

ENTRÉES / STARTERS

We will happily provide bread & butter on arrival, additional basket of bread - £2

Garlic bread 4.5 / Provençal olives 3

Soup of the day / Soupe du jour 6

Crushed avocado topped with goat's cheese & smoked eel / Avocat, chevre et anguille fumée 9
beetroot gazpacho dressing (available as vegetarian or vegan version)

Pan seared scallops / St-Jacques poêlés 12

petit pois & wasabi puree, apple crisps

Chicken, chorizo & pistachio terrine / Terrine du chef 9

red onion marmalade, radish & wild garlic remoulade, toasted baguette

Crab & lobster croquettes / Croquettes de crabe et homard 10

chilli & lemongrass jam, lemon dressed baby leaves

Salt & pepper fried baby squid / Encornets frits 8

Aioli / lemon

Salad Lyonnaise our way / Salade Lyonnaise 10

warm salad of smoked duck lardons, asparagus, beans, croutons & poached egg, creamy honey vinaigrette (available as vegetarian)

Mackerel ceviche, green apple, pickled shallots & crème fraiche / Seviche de maquereau 8

blanche-cured in chilli, lemon & lime mackerel fillet, crème fraiche, micro leaves

Mussels Mariniere / Moules Marinière 8

fresh mussels / white wine, shallot & garlic cream

Six Burgundy snails / 6 Escargots a la Bourguignonne 8

stuffed with fresh garlic & herb butter

ENTREMET / INTERMEZZO / PALATE CLEANSER

Vodka & lemon sgroppino 7.5

Prosecco blended with vodka & lemon sorbet

Sorbet (Lemon or Pear) 3

All our dishes are freshly cooked to order from carefully sourced fresh produce

& may take some time to prepare, we appreciate your patience

For parties of 6 or more 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.

LES PLATS / MAINS

Calves liver with pancetta, caramelized apple & shallots / Foie de veau 17
sauce Dijonnaise with Cognac

Chicken breast stuffed with halloumi, lemon & pine nuts / Blanc de poulet farci 14
orange emulsion, pomegranate, spring onions

Rabbit roasted Italian style / Lapin à l'italienne 17
roasted with pancetta, garlic, mushrooms & herbs in a rich tomato sauce

Chilli à la Russe 14

our own recipe chilli of pork, beef & chorizo served with rice, crème fraîche, spring onions & Emmental

GRILLADES / FROM THE GRILL:

Fillet steak "Au Poivre" / Filet de boeuf 22

green peppercorn & brandy sauce, pommes allumettes garnish / add Foie Gras +5 or Roquefort + 3

Ribeye steak / Entrecôte 19

tomato & red wine jus, wilted wild garlic butter

Lamb cutlets / Côtelettes d'agneau 20

sour cherry, Port & rosemary sauce, red currant & mint jelly

PREPARED AT YOUR TABLE, MINIMUM FOR 2 PEOPLE, PRICE PER PERSON

Scampi Flambé Provençal / Langoustines façon Don Peppino 27

flamed with Cognac, caramelized mirepoix of Mediterranean vegetables in a light tomato, garlic & herb cream, served with rice

Steak Tartare / Tartare de boeuf 28

hand-diced raw fillet steak with cornichons, capers, parsley, shallots, spicy Dijon, egg yolk & with croutes

Plat du jour / Chef's suggestion of the day . . . £ Market price, please ask your server

Halibut supreme « a la Meuniere » / Suprême de flétan 21

sauce of scallops, grapes, chives & Champagne

Seabream Romesco 14

wrapped & pan seared in parmaham, quail egg, capers, Romesco sauce of roasted pimento & salted almonds

Moules et frites / Mussels Marinier & chips 17

fresh mussels in white wine, shallot & garlic cream

Vegan pea & shallot ravioli or Vegetarian Chef's suggestion "du moment" 13

Sides:

Fresh chips 3.5

Buttered Spinach 4.5

Haricot verte/Green beans 4

Dauphinoise potato 3.5

Tomato & onion salad 3.5

Braised pilaf rice 3.5

Courgette frits 3.5

Garlic new potatoes 3.5

Mixed leaf salad 3.5

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