



Did you know we are celebrating our 40th anniversary next year – a Covent Garden institution!
Renowned for our excellent, regional French food, friendly service and warm atmosphere, we plan to be here for many more years to come!
‘Making a family out of strangers’

SNACKS

Olives	£3.50
Padron Peppers	£5.50
Bread & Butter	£4.50

APERITIFS

Kir	£9.50
Kir Royal	£14.00
Champagne	£12.50
Prosecco	£10.00
Crémant	£11.00

LES ENTREES

La Soupe à l'oignon	£8.00	Pâté de campagne maison	£8.00
Moules Marinières	£9.00	Salade de chèvre chaud	£9.75
Noix de St Jacques (Scallops)	£10.75	Cassiolette de calamars à la plancha au piment d'espelette	£10.75
Escargots de Bourgogne (half dozen)	£10.75	Assiette de charcuterie	£15.00
Foie gras, home made fig jam	£14.00	Fondue de Fromage des Clarines	£16.00
excellent with a glass of Monbazillac £8.00 extra			

LES PLATS

Boeuf Bourguignon	£25.00	“Le Garrick” burger	£19.00
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons		Cheeseburger with Blue or Emmental	
Moules frites	£18.00	Homemade spiced beef & lamb “steak haché” in a bun with cucumber, tomatoes & served with fries	
Large bowl of mussels “marinières” cooked in white wine, parsley and cream served with french fries		Poulet à la crème	£20.50
Confit de canard et pomme purée	£26.00	Grilled chicken breast with a creamy mushroom and rosemary sauce, served with sauteed potatoes	
Classic honey glazed duck “confit” with mash potato		Filet de saumon et sa ratatouille	£20.50
Authentique cassoulet de Toulouse	£26.00	Salmon fillet served with ratatouille and basil dressing	
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans		Vegetarian dish of the day	Changes daily
Plat du Jour	Changes daily	Please ask the staff or look on daily specials	
Dish of the day. Please ask the staff or look on daily specials		Salade de chèvre chaud	£18.00
Vegan dish of the day	Changes daily	Goats cheese salad	
Please ask the staff or look on daily specials		Poisson du Jour	Market price
		Fish of the day. Please ask the staff or look on daily specials	

LES STEAKS

Served with a choice of Béarnaise or Peppercorn sauce and French fries.		
Specials from the Grill	Faux filet Rib Eye £29.50	Onglet £18.00
Ask staff for details of daily changing special cuts on the grill	225g chargrilled rare breed rib eye steak	Also known as “butcher’s choice” 155g

LEGUMES

Epinards (spinach)	£5.00	Frites	£5.00
Salade tomates & échalottes	£5.00	Salade verte	£4.50
Petit pois Grand-Mère	£5.50	Pommes de terre nouvelles	£5.00
Seasonal greens	£5.50	Purée de pommes de terre	£5.00

LE MENU

Pre & Post Theatre	Available for lunch only through December
2 courses £22.00 or 3 courses £26.00 from noon until 6.30pm and after 10pm	
Starter	
Soupe du jour or Paté de campagne	
Main Course	
Onglet steak frites, Toulouse Sausage & Mash, Moules frites or Salade de chèvre chaud	
Dessert	
Tarte au citron or Pot au chocolat	
Add peppercorn or béarnaise sauce to your steak for £0.95	

A discretion of 12.5% service charge will be added to your bill.
For information regarding allergies please ask a member of staff.
Some dishes may contain nuts.

