



**£19.50**

TWO COURSES  
PER PERSON

**£24.50**

THREE COURSES  
PER PERSON

# DÉJEUNER PRIX FIXE

## Entrées

### V Soupe

*du jour*

### Éperlans Frits

deep-fried whitebait with tartar sauce

### Parfait de Foie de Volaille

chicken liver parfait with herb toast & caramelised red onion marmalade

### VG Taboule aux Herbs

couscous, cucumber, tomato, parsley & dill

### Moules Marinières à la Crème

at this time of year mussels are subject to market availability ~ please ask your waiter

### V Salade de Tomate et Mozzarella

with a basil dressing and toasted pine nuts

### Escargots

*£4 supplement*

snails baked with a parsley, garlic & Pernod butter

## Plats Principaux

### Confit de Canard Sauce Cerise

slow-braised duck leg served on a potato & onion rösti with a cherry Kirsch sauce

### Salade d'Espadon Niscoise

seared swordfish, with haricots verts, new potatoes, egg and black olive tapenade

### Moules-Frites

fresh mussels cooked 'Marinières à la Crème'

\*\* at this time of year mussels are subject to market availability ~ please ask your waiter \*\*

### Échine de Porc Poêlé

pan-fried pork loin served with pommes purée and an apple & calvados sauce

### Salade de Poulet

chicken goujons sautéed with mushrooms, peppers & red onion, served on a leaf salad with garlic croutons and a ginger & coriander dressing

### Fondue Savoyarde

*For Two to Share*

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

### V Crespéou

omelette gateau layered with spinach, courgette and aubergine served with a rocket salad, black olive tapenade and tomato sauce

### V Risotto

roasted tomato & red pepper, with a basil dressing and wild rocket (*can be served as a vegan dish on request*)

### 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 • Pommes Purée • New Potatoes • Harocots Verts  
Rocket & Parmesan • Bread Basket *£2.50*

## Desserts

### Fraises et Crème

fresh strawberries with Chantilly cream

### Profiteroles

choux buns filled with Chantilly  
served with a warm chocolate sauce

### Îles Flottante

poached meringue, crème Anglaise and  
caramel, topped with toasted almonds

### 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*