Pierre Victoire

£19.50
TWO COURSES
PER PERSON

£24.50
THREE COURSES
PER PERSON

DÉJEUNER PRIX FIXE

Entrées

V **Soupe à l'Oignon**
French onion soup, served with a Gruyère crouton
Rillettes de Saumon
coarse salmon & dill pâté with pickled cucumber and a confi'd lemon dressing
Parfait de Foie de Volaille
chicken liver parfait with herb toast & caramelised red onion marmalade
VG **Fricassée aux Champignons**
wild and button mushroom cognac ragoût
V **Salade au Roquefort**
pear, endive & Roquefort with a honey & walnut dressing
Moules
fresh mussels served 'Marinières à la Crème' : steamed in white wine with parsley, cream, garlic & shallots

Escargots
£4 supplement
snails baked with a parsley, garlic & Pernod butter

Plats Principaux

Confit de Canard à l'Orange
slow-braised duck leg served on a potato & onion rösti with a bitter orange sauce
Filet de Dorade
pan-fried fillet of sea bream served with saffron potatoes, roasted fennel and a lemon caper butter
Moules-Frites
fresh mussels served 'Marinières à la Crème'
steamed in white wine with parsley, cream, garlic & shallots and served with pommes-frites
Onglet à l'Échalote
traditional French-cut steak with sautéed shallots & pommes frites
Poulet
marinated filet of chicken, roasted and served on a sweet potato purée with a tarragon pan jus
Fondue Savoyarde
For Two to Share
Swiss cheese & Kirsch fondue with bread, baby new potatoes and garlic sausage
VG **Tagine**
spiced, roasted winter vegetables casseroled with tomatoes and chickpeas, served with herb couscous and a coriander coconut cream
V **Risotto**
caramelised celeriac risotto with toasted hazelnuts & and crispy kale

Steak-Frites
£5 supplement
English ribeye steak served with pommes-frites
and either a sauce au poivre or a garlic butter or a red wine jus

Accompagnements
£3.50
Pommes-Frites • Roasted Garlic Pommes Purée • New Potatoes • Harocots Verts
Glazed Carrots • Rocket & Parmesan • Bread Basket £2.50

Desserts

Crème Caramel
set caramel custard
Crêpes
au chocolat or au citron
or banana et chocolat
Clafoutis aux Pommes
vanilla batter baked with apple and
served with fresh cream

Fondue au Chocolat
For Two to Share
with fresh fruit & marshmallows
(and laced with Cointreau,
Amaretto or Baileys +£2.75)

Assiette de Fromages
(*£3 supplement*)
Comté, Fromage de Chèvre, Fourme
d'Ambert and Camembert 'Artisan',
served with bread, biscuits, celery,
grapes & chutney
Glaces et Sorbets
du jour