

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

Creole crab, avocado mousse & pomegranate / Creole crabe et avocat 14
spring onion, crispy corn taco

Mussels Mariniere / Moules Marinière 11

fresh mussels cooked in white wine, shallot & garlic cream

Beetroot & goat's cheese arancini / Arancini de chevre 12

cranberry & orange compote

Salt & pepper fried baby squid / Encornets frits 10

homemade chilli jam, lemon

Stuffed Portobello mushroom, taleggio glaze / Champignon farci 12

stuffed with wild mushroom, mousse, fresh herb infused olive oil

Six Burgundy style snails / 6 Escargots Bourguignons 13

stuffed with garlic & parsley butter & baked in the shell

Scallops, leek, pancetta & orzo pasta "risotto" / St-Jacques 16

creamy leek, thyme & lemon sauce

Chef's starter of the moment / Entrée du moment

Market price / Please ask your server

Smooth duck pate, smoked duck & orange / Pate du chef 13

toasted baguette, caramelized orange, red onion w& Grand Marnier marmalade

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 discretional optional 12% gratuity will be added to your bill

Les Plats / Mains

Calves liver, smoked bacon & sherry caramelized shallots / Foie de veau 24
served with tarragon sauce with a hint of Dijon

Fillet steak façon Rossini / Filet de boeuf façon Rossini 39
flame grilled, served on croute with duck pate & Madeira sauce

*add Foie Gras +8 or Roquefort + 5

Chicken supreme & porcine / Blanc de poulet aux cèpes 23
roasted with porcine butter, wild mushroom & brandy sauce

Slow-roasted lamb shank / Jarret d'agneau 27

served with caramelized shallots, red currant, rosemary, orange & Shiraz jus

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

Ribeye steak "au poivre" / Entrecote au poivre 29
green peppercorn, cracked black pepper & Cognac 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 flamed mushroom, shallots,
Cognac & mustard

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

Monkfish Saltimbocca / Fillet de lotte saltimbocca 26
wrapped with parmaham & basil, beurre blanc with capers, lemon & parsley

Halibut supreme, Champagne & scallops / Flétan et St Jacques 29
Champagne beurre blanc with scallops & chives

Moules et frites / Mussels Mariniere & chips 24
fresh mussels in white wine, shallot & garlic cream

Mushroom & pine nut risotto or Vegetarian Chef's suggestion "du moment" 18

Sides:

Fresh chips 5.5
Dauphinoise potato 0
Fried courgettes 5

Buttered Broccoli 5
Tomato & onion salad 5
Garlic new potatoes 5

Haricot verte/Green beans 5.5
Braised pilaf rice 5
Mixed leaf salad 5

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