

## 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

Marinated octopus salad & Rouille croute / Poulpe marinée et rouille 13  
marinated octopus with chilli, lemon & garlic, Rouille croutes

Crab & lobster croquettes & piquant mango salsa / Croquettes du crabe 14  
mango, lime & spring onion salsa

Mussels Marinière / Moules Marinière 11

fresh mussels cooked in white wine, shallot & garlic cream

Grilled goat's cheese, parmesan & rhubarb / Chèvre et rhubarbe 12  
goat's cheese on brioche croute, dressed salad leaves & rhubarb compote (available as vegetarian)

Six Burgundy style snails / 6 Escargots Bourguignons 13

stuffed with garlic & parsley butter & baked in the shell

Scallops with Jersey new potatoes, samphire & Harissa aioli / St-Jacques 16  
pan fried samphire & potatoes, piquant Harissa aioli

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 sgruppino or Raspberry & Vodka sgruppino 11

Sorbet (Lemon or Raspberry) 3.5

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 discretionary optional 12% gratuity will be added to your bill

## Les Plats / Mains

Duck breast with figs, Muscat & pistachio sauce / Maigret de canard 27  
orange & Muscat sauce with figs & crushed pistachios

Rabbit slowly cooked Corsican style / Lapin à l'istrettu 25

slowly cooked in tomato sauce with vegetable mirepoix, pancetta, white wine, garlic, olives & herbs

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

Chicken supreme with leeks, watercress & petit pois / Blanc de poulet 22

creamed leeks, watercress butter & petit pois

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

with caramelized shallots, red wine, rosemary & garlic sauce

Venison steak, beetroot & rosemary pesto / Chevreuil 25

grilled & served rare, with red wine jus, balsamic beetroot, rosemary pesto

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 flamed mushroom, shallots,  
Cognac & mustard

Plats du jour / Chef's meat & fish suggestions of the day    € Market price  
please ask your server

Seabass fillets, butternut squash, lemon & hazelnuts / Fillet de bar 23

caramelized squash & hazelnuts, lemon dressing

Halibut supreme, prawns & asparagus / Flétan et asperges 29

Champagne beurre blanc with prawns, asparagus & chives

Moules et frites / Mussels Mariniere & chips 24

fresh mussels in white wine, shallot & garlic cream

Trofie pasta, asparagus, rosemary pesto or Chef's suggestion "du moment" 18

### Sides:

Fresh chips 6

Buttered Broccoli 5

Haricot verte/Green beans 6

Dauphinoise potato 6

Tomato & onion salad 5

Braised pilaf rice 5

Fried courgettes 5

New potatoes & olive oil 5

Mixed leaf salad 5

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