

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

Smoked salmon, leek & dill croquettes / Croquettes du saumon fumé 13
sauce Gribiche, keta caviar

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

Grilled goat's cheese, parmaham & rhubarb / Chevre et rhubarbe 12
on brioche toast with salad leaves & rhubarb compote

Six Burgundy style snails / 6 Escargots Bourguignons 13

stuffed with garlic & parsley butter & baked in the shell

Scallops with asparagus wrapped in pancetta / St-Jacques 16
lemon & thyme veloute

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

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) 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

Venison steak, Camembert & caramelized apples / Chevreuil 24
grilled & served rare, with caramelized apple & Calvados sauce

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 Pduja & beetroot / Blanc de poulet aux cèpes 22
creamy beetroot & lemon veloute

Ribeye steak Tagliata with wild garlic persillade / Entrecote tagliata 29

Flame grilled, sliced & with wild garlic persillade, roquette & Parmesan shavings

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

with caramelized shallots, red wine, rosemary & garlic sauce

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

orange & Muscat sauce with figs & crushed pistachios

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

a discretionary optional 12% gratuity will be added to your bill / Please inform us of any allergies or special dietary requirements