

**NOVEMBER**  
**LUNCH AND PRE-THEATRE MENU**  
DAILY 12 NOON TO 7PM  
**TWO COURSES 12,95 / THREE COURSES 14,95**

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**STARTERS**

**PARSNIP SOUP**

PARSNIP, POTATO AND LEEK SOUP WITH CREAM AND CHIVES

**SMOKED MACKEREL AND BEETROOT**

SMOKED MACKEREL AND BEETROOT SALAD WITH A  
HORSERADISH AND CRÈME FRAÎCHE DRESSING

**CHICKEN LIVER PARFAIT**

CHICKEN LIVER PARFAIT WITH CORNICHONS AND  
CHARGRILLED BAGUETTE

**EGG FLORENTINE**

SPINACH AND POACHED EGG ON A TOASTED MUFFIN WITH  
HOMEMADE HOLLANDAISE SAUCE

**LANGOUSTINE TAILS**

SAUTÉED BREADED LANGOUSTINE TAILS SERVED WITH  
ROCKET AND MAYONNAISE VERTE

**TERRINE**

DUCK, CHICKEN AND PORK LIVER TERRINE WITH  
CHARGRILLED SOURDOUGH BREAD AND CORNICHONS

**PEAR AND ENDIVE SALAD**

PEAR AND ENDIVE SALAD WITH FRISÉE, CROUTONS, GOATS  
CHEESE AND TOASTED HAZELNUT AND MUSTARD DRESSING

**MAINS**

**PAN ROASTED HAKE**

PAN ROASTED HAKE WITH BASIL POTATO PURÉE  
AND SAUCE VIERGE

**POULET GRILLÉ**

CHARGRILLED CHICKEN BREAST WITH GRATIN POTATOES,  
WATERCRESS AND VEAL AND THYME JUS

**MUSHROOM PARMENTIER**

CREAMY WILD MUSHROOM AND BABY SPINACH PARMENTIER,  
TOPPED WITH POTATO PURÉE AND COMTÉ CHEESE

**PORK CONFIT**

SAUTÉED, BREADED SLOW-COOKED PORK SHOULDER WITH  
SALADE VERTE, PUY LENTIL VINAIGRETTE AND DIJONNAISE

**BRETON CHICKEN SALAD**

SHREDDED CORN-FED CHICKEN SALAD, WITH STREAKY  
BACON, AVOCADO, EGG, RADISH AND CREAMY  
WALNUT DRESSING

**MOULES FRITES**

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

**STEAK FRITES**

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

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**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**