

Breakfast

PETIT DÉJEUNER GALETTE	£7.95
Galette "Breakfast" (see below), glass of Orange juice, Regular Coffee or Tea	
PETIT DÉJEUNER CONTINENTAL	£6.50
Demi-Baguette Rustique with Butter & Jam, Croissant, glass of Orange juice, Regular Coffee or Tea	
BAGUETTE BREAD BUTTER & JAM	£2.50
CROISSANT	£0.90
PAIN AU CHOCOLAT	£0.95

Baguettes

Our bread is a Demi Baguette Rustique

ŒUF & CRUDITÉS	£3.60
Free range hard boiled Egg, Tomato & Salad	
TERRINE DE CAMPAGNE	£3.80
coarse Pork paté with green Peppercorns, Gherkins, Tomato & Salad	
RILLETES DE PORC	£3.80
a very tasty pork potted meat, Gherkins, Tomato & Salad	
JAMBON DE PARIS (*)	£3.80
cooked Paris ham, Gherkins, Tomato & Salad	
SAUCISSON SEC (*)	£3.80
Rosette Salami from Lyon, Gherkins, Tomato & Salad	
COMTÉ & CRUDITÉS	£3.90
unpasteurised AOC hard Mountain Cheese, Tomato & Salad	
BRIE & CRUDITÉS	£4.00
unpasteurised AOC Brie de Meaux, Tomato & Salad	
THON MAYONNAISE	£4.10
Tuna flakes, home made Mayonnaise, Tomato & Salad	
JAMBON DE BAYONNE (*)	£4.50
cured Ham, Gherkins, Tomato & Salad	
ROQUEFORT, NOIX & CRUDITÉS	£4.60
Roquefort cheese (blue vein, ewe's milk), Walnut pieces, Tomato & Salad	
SAUMON FUMÉ	£4.80
Smoked Salmon, Lemon, Capers and Dill dressing, Tomato & Salad	
(*) WITH ADDED CHEESE	+60P
(choice of Comté or Brie)	

Gallettes

Gallettes are savoury Crêpes, the batter uses gluten-free buckwheat flour from France

GALETTE COMPLÈTE	£5.20
Paris Ham, Grated Mountain Cheese, Egg	
GALETTE PARISIENNE	£5.40
Paris Ham, Mushroom, Brie de Meaux	
GALETTE VEGETARIENNE	£5.90
Goat's Cheese, Tomato, golden Onion, Mushroom	
GALETTE BREAKFAST	£5.90
Egg, Bacon, French Sausage, Tomato, Mushroom	
GALETTE SAVOYARDE	£6.10
Raclette Cheese, Potato, golden Onion, Bacon	
GALETTE NORDIQUE	£6.95
Smoked Salmon, Crème Fraîche, Lemon, Capers & Dill	

Soupe

SOUPE DU JOUR	£4.50
Soup of the Day with a basket of Baguette bread	

Salades

Served in a bowl of Mixed Salad leaves tossed in vinaigrette dressing and a basket of Baguette bread

SALADE NIÇOISE	£5.95
Tuna, Potato, Anchovy, hard boiled Egg, Tomatoes, Black Olives	
SALADE FROMAGÈRE	£6.45
Choose:	Roquefort & Walnut (Blue Ewe's milk Cheese)
or	Goat's Cheese and Olives
SALADE COMPOSÉE	£6.45
Paris Ham, Comté Cheese, Tomatoes	
SALADE SAUMON FUMÉ	£6.95
Smoked Salmon with Dill dressing, Capers, Tomato	

Assiettes

Served on slate with mixed Salad and a basket of Baguette bread

ASSIETTE DE 3 FROMAGES	£5.50
3 unpasteurised French Cheeses	
ASSIETTE DE CHARCUTERIE	£7.45
Selection of cured Meats and Patés with Condiments	
ASSIETTE MIXTE	£7.95
Unpasteurised French Cheeses, cured Meats and Patés	
ASSIETTE MIXTE POUR 2	£13.95
(for 2 to share, served on board)	
Unpasteurised French Cheeses, cured Meats and Patés	

Crêpes

Sweet pancakes, the batter is made with white flour from France

CRÊPE SUCRE ET CITRON	£3.50
Granulated Sugar and Lemon squeeze	
CRÊPE AU NUTELLA	£3.75
Chocolate and Hazelnut paste	
CRÊPE CARAMEL BEURRE SALÉ	£3.95
melted Caramel with Guérande butter	
CRÊPE CRÈME DE MARRONS	£3.95
sweet Chestnut puree	
CRÊPE BANANE CHOCOLAT	£4.50
melted dark Chocolate & Banana slices	
CRÊPE POMME CALVADOS	£5.25
Caramelised Apple & Calvados brandy	
SUPPLÉMENT	£1.00
Chantilly	
Ice Cream (one scoop)	

Boissons - Drinks

Café

EXPRESSO	£1.75
CAFÉ ALLONGÉ (LONG BLACK)	£1.75
DOUBLE EXPRESSO	£2.50
NOISETTE (MACCHIATO)	£2.00
PETIT CRÈME (REG. CAPPUCCINO)	£2.30
CAFÉ AU LAIT (LARGE LATTE - 1 SHOT)	£2.50
GRAND CRÈME (LARGE CAPPUCCINO - 2 SHOTS)	£2.80
THÉ	£2.00
CHOCOLAT CHAUD (HOT CHOCOLATE)	£2.50
INFUSION (VERBENA, OR PEPPERMINT HERBAL TEA)	£2.20

Boissons Fraîches

LEMONADE	£2.20
With Cordial (Mint-Lemon-Pomegranate-Strawberry) "Diabolo"	+40p
COKE / DIET COKE 33CL	£2.20
DRANGINA 33CL	£2.60
ORANGE JUICE / TONIC WATER	£2.20
PAGO JUICES "PURE FRUIT IN LIQUID FORM"	£2.35
Apple / Carrot-Lemon-Orange / Tropical / Strawberry / Grapefruit / Tomato	
ICE TEA PÊCHE 50CL	£2.60

Eaux Minérales

EVIAN STILL WATER 33CL	£1.50
EVIAN STILL WATER 75CL	£2.80
PERRIER SPARKLING WATER 33CL	£1.50
BADOIT SPARKLING WATER 75CL	£2.80

Cidre, Bière

BOLÉE DE CIDRE BRETON BRUT TRADITIONNEL - 20CL	£2.95
full-flavoured cider from Brittany, served in traditional earthenware bowl. 5%abv	
CIDRE KERISAC (BRUT OU DOUX) - 75CL	£8.90
A bottle of fruity cider from Brittany - Dry or Sweet	
KRONENBURG 1664 27.5CL	£3.10
The most popular French Lager needs no introduction! 5%abv	
PIETRA 33CL	£4.25
Strong organic amber Corsican beer, flavoured with chestnut flour 6%abv	
BUDVAR 50CL	£3.95
DRAUGHT HEINEKEN HALF / PINT	£2.55 / £4.20

En Flûte...

Something Bubbly...

KIR CASSIS, MÔRE, PÊCHE	£3.15
White wine with blackcurrant, blackberry or peach liqueur	
KIR ROYAL	£5.65
Sparkling wine with blackcurrant, blackberry or peach liqueur	
FLUTE DE CRÉMANT 10CL	£5.30
Glass of sparkling wine from France	
FLUTE DE CHAMPAGNE 10CL	£6.50
Glass of House Champagne	
1/2 CHAMPAGNE 37.5CL	£29.50
Champagne J.P. Deville Carte d'Or Blanc de Blancs	

Vin Maison

House Wine

HOUSE WINE RED, WHITE OR ROSÉ	
Vin de Pays from Southern France	
12.5CL	£3.40
17.5CL	£4.25
50CL CARAFE	£10.20
75CL BOTTLE	£14.50
100CL CARAFE	£18.75

Apéritifs

APÉRITIF MAISON 5CL	£2.50
home made fortified wine with almond and vanilla flavour	
VIN DE FRUIT 5CL	£2.50
fruit wine (orange, peach) traditionally produced in Corsica	
PASTIS RICARD 2.5CL	£2.90
France's national aniseed drink, served with ice and water	
PASTIS WITH CORDIAL 2.5CL	£3.20
Perroquet (mint) Tomato (pomegranate) Mauresque (almond)	
PINEAU DES CHARENTES 5CL	£2.75
apéritif made by mixing wine and Cognac	
SUZE 5CL	£2.50
bitter aperitif made with gentian, served on the rocks or with lemonade	
MUSCAT 5CL	£2.50
naturally sweet wine from Languedoc, served chilled as an aperitif	
SPIRITS	£2.50
Gin, Vodka, Bacardi, Rhum, Blended Whisky, Martini, Campari	
MIXERS	£1.00
orange, lemonade, soda	