

A large image of the Eiffel Tower in Paris, France. The tower is shown in a dark, possibly evening or night setting. In the center of the tower's structure, there are two golden musical notes, one above the other, which appear to be floating or part of the tower's design. The text 'Jac & Co' is overlaid on the upper part of the tower.

Jac & Co

22 & 23 March 2020

World famous accordionist Jacques Pellarin & his muse Corinne will transfer you for the evening to the streets of Paris, bringing to Windsor the very best of French chanson & Jacques's original compositions. Songs from the repertoire of Edit Piaf, Charles Aznavour, Yves Montagne, Dalida & many more, accompanied by the special menu prepared by Andre & the team.

£35 inclusive of 3 course meal

menu is available to view on www.alarusse.co.uk

01753 833009
info@alarusse.co.uk



A la Russe
6 High street,
Windsor

£35

ENTRÉES

Soupe aux poireaux / Leek & potato soup with garlic & herb croutons

Cocotte aux champignons / Wild mushroom cocotte

cooked in a creamy garlic & shallot sauce / Emmental glaze

Moules Marinières / Mussels Mariniere

shallots, garlic, white wine, cream & parsley

Crabe et avocat / Crab salad with crushed piquant avocado

baby leaves / olive oil croutes

Pâté du chef / Smooth duck, orange & Cognac pate

red wine poached prunes / pear chutney / toasted brioche

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

LES PLATS

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

caramelized shallots / green peppercorn, crushed garlic & whiskey sauce / fries

Stroganoff de porc / Pork fillet Stroganoff

strips of pork fillet cooked in Cognac, wild mushroom & paprika sauce / served with braised rice

*Confit de canard / Confit of duck leg**

Morello cherry & port jus / crispy carrot julienne

*Blanc du poulet / Supreme of chicken stuffed with chorizo & goats cheese**

crushed tomato, tarragon & chilli sauce

Plat du jour / Chef's special

Please ask server for details & if supplement is applicable

*Filet de sole / Poached sole fillet with prawns **

lemon & chive Hollandaise glaze

Pea & shallot ravioli with melted brie

apple & chives sauce / roquette leaves

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

~ DESSERTS ~

Selection of our daily prepared dessert

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.