

VEGETARIAN MENU

WHEN ORDERING, PLEASE MENTION SHOULD YOU WISH YOUR DISH TO BE VEGAN

FOUGASSE 5,25

LEAF SHAPED GARLIC BREAD
WITH PARSLEY AND SEA SALT

OLIVES 2,80

PIQUANT MIXED OLIVES 3,95

BREAD 2,50

FRESHLY BAKED SOURDOUGH
BAGUETTE WITH BUTTER

PROVENÇALE PISSALADIÈRE 4,95

TRADITIONAL WARM FLATBREAD FROM NICE
WITH CARAMELISED ONIONS, ROCKET, GOATS
CHEESE AND BLACK OLIVES

ROASTED VEGETABLE PISSALADIÈRE (VEGAN) 4,95

TRADITIONAL WARM FLATBREAD FROM NICE WITH
CARAMELISED ONIONS, ROASTED VEGETABLES, BLACK
OLIVE TAPENADE, PARSLEY AND THYME

STARTERS

SEASONAL SOUP 4,95

PLEASE ASK FOR TODAY'S VEGETARIAN SOUP

MUSHROOM BRIOCHE 5,25

TOASTED BRIOCHE WITH WILD MUSHROOM SAUCE

FRENCH ONION SOUP 5,95

RUSTIC FRENCH ONION SOUP WITH A
SOURDOUGH CROÛTE AND MELTED
MOZZARELLA

RATATOUILLE TARTINE (VEGAN) 4,95

RATATOUILLE WITH VEGAN CHEESE,
CAPERS, ROCKET AND FRESH BASIL ON
TOASTED SOURDOUGH BREAD

ASPARAGUS

VINAIGRETTE (VEGAN) 6,95

SEASONAL ENGLISH ASPARAGUS
SERVED WARM WITH A TARRAGON AND
CHIVE VINAIGRETTE

MAINS

OMELETTE 9,95

OMELETTE WITH CHEESE, TOMATO AND
SPINACH, SERVED WITH FRITES AND
SALADE VERTE

BUTTERNUT SQUASH CAKE 9,95

SAUTÉED BUTTERNUT SQUASH AND
CHICKPEA CAKE WITH BABY SPINACH
SALAD, WHOLEGRAIN MUSTARD SAUCE
AND A WARM POACHED EGG

SPINACH AND

MUSHROOM CRÊPES 10,95

BAKED CRÊPES WITH WILD
MUSHROOMS, SPINACH AND CHEESE

RISOTTO VERT (VEGAN) 10,95

RISOTTO WITH PEAS, BROAD BEANS,
GREEN BEANS, COURGETTE, BABY
SPINACH, MINT AND ROCKET

GOATS CHEESE SALAD 10,50

WARM GOATS CHEESE AND ROASTED
VEGETABLE SALAD WITH BLACK OLIVE
TAPENADE

EGGS FLORENTINE 8,95

SPINACH AND POACHED EGGS ON A
TOASTED MUFFIN WITH HOMEMADE
HOLLANDAISE SAUCE AND FRITES

SAUSAGES WITH

SARLADAISE POTATOES 10,95

GRILLED SPINACH AND
CHEDDAR SAUSAGES WITH SAUTÉED
POTATOES, GARLIC, AND PARSLEY,
SERVED WITH DIJONNAISE

MUSHROOM AND

MOZZARELLA SALAD 10,95

CHARGRILLED FIELD MUSHROOM WITH
AVOCADO, MOZZARELLA, BABY GEM
LETTUCE, BABY SPINACH, SHALLOTS,
FRENCH BEANS, WALNUTS, CROUTONS
AND A MUSTARD DRESSING

PUY LENTIL STEW (VEGAN) 11,25

BRAISED PUY LENTILS, PROVENÇALE
SAUCE, GARLIC, ROASTED FIELD
MUSHROOM, CROUTONS WITH A
PARSLEY AND LEMON DRESSING

SIDES

FRENCH BEANS 3,25

TOMATO, SHALLOT
AND BASIL SALAD
(VEGAN) 3,25

FRITES (VEGAN) 2,95

GLAZED CARROTS
WITH PARSLEY 2,95

GRATIN POTATO 3,25

BRAISED
MINTED PEAS 3,25

GREEN SALAD (VEGAN) 2,95

CREAMED
SPINACH 3,95

DESSERTS

TARTE AU CITRON 5,75

TRADITIONAL LEMON TART
WITH NORMANDY
CRÈME FRAÎCHE AND
RASPBERRIES

PRALINE CRÊPE 6,25

CHOCOLATE AND PRALINE
CRÊPE WITH CARAMELISED
BANANAS AND CRÈME
CHANTILLY

CHOCOLATE

FONDANT 5,95

WARM CHOCOLATE
FONDANT WITH VANILLA
ICE-CREAM

CHOCOLATE

MOUSSE 4,95

DARK CHOCOLATE MOUSSE

ICE CREAMS 4,75

VANILLA, CHOCOLATE AND
STRAWBERRY ICE-CREAM

SORBETS (VEGAN) 4,75

LEMON AND
RASPBERRY SORBET

CHOCOLATE POT 3,70

DARK CHOCOLATE POT WITH
CRÈME FRAÎCHE

CRÈME BRÛLÉE 5,95

CLASSIC CARAMELISED
VANILLA CUSTARD

CRÈME CARAMEL 5,75

TRADITIONAL SET VANILLA
POD CUSTARD WITH DARK
CARAMEL AND CREAM

TARTE FINE AUX

POMMES 6,25

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

FROZEN BERRIES WITH

WHITE CHOCOLATE

SAUCE 4,95

FROZEN SUMMER BERRIES
WITH WARM WHITE
CHOCOLATE SAUCE

COUPE NOIRE 4,95

VANILLA ICE-CREAM WITH
WARM DARK CHOCOLATE
SAUCE

VEGETARIAN DRINKS MENU

APÉRITIFS

RICARD, NOILLY PRAT, 50ML	2,95
KIR, 175ML	4,95
WHITE WINE WITH CASSIS	

CHAMPAGNE

NV TAITTINGER, BRUT RESERVE	52,50
VINTAGE, HENRIOT, 2006	80,00

WHITE WINE

175ML/250ML/BTL

LAGARDE BLANC 2018	4,95/6,55/16,95
VIN DE FRANCE	
FRESH GREEN APPLE AND CITRUS FRUIT	
MUSCADET SUR LIE 2017	5,45/7,55/19,50
LA DIVATTE	
REFRESHING, VIBRANT GREEN AND CITRUS FRUIT	
SAUMUR BLANC LA CABRIOLE 2017	19,95
CAVE DE SAUMUR	
RIPE RED APPLE AND FRESH PEACH	
VIIGNIER 2018	20,50
IGP PAYS D'OC (VEGAN)	
JUICY PEACH AND APRICOT	
CHARDONNAY 2018	5,70/8,20/22,50
VIN DE PAYS D'OC	
MELON AND PINEAPPLE WITH SUBTLE TOASTY OAK	
PICPOUL DE PINET 2018	24,50
DOMAINE DE ROQUEMOLIÈRE	
MELON AND LIME FRESHNESS	
SAUVIGNON BLANC BERGERAC 2018	6,60/9,05/25,95
CHÂTEAU LAULERIE (VEGAN)	
REFRESHING AND AROMATIC WITH CRISP GREEN FRUIT	
SANCERRE 2017	7,75/10,95/33,00
LE PETIT BROUX, LES CELLIERS DE CERES (VEGAN)	
WONDERFULLY FRESH AND ZINGY, TROPICAL FRUIT PALATE	
CHABLIS 2017	8,05/11,50/34,50
OLIVIER TRICON (VEGAN)	
CRISP WITH CITRUS NOTES AND A MINERAL FINISH	
POUILLY FUISSE 2017	35,95
DOMAINE SAUMAIZE-MICHELIN (VEGAN)	
SUCCULENT CITRUS AROMAS WITH A ROUNDED PALATE	

ROSÉ

BTL

NV SANCERRE	29,50
CAVE DES VINS DE SANCERRE (VEGAN)	
LIGHT AND AROMATIC WITH A LONG CRISP FINISH	

DESSERT WINE

100ML

MONBAZILLAC CHÂTEAU LA SABATIÈRE	4,50
RICHLY HONEYED, WITH DRIED FRUITS, NUTS AND CARAMEL	

RED WINE

175ML/250ML/BTL

CÔTES DU RHÔNE ROUGE 2017	6,55/8,95/25,50
CUVÉE LAUDUN	
MEDIUM BODIED AND SUPPLE WITH SUCCULENT RIPE FOREST FRUIT	
CHINON 2017	25,95
PIERRE SOURDAIS (VEGAN)	
FIRM FRESH BLACKCURRANT AND HERBAL SPICE	
FLEURIE 2017	30,50
LA BONNE DAME	
SEVERAL PUNNETS WORTH OF SOFT RED BERRY FRUIT	
GEVREY CHAMBERTIN 2017	53,50
DOMAINE LUCIEN BOILLOT (VEGAN)	
SILKY YET VIBRANT RED FRUIT WITH COMPLEX, SMOOTH SPICE	

PORTS

100ML

LATE BOTTLED VINTAGE PORT,	4,95
QUINTA DO CRASTO 2013	
TAYLOR'S 10 YEAR OLD TAWNY PORT (VEGAN)	8,50

DIGESTIFS

25ML/50ML

COURVOISIER	3,40/5,50
REMY MARTIN VSOP	3,85/6,95
CASTARÈDE BAS ARMAGNAC 10ANS	3,90/6,95
TESSERON COGNAC XO	5,60/10,65

SOFT DRINKS / JUICES

FRESH ORANGE JUICE / CLOUDY APPLE JUICE	2,65
CRANBERRY/ POMEGRANATE / TOMATO JUICE	2,40
COCA COLA/DIET COKE CONTOUR, 33CL	2,85
LA MORTUACIENNE CLOUDY LEMONADE, 33CL	2,95
ORANGINA, 25CL	2,70

BEERS & CIDERS

METEOR 33CL, 4.6% ALC	3,95
ONE OF THE LAST INDEPENDENT, FAMILY OWNED BREWERIES IN FRANCE	
METEOR SANS ALCOOL 25CL, <1% ALC	3,50
LOW ALCOHOL BEER WITH A LIGHT BITTERNESS AND DISCREET HONEY NOTES	
PELFORTH BLONDE 25CL, 5.8% ALC	3,95
BRETON CIDRE 33CL, 5% ALC	3,95
TRADITIONAL CIDER FROM BRITTANY	

SPIRITS

25ML/50ML

ABSOLUT VODKA, GORDONS GIN	2,65/4,95
JACK DANIELS	2,65/4,95
BOMBAY SAPHIRE GIN	4,10/7,35
GREY GOOSE VODKA	4,10/7,35
DISTILLED AND BOTTLED IN FRANCE	
TALISKER 10YR WHISKY	3,95/7,25