

SAINT-VALENTIN MENU

Three Courses 27,95

Three Courses, Kir Royale & Wine Pairing 38,95

STARTERS

BAKED CROTTIN

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

- *Muscadet Sur Lie 2017, 175ml* -

SMOKED SALMON

SLICED SMOKED SALMON WITH DILL, SHALLOTS, BABY
CAPERS AND CRÈME FRAÎCHE DRESSING WITH
TOASTED SOURDOUGH BREAD

- *Picpoul de Pinet 2017, 175ml* -

DUCK LIVER PARFAIT

DUCK LIVER PÂTÉ WITH TOASTED BRIOCHE
AND CARAMELISED RED ONION COMPOTE

- *St Chinian 2017, 175ml* -

PRAWN GRATINÉE

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI AND TOMATO
SAUCE WITH TOASTED GARLIC AND PARSLEY CROUTONS

- *Sauvignon Blanc Bergerac 2018, 175ml* -

FRENCH ONION SOUP

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

- *Côtes du Rhône Rouge 2017, 175ml* -

MAINS

ROAST DUCK BREAST

ROASTED DUCK BREAST (SERVED PINK) WITH GRATIN
POTATO AND A GRIOTTINE CHERRY SAUCE

- *Chemin de Marquière Merlot 2017, 175ml* -

PAN ROASTED HADDOCK

SERVED WITH POMMES LYONNAISE, SAUTÉED SPINACH
AND A CHAMPAGNE BEURRE BLANC

- *Macon-Villages 2016, 175ml* -

WILD MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO WITH
CEP CREAM AND TRUFFLE OIL

- *Escale Pinot Noir 2017, 175ml* -

POULET RÔTI

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

- *Leduc Viognier 2017, 175ml* -

FILLET STEAK

CHARGRILLED 7OZ FILLET STEAK WITH GLAZED
FRENCH BEANS AND PORCINI MUSHROOM SAUCE,
SERVED WITH A SIDE OF CELERIAC PURÉE

(5,00 SUPPLEMENT)

- *Château La Croix de Queynac 2017, 175ml* -

DESSERTS

ASSIETTE GOURMANDE

- *A selection of desserts for two to share* -

WHITE CHOCOLATE AND RASPBERRY CRÈME BRULÉE, CRUMBLE AUX POMMES, CHOCOLATE FONDANT,
HAZELNUT AND GRAND MARNIER CHOCOLATE TRUFFLES, LEMON SORBET, DARK CHOCOLATE TOURTE,
MACAROONS, FRESH BERRIES AND RASPBERRY COULIS

CRÈME CARAMEL

TRADITIONAL SET VANILLA POD CUSTARD
WITH DARK CARAMEL AND CREAM

TARTE FINE AUX POMMES

CRISP PUFF PASTRY TART WITH FINELY
LAYERED APPLES WITH VANILLA ICE-CREAM

CHOCOLATE FONDANT

WARM CHOCOLATE FONDANT WITH
CINNAMON ICE-CREAM