

VEGETARIAN MENU

WHEN ORDERING, PLEASE MENTION THAT YOU ARE CHOOSING FROM THE VEGETARIAN MENU

APÉRITIFS

RICARD, NOILLY PRAT, 50ML 2,95

KIR, 175ML 4,75
WHITE WINE WITH CASSIS

OLIVES 2,60

PIQUANT MIXED OLIVES 3,90

FOUGASSE 4,95
LEAF SHAPED GARLIC BREAD
WITH PARSLEY AND SEA SALT

BREAD 2,40
FRESHLY BAKED SOURDOUGH
BAGUETTE WITH BUTTER

PROVENÇALE PISSALADIÈRE 4,85
TRADITIONAL WARM FLATBREAD FROM NICE
WITH GOATS CHEESE AND BLACK OLIVES

STARTERS

SEASONAL SOUP 4,95
PLEASE ASK FOR TODAY'S SOUP

TOMATES BRETON 6,50
MIXED BRETON HERITAGE TOMATOES WITH SOFT
GOATS CHEESE, BLACK OLIVES, SHALLOTS AND
CAPERS SERVED ON GRILLED SOURDOUGH BREAD

MUSHROOM BRIOCHE 5,25
TOASTED BRIOCHE WITH WILD MUSHROOM SAUCE

CHARENTAIS MELON 4,95
SEASONAL CHARENTAIS MELON

EGGS FLORENTINE 7,95
SPINACH AND POACHED EGGS ON A TOASTED MUFFIN
WITH HOMEMADE HOLLANDAISE SAUCE

SIDES

FRITES 2,95
GREEN SALAD 2,75
TOMATO, SHALLOT AND BASIL SALAD 2,95
GLAZED CARROTS WITH PARSLEY 2,75
FRENCH BEANS 2,95
BRAISED MINTED PEAS 2,95
GRATIN POTATO 2,95
CREAMED SPINACH 3,75

MAINS

RISOTTO VERT 10,95
RISOTTO WITH PEAS, BROAD BEANS, GREEN BEANS,
COURGETTE, BABY SPINACH, PESTO,
MINT AND ROCKET

GOATS CHEESE SALAD 9,95
WARM GOATS CHEESE AND ROASTED VEGETABLE
SALAD WITH BLACK OLIVE TAPENADE

MUSHROOM AND MOZZARELLA SALAD 10,95
CHARGRILLED FIELD MUSHROOM WITH AVOCADO,
MOZZARELLA, BABY GEM LETTUCE, BABY SPINACH,
SHALLOTS, FRENCH BEANS, WALNUTS AND A
MUSTARD DRESSING

OMELETTE 9,95
OMELETTE WITH CHEESE, TOMATO AND SPINACH,
SERVED WITH FRITES AND SALADE VERTE

BRAISED PUY LENTILS 10,50
ROASTED VEGETABLES WITH BRAISED
PUY LENTILS AND A SOFT POACHED EGG

SAUSAGES WITH SALARDAISE POTATOES 10,95
GRILLED SPINACH AND CHEDDAR SAUSAGES WITH
SAUTÉED POTATOES, GARLIC, AND PARSLEY, SERVED
WITH DIJONNAISE

SPINACH AND MUSHROOM CRÊPES 10,50
BAKED CRÊPES WITH WILD MUSHROOMS,
SPINACH AND CHEESE

DESSERTS

CRÈME CARAMEL 5,75
TRADITIONAL SET VANILLA POD CUSTARD
WITH DARK CARAMEL AND CREAM

FROZEN BERRIES WITH 4,95
WHITE CHOCOLATE SAUCE
FROZEN SUMMER BERRIES WITH
WARM WHITE CHOCOLATE SAUCE

CHOCOLATE MOUSSE 4,95
DARK CHOCOLATE MOUSSE

CRÈME BRÛLÉE 5,95
CLASSIC CARAMELISED VANILLA CUSTARD

ICE CREAMS & SORBETS 4,75
VANILLA, CHOCOLATE AND STRAWBERRY
ICE CREAM AND LEMON SORBET

CHOCOLATE POT 3,70
DARK CHOCOLATE POT WITH CRÈME FRAÎCHE

CHOCOLATE FONDANT 5,95
WARM CHOCOLATE FONDANT WITH VANILLA ICE-CREAM

TARTE FINE AUX POMMES 6,25
CRISP PUFF PASTRY TART WITH FINELY
LAYERED APPLES AND VANILLA ICE-CREAM

PRALINE CRÊPE 6,25
CHOCOLATE AND PRALINE CRÊPE WITH CARAMELISED
BANANAS AND CRÈME CHANTILLY

COUPE NOIRE 4,95
VANILLA ICE CREAM WITH WARM
DARK CHOCOLATE SAUCE

VEGETARIAN DRINKS MENU

SPIRITS 25ML/50ML

ABSOLUT VODKA, GORDONS GIN	2,65/4,95
JACK DANIELS	2,65/4,95
BOMBAY SAPHIRE GIN	4,10/7,35
GREY GOOSE VODKA DISTILLED AND BOTTLED IN FRANCE	4,10/7,35
TALISKER 10YR WHISKY	3,95/7,25

WATER

PERRIER SPARKLING WATER, 33CL/75CL	2,20/4,25
EVIAN STILL WATER, 33CL	2,20
BADOIT LIGHTLY SPARKLING WATER, 75CL	4,25

SOFT DRINKS / JUICES

FRESH ORANGE JUICE / CLOUDY APPLE JUICE	2,55
CRANBERRY / POMEGRANATE / TOMATO JUICE	2,30
COCA COLA / DIET COKE CONTOUR, 33CL	2,60
LA MORTUACIENNE CLOUDY LEMONADE, 33CL	2,75
ORANGINA, 25CL	2,60

BEER / CIDER

METEOR (33CL) 4.6% ALC ONE OF THE LAST INDEPENDENT, FAMILY OWNED BREWRIES IN FRANCE	3,95
PELFORTH BLONDE (25CL) 5.8% ALC	3,90
BRETON CIDRE (33CL) 5% ALC TRADITIONAL CIDER FROM BRITTANY	3,95

SPARKLING WINE BTL

NV BRUT ROSÉ, RIVAROSE 28,50

CHAMPAGNE

NV TAITTINGER, BRUT RESERVE 49,95
NV BRUT ROSÉ, HENRIOT 59,95
VINTAGE, HENRIOT, 2006 79,00

WHITE WINE 175ML/250ML/BTL

LAGARDE BLANC 2016 4,75/6,25/16,50
FRESH GREEN APPLE AND CITRUS FRUIT

SAUMUR BLANC LA CABRIOLE 2016 18,95
CAVE DE SAUMUR
RIPE RED APPLE AND FRESH PEACH

LEDUC VIOGNIER 2016 19,95
VIN DE PAYS D'OC
JUICY PEACH AND APRICOT

MAISON L' AIGLON CHARDONNAY 2016 5,50/7,50/21,95
VIN DE PAYS D'OC
MELON AND PINEAPPLE WITH SUBTLE TOASTY OAK

PICPOUL DE PINET 2016 23,50
DOMAINE DE ROQUEMOLIÈRE
MELON AND LIME FRESHNESS

CHÂTEAU LAULERIE BERGERAC 2016 5,95/8,50/24,95
SAUVIGNON BLANC
REFRESHING AND AROMATIC WITH CRISP GREEN FRUIT

CHABLIS 2015 7,50/10,50/31,00
OLIVIER TRICON
CRISP WITH CITRUS NOTES AND A MINERAL FINISH

SANCERRE LE PETIT BROUX 2016 32,50
LES CELLIERS DE CERES
WONDERFULLY FRESH AND ZINGY, TROPICAL FRUIT PALATE

POUILLY FUISSE 2015 35,95
DOMAINE SAUMAIZE-MICHELIN
SUCCULENT CITRUS AROMAS WITH A ROUNDED PALATE

ROSÉ

CHÂTEAU GASSIER 2016 25,95
CÔTES DE PROVENCE
CRISP AND REFRESHING

NV SANCERRE 29,50
CAVE DES VINS DE SANCERRE
LIGHT AND AROMATIC WITH A LONG CRISP FINISH

RED WINE 175ML/250ML/BTL

CÔTES DU RHÔNE ROUGE 2016 5,85/8,30/24,50
CUVÉE LAUDUN
MEDIUM BODIED AND SUPPLE WITH
SUCCULENT RIPE FOREST FRUIT

CHINON 2016 24,95
PIERRE SOURDAIS
FIRM FRESH BLACKCURRANT
AND HERBAL SPICE

FLEURIE 2015 29,50
LA BONNE DAME
SEVERAL PUNNETS WORTH OF SOFT
RED BERRY FRUIT

GEVREY CHAMBERTIN 2014 52,50
DOMAINE LUCIEN BOILLOT
SILKY YET VIBRANT RED FRUIT WITH
COMPLEX, SMOOTH SPICE

DESSERT WINE 100ML

MONBAZILLAC CHÂTEAU LA SABATIÈRE 4,50
RICHLY HONEYED, WITH DRIED FRUITS,
NUTS AND CARAMEL

PORT 100ML

LATE BOTTLED VINTAGE PORT, 4,95
QUINTA DO CRASTO 2012

TAYLOR'S 10 YEAR OLD TAWNY PORT 8,50

DIGESTIFS 25ML/50ML

COURVOISIER 3,40/5,50

REMY MARTIN VSOP 3,85/6,95

CASTARÈDE BAS ARMAGNAC 10ANS 3,90/6,95

TESSERON COGNAC XO 5,60/10,65