

Midi - Lunch

12 TO 2PM
12 TO 3PM SATURDAYS

Amuses-Bouche

BREAD IS COMPLIMENTARY

OLIVE OIL & BALSAMIC	£1.95
OLIVES	£2.75
SAUCISSON	£2.75

Plat du Jour

1 COURSE £8.95 2 COURSES £11.95 3 COURSES £13.95

Today's choices can be found on the blackboard outside, or happily explained by your waiter!

Enfants

CHILDREN UNDER 12s
2 COURSES £5.95

MINI MAIN COURSE FROM PLAT DU
JOUR MENU

♦♦♦
VANILLA ICE CREAM

♦♦♦
1 SOFT DRINK

SOUPE DU JOUR

Soup of the Day

TERRINE

Chef's Terrine served with Condiments and Mixed Salad

ENTRÉE DU JOUR

Starter Suggestion of the Day

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OMELETTE FROMAGE & HERBES

Herbs & Cheese Omelette - Fries & Salad

POISSON DU JOUR

Fish of the Day with Garnish (typically Steamed Potato, Vegetable, Mixed Dressed Salad)

VIANDE (S) DU JOUR

Meat (s) of the Day with Garnish (typically Pommes Frites, Vegetable, Mixed Dressed Salad)

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DESSERTS DU JOUR

Desserts of the Day from Blackboard

Plats Légers

You might be tempted by a starter from our main menu as a light lunch option

SOUPE DU MOMENT	£4.50
Soup of the Day	
ESCARGOTS DE BOURGOGNE	FOR 12: £11.95 FOR 6: £6.45
Poëlon of Burgundy Snails off the shell, with Garlic and Parsley Butter	
MOULES AU VIN BLANC	MAIN: £11.95 STARTER: £6.45
Bowl of fresh Mussels as prepared on the main seasonal menu (Main portion served with fries)	
POËLÉE DE SAINT JACQUES	£9.80
Three Pan Fried King Scallops as prepared on the main seasonal menu	
ENTRÉE À LA CARTE	
Starter from the main seasonal menu	

Accompagnements

Our mains come with garnish, but you are welcome to order extras

SALADE VERTE	£2.50
Mixed salad leaves with vinaigrette dressing	
POMMES FRITES	£2.75
Hand cut Potato Chips	
GARNITURE DE LÉGUMES	£3.25
Seasonal Vegetable garnish of the Day	
GRATIN DAUPHINOIS	£3.75
Sliced potato Gratin with Cream, Garlic and Nutmeg	
POMMES SARLADAISES	£3.75
Potatoes sautéed in Goose fat, Garlic and Parsley	

PLEASE TURN OVER FOR BAGUETTES, PLATTERS, SALADS, SAVOURY AND SWEET PANCAKES

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

RILLETTES 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)

Galettes

Galettes 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

Salades

Served in a bowl of Mixed Salad leaves tossed in vinaigrette dressing and with 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)