

# SEPTEMBER

## SAMPLE SET MENU

(SEE INDIVIDUAL RESTAURANTS FOR DETAILS OF TIMES AND PRICES)

### STARTERS

#### TOMATO SOUP

ROASTED VINE-RIPENED TOMATO SOUP

#### MACKEREL RILLETTES

SMOKED MACKEREL "RILLETTES" WITH FINE HERBS,  
LEMON AND TOASTED SOURDOUGH

#### GOLDEN BEETROOT

CARPACCIO OF SEASONAL GOLDEN BEETROOTS WITH CRÈME  
FRAÎCHE DRESSING, HAZELNUTS AND PEA SHOOTS

#### MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ WITH TOASTED BRIOCHE

#### EGG BENEDICT

HAM AND POACHED EGG ON A TOASTED MUFFIN  
WITH HOMEMADE HOLLANDAISE SAUCE

#### CALAMARI

BREADCRUMBED CALAMARI SAUTÉED IN GARLIC, LEMON AND  
PARSLEY WITH TARTARE SAUCE

#### SPINACH SALAD

BABY SPINACH SALAD WITH BACON LARDONS, SHALLOTS,  
CROUTONS AND ROQUEFORT DRESSING

### MAINS

#### PLAICE FILLET

ROASTED PLAICE FILLET WITH CREAMED LEEKS, CRISPY FRIED  
LEEK AND SAUTÉED PARIS MUSHROOMS

#### CHICKEN BREAST

CHARGRILLED CHICKEN BREAST WITH ROASTED VEGETABLES,  
THYME AND A CREAMY WHOLEGRAIN MUSTARD SAUCE

#### BUTTERNUT SQUASH RISOTTO

SEASONAL BUTTERNUT SQUASH AND  
BABY SPINACH RISOTTO

#### ROAST SEABASS

ROAST SEABASS FILLET WITH FLAGEOLET BEANS AND A  
TOMATO, PARSLEY, GARLIC AND OLIVE OIL DRESSING

#### POULET CHASSEUR

TRADITIONAL "HUNTER" STYLE BRAISED CHICKEN LEG  
WITH TOMATOES, CHESTNUT MUSHROOMS AND TARRAGON,  
SERVED WITH POTATO PURÉE

#### TOULOUSE SAUSAGES

GRILLED SMOKED TOULOUSE SAUSAGES WITH BRAISED PUY  
LENTILS, CARROTS AND DIJONNAISE

#### STEAK FRITES (2,00 SUPPLEMENT)

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK  
WITH FRITES AND GARLIC BUTTER  
(SERVED PINK)

### DESSERTS

#### DARK CHOCOLATE POT

WITH CRÈME FRAÎCHE

#### CRÈME CARAMEL

#### ICED BERRIES

WITH WHITE CHOCOLATE SAUCE

#### "CRUMBLE AUX PÊCHES"

PEACH COMPOTE WITH NORMANDY BUTTER CRUMBLE  
AND VANILLA ICE CREAM

#### CHOCOLATE MOUSSE

#### ICE CREAMS AND SORBETS