## TAPAS

RAVIOLE DE DAUPHINÉ(V) 12
*cheese & herb filling, drizzled with truffle oil*

SMOKED COD LIVER 15

SQUID IN INK SAUCE 14

SCALLOP CEVICHE 12
*scallop, lemon pearl, orange, mango, rocket salad*

SEABASS CEVICHE 14
*sea bass, yuzu, lime, pearl of yuzu, rocket salad*

SALMON TARTARE 15
*salmon, rocket salad, capers, lemon, moutarde, olive oil, spring onion*

TUNA TATAKI 15
*seared tuna, rocket salad, chilli, spring onion, sesame seed oil & ginger soy sauce*

## -OYSTERS -

| | |
|---|---|
| LE TASTER | 4 FOR 18 |
| SUPER TASTER | 6 FOR 27 |
| GILLARDEAU/NATIVE | 3 FOR 17 |
| JOSEPHINE/TIA MARAA | 3 FOR 15 |
| PERLE/BABY KYS/BARRA | 3 FOR 15 |
| FINE DE CLAIRE | 3 FOR 12 |
| WHITSTABLE/JERSEY | 3 FOR 14 |
| MALDON/CARLINGFORD | 3 FOR 14 |

## SHELLFISH

DEVON DRESSED CRAB 19

BABY COCKTAIL 15

CREVETTE (6) 12

HALF PINT OF PRAWNS 14

WHELKS 12

## SEAFOOD PLATTERS

LE CLASSIC 52
*3 maldon oysters, 1 dressed crab, whelks, 6 cooked prawns*

LE CRUSTACE 87
*8 prawns, baby cocktail, 1 dressed crab, ½ pint of prawns & lobster in garlic, parsley & cajun butter*

LE ROYAL 120
*1 dressed crab, 12 Maldon, whelks, baby cocktail, ½ pint prawns, 12 crevettes*

## SALAD

AUTUMN SALAD 24
*chicory, apple, boiled egg, honey & tarragon vinaigrette, toasted almond flakes*

OCTOPUS & POTATO 29
*octopus, potato, celery, olive oil, garlic & parsley, shallot vinegar, smoked paprika, gem & tomato*

PRAWN COCKTAIL 25
*prawn, gem, tomatoes, beetroot, olive oil, spring onion, avocado & cocktail sauce*

## CHECK OUT OUR BLACKBOARD FOR DAILY SPECIALS

*A discretionary 12.5% service charge will be added to your bill.* ***Please inform us if you have any dietary or allergen requirements.***

## -HOUSE SPECIALITY -

FISH SOUP 16

HALIBUT IN SAFFRON HONEYBUTTER 36

BOUILLABAISSE PER PORTION 50
*Minimum order two portions*

LE FRENCH QUARTER 75
*hot seafood boil with 400g mussels, 12 prawns, 200g clams, 500g lobster, corn on the cob, potatoes, garlic parsley & cajun butter*

SOLE MEUNIÉRE MP
*sole dusted in flour, grilled and finished in butter, lemon & parsley*

## SPAGHETTI LINGUINI RISOTTO

VEGETARIAN 24

SEAFOOD 26

SPICY PRAWNS 28

VONGOLE & BOTARGA 36

SPICY CRAB 33

LANGOUSTINE & LIME 34

LOBSTER & COURGETTE 45

## BURGERS

SWORDFISH BURGER 19
*swordfish, brioche bun, tomato, cucumber, sweet gherkins, caramelised red onion, rocket, wasabi mayo*

LOBSTER ROLL 39
*lobster courgette cooked with lemon butter in brioche roll with shallots & capers mayo and baby gem*

LOBSTER & BEEF BURGER 36
*lobster meat, 8oz beef, brioche bun, tomato cucumber, sweet gherkins, gem & tarragon mayo*

## PLANCHA

CUTTLEFISH & SQUID 23
*with garlic & parsley*

LA CHEF 35
*grilled fillets of Red mullet, John Dory & Salmon*

LA MEDITERRANEAN 65
*Seabream, clams, langoustine, tiger prawn, cherry tomato, courgette, garlic parsley, oregano*

LA ROYALE 70
*daily selection of fish & seafood for 2*

## SIDES

SAMPHIRE/COURGETTE 8.95

GRILLED VEGETABLES 10.95

STEAMED RICE 6.95

ROSEMARY POTATOES 6.50

*A discretionary 12.5% service charge will be added to your bill.* ***Please inform us if you have any dietary or allergen requirements.***

## CHEESE & BREAD

| | |
|---|---|
| CHEESE PLATTER<br>grand selection of French cheese | 15/25 |
| BREAD BASKET<br>with salted French butter | 6.95 |
| HOME MADE GLUTEN FREE BREAD | 4.95 |
| ROSEMARY CRACKERS | 3.95 |

## SWEET WINE

| | |
|---|---|
| 2020 PORT GAIA PORTUGAL 100ML<br>Quinta late bottled vintage | 12 |
| 2020 SAUTERNES CHATEAU ROUMIEU, BORDEAUX, 37.5ml | 42 |
| 2003 VOUVRAY ARGILEX BENOIT GAUTIER, LOIRE, 37.5ml | 49 |
| 2009 PINOT GRIS VENDANGE TARDIVE, HUGEL, ALSACE, 37.5ml | 67 |
| SCHLUMBERGER CUVEE CHRISTINE, GEWURZTRAMINER, ALSACE, 2020 | 69 |
| 1999 GEWURZTRAMINER, FAMILLE HUGEL, ALSACE,37.5ml | 95 |
| 1989 NECTAR VOUVRAY MOELLEUX, MARC BREDIF, LOIRE, 37.5ml | 116 |

## DIGESTIF 25ML

| | |
|---|---|
| COGNAC CAMUS VSOP AROMATIC | 10 |
| COGNAC A.E.D'OR FINE CHAMPAGNE | 12 |
| BAS ARMAGNAC DARTIGALONGUE VSOP | 10 |
| BAS ARMAGNAC DARTIGALONGUE 1989 | 14 |
| BAS ARMAGNAC DARTIGALONGUE 1979 | 16 |
| CALVADOS CHÂTEAU DE BREUIL VSOP | 10 |
| CALVADOS CHATEAU DE BREUIL 8 YRS | 12 |
| CALVADOS CHÂTEAU DE BREUIL 15YRS | 16 |

## -DESSERT 8 -

CRÈME DE MARRON ET MARRON GLACÉ MONT BLANC

CHOCOLATE BROWNIE

RASPBERRY PAVLOVA WITH VANILLA ICE CREAM

MINI TARTE TATIN WITH CARAMEL ICE CREAM

YUZU SORBET WITH A SHOT OF YUZU SAKE

AFFOGATO VANILLA OR SALT CARAMEL & HONEYCOMB

## HOT DRINKS

| | |
|---|---|
| ESPRESSO | 3.95 |
| NOISETTE | 4.25 |
| MACCHIATO | 4.25 |
| LATTE | 4.50 |
| BLACK AMERICANO | 4.50 |
| MOKA | 4.95 |
| CAPPUCCINO | 4.95 |
| PEPPERMINT TEA | 3.50 |
| EARL GRAY WITH LEMON | 3.95 |
| ENGLISH TEA WITH MILK | 3.95 |
| CAMOMILE | 3.95 |
| VERBENA | 3.95 |
| GREEN TEA | 4.95 |

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## LAGER

| | |
|---|---|
| PERONI NASTRO 330ML | 5.50 |
| PERONI RED 330ML | 5.95 |
| MORETTI 330ML | 5.95 |
| ESTRELLA DAMM 330ML | 5.65 |
| ESTRELLA GALICIA 330ML | 5.75 |
| SAN MIGUEL 330ML | 5.25 |
| SUPER BOCK 330ML | 5.50 |
| STELLA ARTOIS 330ML | 5.25 |
| HEINEKEN 330ML | 5.25 |
| KIRIN ICHIBAN 330ML | 6.95 |
| ASAHI 330ML | 6.95 |
| CORONA 330ML | 5.50 |
| SINGHA 330ML | 6.50 |

## IPA

| | |
|---|---|
| BREW DOG 330ML | 5.95 |
| LEFFE 330ML | 5.95 |

## CIDER

| | |
|---|---|
| OLD MOUNT PINEAPPLE&RASPBERRY | 8.95 |
| WESTON ORGANIC 500ML | 8.95 |
| LE BRUT FRENCH ORGANIC CIDER 750ML | 20 |

## SAKE

| | |
|---|---|
| DASSAI 45 JUNMAI DAIGINJO *300ml* | 49 |
| ICHINOKURA SUZUNE *SPARKLING 300ML* | 49 |
| WARM SAKE 125ML | 12 |

## ROSÉ

| | |
|---|---|
| COTE DE PROVENCE 37CL | 31 |
| CHATEAU VAL JOANIS 75CL | 46 |
| VALLON DES ANGES 75CL | 55 |

## -ALCOHOL FREE -

MIXERS *12.95*

*Gin & tonic, Virgin Marie, Pineapple panic*

NOZECO SPARKLING WINE

| | |
|---|---|
| *Glass 125ml* | *6.95* |
| *Bottle 75cl* | *36.50* |

BEER & CIDER

| | |
|---|---|
| *San Miguel 330ML* | *5.25* |
| *Peroni 330ML* | *5.50* |
| *Kirin Ichiban 330ML* | *6.95* |
| *Old Mount Pineapple & Raspberry 500ML* | *5.50* |

## FIZZY DRINKS

| | |
|---|---|
| COKE REG/ZERO/DIETS | 4.95 |

## FRUIT JUICE

| | |
|---|---|
| FRESH ORANGE | 5.95 |
| FRESH GRAPEFRUIT | 5.95 |
| ORGANIC APPLE | 4.95 |
| LEMON&LIME LEMONADE | 5.95 |

## WATER

| | |
|---|---|
| EVIAN 75CL | 6.95 |
| SAN PELLEGRINO 75CL | 6.95 |
| SMALL BOTTLE 33CL *still or sparkling* | 3.95 |

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# LUNCH SET MENU

TUESDAY TO FRIDAY
12PM TO 3PM

1 COURSE £24, 2 COURSES £33, 3 COURSES £39

## - STARTER -

### FISH SOUP
*Mediterranean fish soup with croutons, rouille & Emmental*

### LE PETIT NORMAND
*1 oyster, 6 whelks, 3 crevettes with one dip*

### MUSSELS
*simply cooked mussels in garlic parsley, lemon & butter*

## - MAIN COURSE-

### RED MULLET SALAD
*grilled red mullet on baby gem, beetroot, cherry tomatoes, olive oil*

### GRILLED WHOLE SEABREAM
*Grilled seabream with garlic& parsley served on a plancha with sauté potatoes*

### SPICY PRAWN SPAGHETTI
*hot & juicy prawn spaghetti in a spicy cherry tomato & summer vegetable sauce*

### PLAT DU JOUR

## - DESSERT -

### CHEESE OF THE DAY
*today's cheese with rosemary cracker*

### AFFOGATO VANILLA OR SALT CARAMEL & HONEYCOMB

### CHOCOLATE BROWNIE

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