



LARGE GROUPS MENU

All main courses served with sharing frites and salad

(3 courses £57)

Each guest please select one dish from each course:

Les Entrées

+ La soupe de poisson (red mullet) served with gruyère, croutons and Rouille sauce

+ White onion tarte, grilled crottin and chive beurre blanc

+ Mâche salad with apple, shaved fennel and walnuts

+ Pâté de campagne with pistachios

Les Plats

+ Confit Duck served with braised cabbage and port sauce

+ Fillet of Sea Bass served with green beans and sauce vierge

+ Côte de bœuf served with sauce béarnaise
(£10 supp, 325gr, usually cooked medium-rare)

+ Vegan Nicoise Salad

(Green beans, baby potatoes, olives, roasted peppers and roasted tomato served with a vinaigrette sauce)

Les Desserts

+ Tarte du Jour

(Seasonal fruit and frangipane tarte served with crème anglaise)

+ Crème brûlée

+ Sorbet ou glace

+ Selection of French cheeses served with fruit chutney, biscuits and French baguette (**£6 supp**)

12.5% (or 15.00% for private room) discretionary service charge

Vat included at current rate.

All foods are prepared in an environment where nuts are present. Please inform us of any dietary requirements. We cannot guarantee the total absence of any allergen from our dishes.