

# LUNCH & EARLY EVENING MENU

SUNDAY TO FRIDAY UNTIL 7PM

TWO COURSES FOR 10.95 / THREE COURSES FOR 12.95

## STARTERS

### FRENCH ONION SOUP

AUTHENTIC FRENCH ONION SOUP, CROUTONS AND MELTED COMTE CHEESE

### GRILLED CALAMARI

CHARGRILLED SQUID SERVED WITH TARTAR SAUCE, PARSLEY AND LEMON

### BOUDIN NOIR

BOUDIN NOIR "FRENCH BLACK PUDDING", POACHED EGG,  
ROQUEFORT CHEESE, FRENCH ENDIVE LETTUCE

### GOATS CHEESE PISSALADIERE

TRADITIONAL FLAT BREAD FROM PROVENCE, GOATS CHEESE,  
ARTICHOCKS, CARAMELISED ONION

### MOULES AU PROVENCALE

MUSSELS, PROVENCALE SAUCE, WHITE WINE, GARLIC, CHILLIE,  
SHALLOTS, THYME AND PARSLEY

## MAINS

### SAUCISSE DE TOULOUSE

TOULOUSE SAUSAGE, GREEN LENTILS, CARROTS, CELERY,  
BACON LARDONS SHALLOTS, VEAL JUS

### SEABASS

ROASTED SEABASS, BASIL POTATO MASH, SERVED WITH SAUCE VIEREGE

### OEUFs EN MOURETTE

"CLASSIC RICH DISH OF THE BOURGOGNE REGION" POACHED EGG, CHESTNUT  
MUSHROOMS, BACON LARDONS, PEARL ONIONS, GARLIC,  
PARSLEY IN A RED WINE JUS

### DUCK CONFIT AND ROQUEFORT CHEESE SALAD

CRISPY DUCK CONFIT, ROQUEFORT CHEESE, APPLE, ORANGE, FENNEL  
BABY GEM AND FRENCH ENDIVE LETTUCE

### 8 OZ RUMP STEAK *(SUPPLIMENT 2.50)*

RUMP STEAK THINLY BEATEN, SERVED WITH FRENCH FRITES AND GARLIC BUTTER

## DESSERTS

### CHOCOLATE MOUSSE

DARK CHOCOLATE MOUSSE

### LEMON TART

LEMON TART SERVED WITH CRÈME FRESH AND STRAWBERRY

### ICE CREAM AND SORBET

VANILLA, CHOCOLATE, STRAWBERRY AND LEMON SORBET