOR OUR CÔTE DE BOEUF