

Entrées / Starters

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

Garlic bread 6.5 / Provençal olives 4

Soup of the day / Soupe du jour 7

Crayfish & avocado gratin with keta caviar / Écrevisse gratinée 13
bound in Mornay sauce & glazed

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Spiced crab & crushed avocado salad / Crabe et avocat 13
olive oil croutons & baby leaves

Scallops with leek, petit pois & pancetta fricassée / St-Jacques 14.5
creamy white wine, lemon & thyme sauce, pea shoots

Pressed smoked ham hock, chicken & apricot terrine / Terrine du chef 12
spiced apple chutney, toasted baguette

Half a Camembert baked with rosemary / Camembert roti 11
garlic crostini, salad leaves dressed with honey vinaigrette

Prawn & chorizo croquettes / Croquettes des crevettes et chorizo 13
Salsa Brava, Aioli & lemon

Salt & pepper fried baby squid / Encornets frits 9.5
homemade chilli jam, lemon

Six snails Rockefeller style / 6 Escargots Rockefeller 11
tossed in spinach, parsley, garlic & Noilly Prat butter, Persilade crumb crust

Entremet / Intermezzo / Palate cleanser:

Vodka & lemon sgruppino or Raspberry & Vodka sgruppino 9
(Sorbet blended with Prosecco & Vodka)

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

Rabbit Dijonnaise / Lapin Dijonnaise 23

cooked with Brandy, mushrooms, vegetable mirepoix, tarragon & hint of Dijon mustard

Lamb loin, chestnuts & rosemary / Filet d'agneau 26

caramelized shallots & chestnuts with Port, thyme & rosemary jus

Filet steak "au poivre" / Filet de boeuf au poivre 34.5

grilled, with cracked black pepper, green peppercorn & Brandy sauce, pommes allumettes garnish

*add Foie Gras +8 or Roquefort + 5

Guinea fowl, black pudding & apples / Pintade, boudin et pommes 22

shallot, black pudding & sage stuffing, caramelized apple veloute

Ribeye steak & garlic mushrooms / Entrecote 28

flame-grilled & finished with Madeira & garlic wild mushroom sauce

Confit of duck leg with kumquats & Grand Marnier / Confit de canard 21

duck, orange & Grand Marnier jus, caramelized kumquats

Chicken supreme with goat's cheese & cranberries / Blanc de poulet 20

stuffed with goat's cheese & cranberries, Marsala sauce

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

Steak Tartare / Tartare de boeuf 37

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

Steak Diane 41

Butterflied fillet steak with a sauce of flamed mushroom,
shallots, Cognac & mustard

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

Filet of seabream with almonds Meuniere / Filet de daurade 21

beurre blanc with lemon, parsley & toasted almonds

Halibut supreme & crème langoustine / Flétan et langoustines 27

light cream of langoustines

Moules et frites / Mussels Marinier & chips 23

fresh mussels in white wine, shallot & garlic cream

Pea & Shallot Ravioli or Vegetarian Chef's suggestion "du moment" 18

Sides:

Fresh chips 5

Buttered Broccoli 4.5

Haricot verte/Green beans 5

Dauphinoise potato 5.5

Tomato & onion salad 4.5

Braised pilaf rice 4

Peas a la Francaise 4.5

Garlic new potatoes 4.5

Mixed leaf salad 4

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