

£28.50

TWO COURSES
PER PERSON



£34.50

THREE COURSES
PER PERSON

DÎNER PRIX FIXE

Entrées

V Soupe à l'Oignon

French onion soup, served with a Gruyère crouton

Moules

fresh mussels served 'Marinières à la Crème'
steamed in white wine with parsley, cream, garlic & shallots

V Soufflé au Fromage de Chèvre

twice-baked goats cheese & chive soufflé served in a parmesan cream sauce

Gravadlax

home-cured salmon served with
celeriac remoulade and a confi'd lemon dressing

St. Jacques

£3 supplement

sautéed scallops served on a pea purée with a lemon beurre blanc
and Parma ham crisp

Parfait de Foie de Volaille

chicken liver parfait with a red onion marmalade and herb toast

Asperges au Jambon

char-grilled asparagus, jambon de Bayonne and béarnaise sauce

VG Aubergine à la Baba Ganoush

spiced aubergine, onion & coriander terrine with a chickpea purée

Escargots

£2 supplement

six snails baked with a parsley, garlic & Pernod butter

Plats Principaux

Magret de Canard Sauce Cerise

duck breast roasted pink and sliced onto a potato & onion rösti with
haricots verts and a cherry Kirsch sauce

Moules-Frites

fresh mussels served Marinières à la Crème:
steamed in white wine with parsley, cream, garlic & shallots

~ avec pommes frites ~

Cassoulet de Lapin

rabbit, garlic sausage & bacon lardons casserole in a sauce Provençale
with haricots blancs, a root vegetable mirepoix and a herb crumb

Croupe d'Agneau

£5 supplement

pan-roasted rump of lamb served on basil pommes purée

with wilted spinach and a pan jus

Filet de Bœuf

£7 supplement

8oz fillet steak served with gratin dauphinoise, herb-roasted tomato,
haricots verts; and either

a sauce au poivre or a sauce Béarnaise or a red wine jus

Bouillabaisse à la Provençale

stone bass, prawns, mussels & squid cooked in a light tomato broth with
saffron pommes tournées, rouille, gruyère and crouton

VG Pissaladière

puff pastry tarte with caramelised onion, black olives, red pepper
served with rocket and a wild garlic pesto

Steak-Frites

£5 supplement

8oz ribeye served with pommes frites and either
a sauce au poivre or a sauce Béarnaise or a red wine jus

Maigre

pan-fried stone bass served with new potatoes, herb-roasted tomato
and a saffron cream sauce

Poulet Farci

chicken suprême roasted with mozzarella and served with griddled
asparagus, gratin dauphinois and a red pepper coulis

V Risotto

asparagus & pea risotto with lemon aioli, capers,
red vein sorrel and parmesan crisp

Fondue Savoyarde

(For Two To Share)

Swiss cheese & Kirsch fondue with bread, mushrooms, baby new potatoes, gherkins & garlic sausage

Accompagnements

£3.50

Pommes-Frites • Minted New Potatoes • Gratin Dauphinois • Pommes Purée
Haricots Verts • Garlic Wilted Spinach • Rocket & Parmesan • Bread Basket £2.50

Desserts

Crème Brûlée

vanilla custard with a burnt sugar crust

Delice au Chocolat

dark chocolate ganache served
with Kirsch chantilly & cherry coulis

Sorbets et Glaces

du jour

Fondue au Chocolat

For Two to Share

with fresh fruit & marshmallows

(laced with Cointreau,
Amaretto or Baileys +£2.75)

Affogato

warm espresso coffee over vanilla ice cream
(and with Kahlúa +£2.75)

Îles Flottante

poached meringue, crème Anglaise and roasted
rhubarb with sugared pistachio nuts

Assiette des Fromages

Comté, Fromage de Chèvre, Fourme d'Ambert
and Camembert 'Artisan', served with bread,
biscuits, celery, grapes & chutney