

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

Salmon assiette: poached, smoked & caviar / Assiette du saumon 12

poached salmon, watercress & lemon rilette, smoked salmon, butter crouton, keta caviar & capers

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Crab & lobster croquettes on Thai salad / Croquettes de crabe et homard 14

salad dressed with coconut, lime, chilli & peanuts

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

Foie gras & Muscat crème brûlée / Crème brûlée de foie gras 14

toasted brioche, shallot, Muscat & orange marmalade

Six Burgundy style snails / 6 Escargots Bourguignons 11

stuffed with garlic & parsley butter & baked in the shell

Scallops, butternut squash & hazelnuts / St-Jacques 14.5

butternut squash puree, crushed hazelnuts with honey, seasalt & rosemary

Chef's starter of the moment / Entrée du moment

Market price / Please ask your server

Smoked duck, poached pear & whipped Roquefort / Canard Roquefort 13

spiced red wine jelly

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

Venison steak, wild mushrooms & Roquefort / Steak de chevreuil 23

cooked rare, topped with Roquefort, wild mushroom & Madeira sauce

Duck breast, cranberries & Cassis / Maigret de canard 22

orange, cranberry & Cassis emulsion, spring onions

Lamb shank Bordelaise / Jarret d'agneau 26

slowly roasted & finished with red wine, rosemary, garlic & caramelized shallot jus

Fillet 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

Chicken supreme roasted with foie gras butter / Blanc de poulet 20

apricot & almond beurre blanc

Ribeye steak Marchand du Vin / Entrecote Marchand du Vin 28

flame-grilled, red wine infused shallot, cracked pepper & thyme butter, red wine jus

Pork fillet stuffed with apples & walnuts / Pork pommes et moutarde 22

stuffed with apples & walnuts, rolled in pancetta, three mustard & honey cream

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

Steak Tartare / Tartare de boeuf 39

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

Steak Diane 39

sirloin 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

Paupiette of salmon & plaice / Paupiette du saumon et plie 21

dill & capers beurre blanc

Halibut supreme, petit pois & scallops / Flétan, petit pois et St Jacques 26

green pea & lemon veloute with scallops

Moules et frites / Mussels Mariniere & chips 23

fresh mussels in white wine, shallot & garlic cream

Butternut squash & sage 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

Fried courgettes 4.5

Garlic new potatoes 4.5

Mixed leaf salad 4

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