



JAC & CO

@ A LA RUSSE

7 & 8 APRIL 2019 @ 7PM

*Duo playing classic French songs on accordion with female vocalist,
it's a MUST see.*

Their eclectic music repertoire made of French classics (Edith Piaf, Charles Aznavour, Juliette Gréco, Charles Trenet, Dalida etc) and Jacques Pellarin's original compositions (tango, latin, gypsy music, French songs, Paris etc) already led them to several tours of USA & UK, as well as many concerts in France, Switzerland & Japan.

PLEASE EMAIL OR CALL US TO RESERVE

£31

ENTRÉES

Soupe a l'oignon gratenée / French onion soup with Gruyere croutes

Fromage de chevre / Grilled goat's cheese

orange & Muscat marmalade / baby leaves

Crabe et crevettes / Crab & prawn cocktail

avocado & lemon mousse / olive oil croutes

Jambon cru / Serrano ham & grilled asparagus

lemon & tomato dressing / pine nuts / parmesan shavings

Moules Marinières / Mussels Mariniere

shallots, garlic, white wine, cream & parsley

6 Escargots a la Bourguignonne / 6 Snails stuffed with garlic & herb butter

LES PLATS

Faux fillet / Flame grilled sirloin steak (or fillet steak +£6)

duck pate / green peppercorn & Brandy cream / fries

*Medallions de porc façon Milanese / Pan fried pork fillet medallions Milanese **

crushed tomato, rosemary & pancetta sauce

*Confit de canard / Confit of duck leg**

Morello cherry, port & orange sauce

*Filet de dorade / Pan fried fillet of sea bream**

scallop, spinach & tarragon sauce

Spinach & ricotta tortellini

porcine mushroom, crushed garlic & white wine / roquette leaves

**served with Chef's selection of vegetables & dauphinoise potatoes*

~ DESSERTS ~

Selection of our daily prepared desserts

a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.

