



- APÉRITIF -

GLASS OF KIR ROYALE (125ML) 4,95
BLANC DE BLANCS BRUT WITH CASSIS

OLIVES 2,80

MIXED OLIVES MARINATED IN OLIVE OIL,
GARLIC & HERBS

PIQUANT MIXED OLIVES 3,95

SPICY MARINATED OLIVES WITH ROSE HARISSA,
CAPER BERRIES AND CORNICHONS

SAUCISSON SEC 3,75

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

BREAD 2,50

FRESHLY BAKED SOURDOUGH
BAGUETTE WITH BUTTER

FOUGASSE 5,25

LEAF SHAPED GARLIC BREAD WITH
PARSLEY AND SEA SALT

PISALADIÈRE

TRADITIONAL WARM FLATBREAD FROM
NICE WITH CARAMELISED ONIONS

ANCHOVY 4,45 **REBLOCHON** 4,95
ANCHOVIES, OLIVES REBLOCHON CHEESE
AND PARSLEY AND THYME

- STARTERS -

FRENCH ONION SOUP 5,95

RUSTIC FRENCH ONION SOUP WITH A SOUR-
DOUGH CROÛTE AND MELTED COMTÉ CHEESE

CALAMARI 6,75

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

TOMATES BRETON 6,50

MIXED BRETON HERITAGE TOMATOES WITH SOFT
GOATS CHEESE, BLACK OLIVES, SHALLOTS AND
CAPPERS SERVED ON GRILLED SOURDOUGH BREAD

CHICKEN LIVER PARFAIT 6,50

CHICKEN LIVER PÂTÉ WITH TOASTED BRIOCHE
AND SPICED APPLE CHUTNEY

6,50

MUSSELS COOKED WITH WHITE WINE, GARLIC,
SHALLOTS, PARSLEY AND FRESH CREAM

PRawn GRATINÉE 7,95

KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI
AND TOMATO SAUCE WITH TOASTED GARLIC
AND PARSLEY CROUTONS

CHARENTAIS MELON

WITH SAVOIE HAM 6,50
SEASONAL CHARENTAIS MELON WITH AIR-DRIED
MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL

CRAB MAYONNAISE 8,50

CRAB MAYONNAISE WITH AVOCADO, CUCUMBER,
CAPERS AND TARRAGON WITH TOASTED
SOURDOUGH BREAD

CHARCUTERIE BOARD 7,25

JAMBON DE SAVOIE, SMOKED DUCK BREAST,
SAUCISSON SEC AND DUCK RILLETTES WITH
BABY GEM SALAD AND CHARGRILLED
PAIN DE CAMPAGNE

STEAK TARTARE 6,95

FINELY CHOPPED RAW BEEF MIXED WITH
SHALLOTS, CAPERS, CORNICHONS,
EGG YOLK AND COGNAC

**OPEN FOR COFFEE &
BREAKFAST DAILY**

- LIGHT MAINS -

GOATS CHEESE SALAD 10,50
WARM GOATS CHEESE AND ROASTED
VEGETABLE SALAD WITH BLACK OLIVE
TAPENADE CROSTINI

SPINACH AND MUSHROOM CRÊPES 10,95
BAKED CRÊPES WITH WILD MUSHROOMS,
SPINACH AND GRUYÈRE CHEESE

CHICKEN AND WALNUT SALAD 11,95
CHARGRILLED CHICKEN WITH AVOCADO, BABY
GEM LETTUCE, BABY SPINACH, SHALLOTS,
FRENCH BEANS, WALNUTS, CROUTONS
AND A MUSTARD DRESSING

TUNA NIÇOISE 13,95
CHARGRILLED FRESH TUNA STEAK
(SERVED MEDIUM RARE)

ON CLASSIC NIÇOISE SALAD WITH FRENCH
BEANS, CHERRY TOMATOES, BLACK OLIVES,
PEPPERS, NEW POTATOES, EGG, BABY GEM
LETTUCE AND RED ONION

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

SALMON 13,50
CHARGRILLED SALMON WITH RATATOUILLE
AND A LEMON JUICE AND OLIVE OIL DRESSING

- MEAT & FISH -

ROAST DUCK BREAST 14,95
ROASTED DUCK BREAST (SERVED PINK)
WITH GRATIN POTATO AND A GRIOTTINE
CHERRY SAUCE

ESCALOPE DE VEAU 13,95
SAUTÉED BREADED VEAL ESCALOPE
WITH WATERCRESS, LEMON AND VEAL JUS

ROAST SEABASS 15,95
ROAST SEABASS FILLET, BRAISED FENNEL
AND A CHAMPAGNE BEURRE BLANC WITH
CHIVES AND TOMATO CONCASSE

BRETON FISH STEW 14,50
TRADITIONAL BRETON FISH STEW OF SEABASS,
MUSSELS, CLAMS, PRAWNS AND SQUID WITH
TOMATO, WHITE WINE AND CHILLI

ROASTED PORK BELLY 13,95
PAN ROASTED PORK BELLY WITH GRATIN
POTATO, BRAISED SAVOY CABBAGE, APPLES,
THYME AND CALVADOS JUS

FISH PARMENTIER 12,95
COD, HADDOCK, PRAWN AND SALMON IN
A CREAMY WHITE WINE AND LEEK SAUCE,
TOPPED WITH MASH POTATO AND
GRUYÈRE CHEESE

COD GOUJONS 11,95
BREADCRUMBED SLICES OF COD FILLET
WITH FRITES, BRAISED MINTED PEAS
AND TARTARE SAUCE

- GRILLS -

POULET 'BRETON'

CORN FED CHICKEN REARED IN THE HEART
OF RURAL BRITTANY IN THE WEST OF FRANCE
WHICH IS RENOWNED FOR ITS POULTRY

**HALF CHARGRILLED
'BRETON' CHICKEN** 11,95
SERVED WITH FRITES

— CHOICE OF SAUCES —

GARLIC BUTTER 1,30
NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

PROVENÇALE SAUCE 1,70
CHERRY TOMATO, BASIL, GARLIC, CARAMELISED
ONIONS AND BLACK OLIVES

WILD MUSHROOM SAUCE 2,50
WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

- STEAKS -

ALL OF OUR STEAKS ARE FROM 30 DAY
AGED GRAIN FED CATTLE AND SERVED
CHARGRILLED WITH FRITES

10OZ RIBEYE 17,50

10OZ SIRLOIN 18,95

7OZ FILLET 20,50

— CHOICE OF SAUCES —

GARLIC BUTTER 1,30
NORMANDY BUTTER WITH GARLIC,
LEMON AND PARSLEY

BÉARNAISE SAUCE 1,95
TARRAGON, EGG, SHALLOT
AND BUTTER SAUCE

ROQUEFORT BUTTER 1,95
NORMANDY BUTTER WITH
ROQUEFORT CHEESE

PEPPERCORN SAUCE 2,25
GREEN PEPPERCORN, COGNAC AND CREAM

TRUFFLE HOLLANDAISE 2,95
HOLLANDAISE SAUCE INFUSED
WITH BLACK TRUFFLES

- PLATS RAPIDES -

STEAK FRITES 11,95
CHARGRILLED THINLY BEATEN OUT
MINUTE STEAK WITH FRITES AND GARLIC
BUTTER (SERVED PINK)

POULET GRILLÉ 12,50
CHARGRILLED BUTTERFLIED CHICKEN
BREAST WITH WILD MUSHROOM, CRÈME
FRAÎCHE AND THYME SAUCE, SERVED
WITH GRATIN POTATO

MOULES FRITES 12,95
MUSSELS COOKED WITH WHITE WINE,
GARLIC, SHALLOTS, PARSLEY AND FRESH
CREAM, SERVED WITH FRITES

SIDES

FINGER CARROTS
glazed with parsley 2,95

**BAISED MINTED
PEAS** 3,25

CREAMED SPINACH
3,95

TOMATO SALAD
with basil and shallots 3,25

GREEN SALAD
2,95

FRITES
2,95

FRENCH BEANS
3,25

GRATIN POTATO
3,25

- SEPTEMBER SPECIALS -

APÉRITIF

BELLINI AUX PÊCHE 5,95

AN ELEGANT APÉRITIF OF BLANC DE BLANCS
SPARKLING WINE AND PEACH PURÉE

STARTER

CRAB BISQUE 6,50

HOMEMADE CRAB BISQUE SERVED WITH
BAKED GRUYÈRE GOUGÈRES

MAINS

SOLE MEUNIÈRE 18,95

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

HERB ROASTED CHICKEN SUPRÈME

HERB ROASTED CHICKEN SUPRÈME
WRAPPED IN FRENCH STREAKY BACON,
SERVED WITH JERUSALEM ARTICHOKE
AND A CREAMY MUSTARD SAUCE

FILLET STEAK 22,95

CHARGRILLED 7OZ FILLET STEAK
WITH GLAZED FRENCH BEANS AND
PORCINI MUSHROOM SAUCE,
SERVED WITH A SIDE OF
CELERIAC PURÉE

SIDE

RATATOUILLE 3,95

SAUTÉED AUBERGINE, COURGETTE
AND RED PEPPERS IN PROVENÇALE
SAUCE WITH BABY SPINACH AND
EXTRA VIRGIN OLIVE OIL

DESSERT

TOURTE AU CHOCOLAT 5,75

DARK CHOCOLATE TART WITH CRÈME
FRAÎCHE, TOASTED HAZELNUTS
AND CHOCOLATE SAUCE

WINE PAIRING

PINOT BLANC 2016

TRIMBACH, ALSACE
6,95 / 9,35 / 28,50

DRY AND AROMATIC WITH NOTES OF
CITRUS, THIS BRIGHT AND ELEGANT
WHITE WINE IS AN IDEAL PARTNER
FOR SOLE MEUNIÈRE OR ANY OF
OUR OTHER SEAFOOD DISHES

— MONDAY - FRIDAY —

**LUNCH & EARLY EVENING
SET MENU**

12 NOON - 7PM
ASK YOUR WAITER TO SEE THE MENU