

# VEGETARIAN MENU

WHEN ORDERING, PLEASE MENTION THAT YOU ARE CHOOSING FROM THE VEGETARIAN MENU

## APÉRITIFS

**RICARD, NOILLY PRAT, 50ML** 2,95

**KIR, 175ML** 4,75  
WHITE WINE WITH CASSIS

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**OLIVES** 2,80

**PIQUANT MIXED OLIVES** 3,95

**FOUGASSE** 5,25  
LEAF SHAPED GARLIC BREAD  
WITH PARSLEY AND SEA SALT

**BREAD** 2,50  
FRESHLY BAKED SOURDOUGH  
BAGUETTE WITH BUTTER

**PROVENÇALE PISSALADIÈRE** 4,95  
TRADITIONAL WARM FLATBREAD FROM NICE  
WITH GOATS CHEESE AND BLACK OLIVES

## STARTERS

**FRENCH ONION SOUP** 5,95  
RUSTIC FRENCH ONION SOUP WITH A  
SOURDOUGH CROÛTE AND MELTED MOZZARELLA

**SEASONAL SOUP** 4,95  
PLEASE ASK FOR TODAY'S SOUP

**WARM ROQUEFORT SALAD** 5,75  
ENDIVE, WALNUT AND CROUTON SALAD WITH A  
WARM ROQUEFORT CHEESE DRESSING

**MUSHROOM BRIOCHE** 5,25  
TOASTED BRIOCHE WITH WILD MUSHROOM SAUCE

**EGGS FLORENTINE** 7,95  
SPINACH AND POACHED EGGS ON A TOASTED MUFFIN  
WITH HOMEMADE HOLLANDAISE SAUCE

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## SIDES

**FRITES** 2,95  
**GREEN SALAD** 2,95  
**TOMATO, SHALLOT AND BASIL SALAD** 3,25  
**GLAZED CARROTS WITH PARSLEY** 2,95  
**FRENCH BEANS** 3,25  
**BRAISED MINTED PEAS** 3,25  
**GRATIN POTATO** 3,25  
**CREAMED SPINACH** 3,95

## MAINS

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

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

**MUSHROOM AND MOZZARELLA SALAD** 10,95  
CHARGRILLED FIELD MUSHROOM WITH AVOCADO,  
MOZZARELLA, BABY GEM LETTUCE, BABY SPINACH,  
SHALLOTS, FRENCH BEANS, WALNUTS AND A  
MUSTARD DRESSING

**OMELETTE** 9,95  
OMELETTE WITH CHEESE, TOMATO AND SPINACH,  
SERVED WITH FRITES AND SALADE VERTE

**BRAISED PUY LENTILS** 10,50  
ROASTED VEGETABLES WITH BRAISED  
PUY LENTILS AND A SOFT POACHED EGG

**SAUSAGES WITH SALARDAISE POTATOES** 10,95  
GRILLED SPINACH AND CHEDDAR SAUSAGES WITH  
SAUTÉED POTATOES, GARLIC, AND PARSLEY, SERVED  
WITH DIJONNAISE

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

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## DESSERTS

**CRÈME CARAMEL** 5,75  
TRADITIONAL SET VANILLA POD CUSTARD  
WITH DARK CARAMEL AND CREAM

**FROZEN BERRIES WITH** 4,95  
**WHITE CHOCOLATE SAUCE**  
FROZEN SUMMER BERRIES WITH  
WARM WHITE CHOCOLATE SAUCE

**CHOCOLATE MOUSSE** 4,95  
DARK CHOCOLATE MOUSSE

**CRÈME BRÛLÉE** 5,95  
CLASSIC CARAMELISED VANILLA CUSTARD

**ICE CREAMS & SORBETS** 4,75  
VANILLA, CHOCOLATE AND STRAWBERRY  
ICE CREAM AND LEMON SORBET

**CHOCOLATE POT** 3,70  
DARK CHOCOLATE POT WITH CRÈME FRAÎCHE

**CHOCOLATE FONDANT** 5,95  
WARM CHOCOLATE FONDANT WITH VANILLA ICE-CREAM

**TARTE FINE AUX POMMES** 6,25  
CRISP PUFF PASTRY TART WITH FINELY  
LAYERED APPLES AND VANILLA ICE-CREAM

**PRALINE CRÊPE** 6,25  
CHOCOLATE AND PRALINE CRÊPE WITH CARAMELISED  
BANANAS AND CRÈME CHANTILLY

**COUPE NOIRE** 4,95  
VANILLA ICE CREAM WITH WARM  
DARK CHOCOLATE SAUCE

# VEGETARIAN DRINKS MENU

## SPIRITS 25ML/50ML

ABSOLUT VODKA, GORDONS GIN	2,65/4,95
JACK DANIELS	2,65/4,95
BOMBAY SAPHIRE GIN	4,10/7,35
GREY GOOSE VODKA DISTILLED AND BOTTLED IN FRANCE	4,10/7,35
TALISKER 10YR WHISKY	3,95/7,25

## WATER

PERRIER SPARKLING WATER, 33CL/75CL	2,30/4,40
EVIAN STILL WATER, 33CL	2,30
BADOIT LIGHTLY SPARKLING WATER, 75CL	4,40

## SOFT DRINKS / JUICES

FRESH ORANGE JUICE / CLOUDY APPLE JUICE	2,65
CRANBERRY/ POMEGRANATE / TOMATO JUICE	2,40
COCA COLA/DIET COKE CONTOUR, 33CL	2,70
LA MORTUACIENNE CLOUDY LEMONADE, 33CL	2,85
ORANGINA, 25CL	2,70

## BEER/CIDER

METEOR (33CL) 4.6% ALC ONE OF THE LAST INDEPENDENT, FAMILY OWNED BREWERIES IN FRANCE	3,95
PELFORTH BLONDE (25CL) 5.8% ALC	3,90
BRETON CIDRE (33CL) 5% ALC TRADITIONAL CIDER FROM BRITTANY	3,95

## SPARKLING WINE BTL

NV BRUT ROSÉ, RIVAROSE 28,50

## CHAMPAGNE

NV TAITTINGER, BRUT RESERVE 49,95  
 NV BRUT ROSÉ, HENRIOT 59,95  
 VINTAGE, HENRIOT, 2006 79,00

## WHITE WINE 175ML/250ML/BTL

LAGARDE BLANC 2016 4,75/6,25/16,50  
 FRESH GREEN APPLE AND CITRUS FRUIT

SAUMUR BLANC LA CABRIOLE 2016 18,95  
 CAVE DE SAUMUR  
 RIPE RED APPLE AND FRESH PEACH

LEDUC VIOGNIER 2016 19,95  
 VIN DE PAYS D'OC  
 JUICY PEACH AND APRICOT

MAISON L' AIGLON CHARDONNAY 2016 5,50/7,50/21,95  
 VIN DE PAYS D'OC  
 MELON AND PINEAPPLE WITH SUBTLE TOASTY OAK

PICPOUL DE PINET 2016 23,50  
 DOMAINE DE ROQUEMOLIÈRE  
 MELON AND LIME FRESHNESS

CHÂTEAU LAULIERE BERGERAC 2016 5,95/8,50/24,95  
 SAUVIGNON BLANC  
 REFRESHING AND AROMATIC WITH CRISP GREEN FRUIT

CHABLIS 2016 7,50/10,50/31,00  
 OLIVIER TRICON  
 CRISP WITH CITRUS NOTES AND A MINERAL FINISH

SANCERRE LE PETIT BROUX 2016 32,50  
 LES CELLIERS DE CERES  
 WONDERFULLY FRESH AND ZINGY, TROPICAL FRUIT PALATE

POUILLY FUISSE 2015 35,95  
 DOMAINE SAUMAIZE-MICHELIN  
 SUCCULENT CITRUS AROMAS WITH A ROUNDED PALATE

## ROSÉ

CHÂTEAU GASSIER 2016 25,95  
 CÔTES DE PROVENCE  
 CRISP AND REFRESHING

NV SANCERRE 29,50  
 CAVE DES VINS DE SANCERRE  
 LIGHT AND AROMATIC WITH A LONG CRISP FINISH

## RED WINE 175ML/250ML/BTL

CÔTES DU RHÔNE ROUGE 2016 5,85/8,30/24,50  
 CUVÉE LAUDUN

MEDIUM BODIED AND SUPPLE WITH  
 SUCCULENT RIPE FOREST FRUIT

CHINON 2016 24,95

PIERRE SOURDAIS  
 FIRM FRESH BLACKCURRANT  
 AND HERBAL SPICE

FLEURIE 2015 29,50

LA BONNE DAME  
 SEVERAL PUNNETS WORTH OF SOFT  
 RED BERRY FRUIT

GEVREY CHAMBERTIN 2014 52,50

DOMAINE LUCIEN BOILLOT  
 SILKY YET VIBRANT RED FRUIT WITH  
 COMPLEX, SMOOTH SPICE

## DESSERT WINE 100ML

MONBAZILLAC CHÂTEAU LA SABATIÈRE 4,50  
 RICHLY HONEYED, WITH DRIED FRUITS,  
 NUTS AND CARAMEL

## PORT 100ML

LATE BOTTLED VINTAGE PORT, 4,95  
 QUINTA DO CRASTO 2012

TAYLOR'S 10 YEAR OLD TAWNY PORT 8,50

## DIGESTIFS 25ML/50ML

COURVOISIER 3,40/5,50

REMY MARTIN VSOP 3,85/6,95

CASTARÈDE BAS ARMAGNAC 10ANS 3,90/6,95

TESSERON COGNAC XO 5,60/10,65