

SEPTEMBER SPECIALS

STARTER

MOULES AU CIDRE 6,95

MUSSELS SIMMERED IN BRETON CIDER WITH BACON LARDONS, CRÈME FRAÎCHE AND TARRAGON

MAINS

DUCK CONFIT WITH SALARDAISE POTATOES 13,50

CRISPY DUCK CONFIT WITH SAUTÉED POTATOES, BUTTON ONIONS, GARLIC AND PARSLEY WITH A VEAL AND THYME JUS

SOLE MEUNIÈRE 17,95

WHOLE ON THE BONE LEMON SOLE SAUTÉED IN BUTTER, CAPERS, LEMON JUICE AND PARSLEY

LAMB SHANK 14,95

BRAISED LAMB SHANK WITH WHOLEGRAIN MUSTARD POTATO PURÉE AND A VEAL AND ROSEMARY SAUCE

SIDE

GOLDEN BEETROOT 3,95

SEASONAL WARM GOLDEN BEETROOT SALAD WITH TARRAGON DRESSING

DESSERT

SEASONAL FRUIT PAVLOVA 5,95

PEACH, APPLE, RASPBERRY AND BLACKBERRY PAVLOVA WITH CHANTILLY CREAM AND HOMEMADE MERINGUES

CHÂTEAU TREVIAC 2015

CORBIÈRES

5,75 / 7,95 / 22,95

AS A SUGGESTED WINE PAIRING WITH THE LAMB SHANK, WE RECOMMEND CHÂTEAU TREVIAC.

WITH JUICY BERRY FRUIT AND LIQUORICE SPICE, THIS GENEROUS AND WARMING RED WINE IS MADE FOR US BY ARNAUD SIE AND HIS FAMILY IN THE HILLS OF THE SUN-DRENCHED LANGUEDOC.