

## - 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

**PISSALADIÈRE**

TRADITIONAL WARM FLATBREAD FROM  
NICE WITH CAMELISED ONIONS

**ANCHOVY** 4,45

**REBLOCHON** 4,95

ANCHOVIES, OLIVES  
AND PARSLEY

REBLOCHON CHEESE  
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  
CAPERS SERVED ON GRILLED SOURDOUGH BREAD

**CHICKEN LIVER PARFAIT** 6,50

CHICKEN LIVER PÂTÉ WITH TOASTED BRIOCHE  
AND SPICED APPLE CHUTNEY

**MOULES MARINIÈRES** 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 BRITANNY 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, CAMELISED  
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

## - 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 SUPRÊME** 14,50

HERB ROASTED CHICKEN SUPRÊME  
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

## SIDES

**FINGER CARROTS**  
*glazed with parsley* 2,95

**BRAISED 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