Entrées / Starters

We will happily provide bread & butter on arrival, additional basket of bread - 4 £

Garlic bread 6.5 / Provençal olives 5

Soup of the day / Soupe du jour 8.5

Baked Camembert with Calvados glazed apples / Camembert roti 12

with dressed leaves & toasted baguette

Mussels Mariniere / Moules Marinière 11.5

fresh mussels cooked in white wine, shallot & garlic cream

Grilled goat's cheese, figs & smoked chicken / Chevre, poulet & figues 13

Morello cherry compote

Scallops & crushed petit pois risotto / St-Jacques 16

with lemon, thyme & pea shoots

Crab & lobster croquettes / Croquettes du crab et homard 14

samphire tartar sauce

Six Burgundy style snails / 6 Escargots Bourguignons 13

stuffed with garlic & parsley butter & baked in the shell

Chef's starter of the moment / Entrée du moment

Market price / Please ask your server

Crispy duck, orange & avocado salad / Salade de canard croustillant 13

Oriental dressing with lemongrass, ginger & chilli

Salt & pepper fried baby squid / Encornets frits 10

homemade chilli jam, lemon

Entremet / Intermezzo / Palate cleanser:

Vodka & lemon sgroppino or Raspberry & Vodka sgroppino 11

Sorbet (Lemon or Raspberry) 4

All our dishes are freshly cooked to order from fresh produce &
may take some time to prepare, we appreciate your patience

Please inform us of any allergies or special dietary requirements,
our food is cooked to order & we can alter the recipe to accommodate most of them. However, 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.
a discretional optional 12% gratuity will be added to your bill

Les Plats / Mains

Rabbit Dijonnaise style / Lapin Dijonnaise 26

slowly cooked in creamy white wine sauce with wild mushrooms, mirepoix & hint of Dijon

Chicken supreme, chorizo & garlic / Blanc de poulet 22

roasted with garlic & chorizo, pea & white wine veloute

Ribeye steak with Roquefort & wild mushrooms / Entrecôte 33

flame-grilled with a sauce of wild mushrooms, Marsala & roquefort

Duck breast with figs, orange & pistachio / Maigret de canard 27

orange butter sauce, glazed figs & pistachio

Fillet steak "au poivre" / Filet de boeuf au poivre 37

flame grilled, Brandy, green peppercorns & crushed pepper sauce

*add Foie Gras +8 or Roquefort + 5

Slow-roasted lamb shank Bordelaise / Jarret d'agneau 27

with caramelized shallots, red wine, rosemary & garlic sauce

Prepared at your table, minimum for 2 people, price per person (please check for availability) :

Steak Tartare / Tartare de boeuf 43

hand-diced raw fillet steak with cornichons, capers, onion, parsley & egg yolk & spices

Steak Diane 43

sirloin steak with a sauce of mushrooms, mustard & garlic flambee with Cognac

Plats du jour / Chef's meat & fish suggestions of the day £ Market price

please ask your server

Seabass, butternut squash & lemon / Fillet de bar 24

seared seabass fillets, butternut squash puree, lemon salsa

Halibut supreme St Jacques / Flétan St Jacques 33

Champagne beurre blanc with scallops & chives

Moules et frites / Mussels Mariniere & chips 24

fresh mussels in white wine, shallot & garlic cream

Wild mushroom & truffle ravioli or Chef's suggestion "du moment" 21

Sides:

Fresh chips 6
Dauphinoise potato 6
Truffle French fries 6

Buttered Broccoli 5
Tomato & onion salad 5
New potatoes, olive oil, herbs 5

Haricot verte/Green beans 6
Braised pilaf rice 5
Mixed leaf salad 5

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