

OUR MENU

LIGHT MAINS

Glass of Kir Royale (125ml) 4,95
blanc de blancs brut with cassis

Olives 2,50
mixed olives marinated in olive oil, garlic & herbs

Piquant Mixed Olives 3,75
spicy marinated olives with rose harissa, caper berries and cornichons

Saucisson Sec 3,50
thinly sliced, cured Burgundian sausage

Bread 2,25
freshly baked sourdough baguette with butter

Fougasse 4,75
leaf shaped garlic bread with parsley and sea salt

Pissaladière
traditional warm flatbread from Nice with caramelised onions, with a choice of either Anchovy 4,25 or Reblochon 4,75
anchovies, olives Reblochon cheese and parsley and thyme

STARTERS

French Onion Soup 5,50
rustic French onion soup with a sourdough croûte and melted Comté cheese

Tomates Breton 5,95
mixed Breton heritage tomatoes with soft goats cheese, black olives, shallots and capers served on grilled sourdough bread

Chicken Liver Parfait 5,95
chicken liver pate with toasted brioche and spiced apple chutney

Calamari 6,50
breadcrumbed squid sautéed in garlic, lemon and parsley with tartare sauce

Tuna Carpaccio 8,50
sliced, lightly seared raw yellowfin tuna with sauce vierge and black olives

Crab Mayonnaise 7,25
crab mayonnaise with avocado, cucumber, capers, and tarragon with toasted sourdough bread

Charcuterie Board 6,75
jambon de Savoie, smoked duck breast, saucisson sec and duck rillettes with baby gem salad and chargrilled pain de campagne

Prawn Gratinée 7,50
king prawns in a white wine, garlic, chilli and tomato sauce with toasted garlic and parsley croutons

Charentais Melon with Savoie Ham 6,50 seasonal
Charentais melon with air-dried mountain ham and extra virgin olive oil

Steak Tartare 6,95
finely chopped raw beef mixed with shallots, capers, cornichons, egg yolk and cognac

Spinach and Mushroom Crêpes 8,95
baked crêpes with wild mushrooms, spinach and Gruyère cheese

Goats Cheese Salad 9,50
warm goats cheese and roasted vegetable salad with black olive tapenade crostini

Chicken and Walnut Salad 10,95
chargrilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and a mustard dressing

Butternut Squash Risotto 10,50
butternut squash and baby spinach risotto with sage and parmesan

Tuna Niçoise 12,95
chargrilled fresh tuna steak (served medium rare) on classic Niçoise salad with French beans, cherry tomatoes, black olives, peppers, new potatoes, egg, baby gem lettuce and red onion

Salmon 11,95
chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

MEAT & FISH

Roast Duck Breast 14,50
roasted duck breast (served pink) with gratin potato and a griottine cherry sauce

Roasted Pork Belly 13,50
pan roasted pork belly with gratin potato, braised Savoy cabbage, apples, thyme and calvados jus

Breton Fish Stew 13,95
traditional Breton fish stew of sea bass, mussels, clams, prawns and squid with tomato, white wine and chilli

Haddock 12,95
pan roasted haddock fillet wrapped in smoked French bacon with pea purée and tomato and chive vinaigrette

Fish Parmentier 12,50
cod, haddock, prawn and salmon in a creamy white wine and leek sauce, topped with mash potato and Gruyère cheese

Cod Goujons 11,95
breadcrumbed slices of cod filet with frites, braised minted peas and tartare sauce

SIDES

frites 2,95
green salad 2,75
tomato, shallot and basil salad 2,95 glazed
carrots with parsley 2,75 French beans 2,95
braised minted peas 2,95
gratin potato 2,95
creamed spinach 3,50

GRILLS

POULET ‘BRETON’

corn fed chicken reared in the heart of rural Brittany in the west of France which is renowned for its poultry

Half Chargrilled ‘Breton’ Chicken 10,95 served with frites

choice of sauces

Garlic Butter 1,20
Normandy butter with garlic, lemon and parsley

Provençale Sauce 1,50
cherry tomato, basil, garlic, caramelized onions and black olives

Wild Mushroom Sauce 2,25
wild mushroom, crème fraîche and thyme

STEAKS

all of our steaks are from 30 day aged grain fed cattle and served chargrilled with frites

10oz Rib-eye 15,95

10oz Sirloin 17,50

7oz Fillet 18,95

choice of sauces

Garlic Butter 1,20
Normandy butter with garlic, lemon and parsley

Béarnaise Sauce 1,95
tarragon, egg, shallot and butter sauce

Roquefort Butter 1,50
Normandy butter with Roquefort cheese

Peppercorn Sauce 1,95
green peppercorn, cognac and cream

PLATS RAPIDES

STEAK FRITES 10,95
CHARGRILLED THINLY BEATEN
OUT MINUTE STEAK WITH FRIES
AND GARLIC BUTTER
(SERVED PINK)

POULET GRILLÉ 11,50
CHARGRILLED BUTTERFLIED CHICKEN
BREAST WITH WILD MUSHROOM,
CRÈME FRAÎCHE AND THYME SAUCE,
SERVED WITH GRATIN POTATO

MOULES FRITES 11,95
MUSSELS COOKED WITH WHITE
WINE, GARLIC, SHALLOTS,
PARSLEY AND FRESH CREAM,
SERVED WITH FRITES

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO DIRECTLY TO THE STAFF IN THIS RESTAURANT FIND OUT