

PRESTIGE SET MENU

MONDAY - THURSDAY 12 NOON - CLOSE

FRIDAY 12 NOON - 7 PM

TWO COURSES 15,95 / THREE COURSES 18,95

STARTERS

GAZPACHO

CHILLED TOMATO SOUP WITH CUCUMBER, PEPPERS, GARLIC AND BASIL, SERVED WITH BRIOCHE CROUTONS

TOMATES BRETON

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

BREADCRUMBED CALAMARI

SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED BRIOCHE

CHARENTAIS MELON WITH SAVOIE HAM

SEASONAL CHARENTAIS MELON WITH AIR-DRIED MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL

MOULES MARINIÈRES

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

MAINS

PAN ROASTED SALMON

PAN ROASTED SALMON SUPRÊME SERVED WITH NEW POTATOES, GREEN BEANS, SPRING ONIONS AND HOLLANDAISE SAUCE

HALF CHARGRILLED 'BRETON' CHICKEN

SERVED WITH FRITES AND NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

ROAST PORK BELLY

PAN ROASTED PORK BELLY WITH A POTATO, CRÈME FRAÎCHE AND CHIVE PURÉE, CARAMELISED APPLES AND CALVADOS JUS

SEAFOOD LINGUINE

LINGUINE PASTA WITH PRAWNS, MUSSELS, CLAMS AND SQUID SAUTÉED IN GARLIC, CHILLI, SHALLOTS, WHITE WINE AND LOBSTER JUS

WILD MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO WITH CEP CREAM AND TRUFFLE OIL

RIBEYE STEAK (2,50 SUPPLEMENT)

CHARGRILLED 8OZ RIBEYE STEAK WITH FRITES AND GARLIC BUTTER

SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25
with basil and shallots

FINGER CARROTS 2,95
glazed with parsley

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

DESSERTS

COUPE NOIRE

VANILLA ICE-CREAM WITH WARM DARK CHOCOLATE SAUCE

"CRUMBLE AUX PÊCHES"

WITH VANILLA ICE-CREAM

CHOCOLATE MOUSSE

DARK CHOCOLATE MOUSSE

CRÈME CARMEL

TRADITIONAL SET VANILLA POD CUSTARD WITH DARK CARAMEL AND CREAM