

**GLASS OF KIR ROYALE** (125ML) 3,95  
BLANC DE BLANCS BRUT WITH CASSIS

**OLIVES** 2,25

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

**SAUCISSON SEC** 2,95

THINLY SLICED, CURED BURGUNDIAN SAUSAGE

**BREAD** 1,50

BASKET OF FRESHLY BAKED SOURDOUGH BAGUETTE  
WITH BUTTER

**FOUGASSE** 3,95

LEAF SHAPED GARLIC BREAD WITH PARSLEY  
AND SEA SALT

**PISSALADIÈRE**

TRADITIONAL WARM FLATBREAD FROM NICE WITH  
CARAMELISED ONIONS, WITH A CHOICE OF EITHER

**ANCHOVY** 3,35      OR      **REBLOCHON** 3,95  
ANCHOVIES, OLIVES      REBLOCHON CHEESE  
AND PARSLEY      AND THYME

## STARTERS

**SOUP** 4,35

SEASONAL, HOME MADE SOUP

**RILLETTES** 4,85

COARSELY SHREDDED DUCK AND PORK PÂTÉ WITH  
TOASTED SOURDOUGH BREAD, SHALLOTS  
AND CORNICHONS

**HERITAGE TOMATO SALAD** 4,95

SEASONAL HERITAGE TOMATOES WITH AVOCADO, ROCKET  
CROUTONS, PINE NUTS AND SHAVED COMTÉ CHEESE

**CALAMARI** 5,95

BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND  
PARSLEY WITH TARTARE SAUCE

**FOIE GRAS** 6,95

TERRINE OF DUCK FOIE GRAS WITH TOASTED BRIOCHE

**RECOMMENDED WITH A 50ML GLASS OF  
MONBAZILLAC DESSERT WINE** 1,95

**SEARED SCALLOPS** 7,50

SEARED SCALLOPS WITH A FRISÉE SALAD, BACON  
LARDONS AND A WARM PUY LENTIL, TOMATO AND GARLIC  
DRESSING

**SMOKED SALMON** 6,25

SLICED SMOKED SCOTTISH SALMON WITH DILL,  
SHALLOTS, BABY CAPERS AND CRÈME FRAÎCHE DRESSING

**MOULES MARINIÈRES** 5,75

MUSSELS COOKED WITH WHITE WINE, GARLIC,  
SHALLOTS, PARSLEY AND FRESH CREAM

**MAIN COURSE WITH FRITES** 10,95

**WARM ROQUEFORT SALAD** 5,35

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

**GRILLED PRAWNS** 7,80

GRILLED TIGER PRAWNS WITH  
GARLIC AND FLAT LEAF PARSLEY BUTTER

**STEAK TARTARE** 6,80

FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS,  
CAPERS, CORNICHONS, EGG YOLK AND COGNAC

## LUNCH & EARLY EVENING MENU

MONDAY - FRIDAY 12NOON - 7.00PM

2 COURSES 9,95 OR 3 COURSES 11,90

## LIGHT MAINS

**RISOTTO VERT** 9,95

RISOTTO WITH GRILLED ASPARAGUS, BROAD BEANS,  
SPRING ONIONS, COURGETTE, GREEN BEANS,  
BABY SPINACH, PESTO AND ROCKET

**RATATOUILLE FEUILLETÉ** 8,55

WARM PUFF PASTRY WITH RATATOUILLE, GOATS CHEESE,  
BLACK OLIVES, CAPERS AND BASIL

**CHICKEN AND WALNUT SALAD** 9,95

CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM  
LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS,  
WALNUTS, CROUTONS AND A MUSTARD DRESSING

**TUNA NIÇOISE** 11,95

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 FISHCAKES** 10,50

SAUTÉED SALMON FISHCAKES WITH BABY SPINACH SALAD,  
DILL AND A WHOLEGRAIN MUSTARD SAUCE

## MEAT & FISH

**STEAK FRITES** 9,95

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK WITH  
FRITES AND GARLIC BUTTER (SERVED PINK)

**STEAK HACHÉ** 8,95

**'À CHEVAL' (WITH A FRIED EGG)** 9,50

CHOPPED SPICED BEEF RUMP, CHARGRILLED WITH  
FRITES AND A CORNICHON AND TOMATO RELISH

**ROAST DUCK BREAST** 13,50

PAN ROASTED DUCK BREAST (SERVED PINK) WITH  
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

**LOBSTER FRITES** 19,95

WHOLE LOBSTER WITH WARM GARLIC BUTTER, FRITES,  
WATERCRESS AND DILL HOLLANDAISE

**FISH PARMENTIER** 11,95

COD, HADDOCK, PRAWN AND SALMON IN A CREAMY  
WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH  
POTATO AND GRUYÈRE CHEESE

**COD GOUJONS** 10,95

BREADCRUMBED SLICES OF COD FILLET WITH  
FRITES AND TARTARE SAUCE

**LINGUINE WITH SEAFOOD** 11,95

LINGUINE PASTA WITH TIGER PRAWNS, MUSSELS, CLAMS  
AND SQUID SAUTÉED IN GARLIC, CHILLI, SHALLOTS,  
WHITE WINE AND CHERRY TOMATOES

**ROAST SEABASS** 13,25

ROAST SEABASS, BRAISED FENNEL AND A CHAMPAGNE  
BEURRE BLANC WITH CHIVES AND TOMATO CONCASSE

## 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

A DISCRETIONARY OPTIONAL GRATUITY OF 12.5%  
WILL BE ADDED TO YOUR BILL

## GRILLS

### POULET 'BRETON'

CORN FED CHICKEN FROM LANGUIDIC IN THE HEART OF  
RURAL BRITTANY IN THE NORTH OF FRANCE WHICH IS  
RENOWNED FOR ITS POULTRY

**HALF CHARGRILLED 'BRETON' CHICKEN** 9,95

SERVED WITH FRITES

CHOICE OF SAUCES

**GARLIC BUTTER** 1,10

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PROVENÇALE SAUCE** 1,50

CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS  
AND BLACK OLIVES

**WILD MUSHROOM SAUCE** 2,25

WILD MUSHROOM, CRÈME FRAÎCHE AND THYME

## STEAKS

ALL OUR STEAKS ARE BRANNIGANS IRISH 'AGED ON  
THE BONE' AND SERVED CHARGRILLED WITH FRITES

**10OZ RIB-EYE** 14,95

**10OZ SIRLOIN** 16,25

**7OZ FILLET** 17,95

CHOICE OF SAUCES

**ROQUEFORT BUTTER** 1,50

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**GARLIC BUTTER** 1,10

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PEPPERCORN SAUCE** 1,95

GREEN PEPPERCORN, COGNAC AND CREAM

**BÉARNAISE SAUCE** 1,95

TARRAGON, EGG, SHALLOT AND BUTTER SAUCE

## SPECIALS

### STARTER

**TUNA CARPACCIO** 7,45

SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA  
WITH SAUCE VIERGE AND BLACK OLIVES

### MAINS

**GRILLED LAMB CUTLETS** 13,95

CHARGRILLED LAMB CHOPS WITH ROQUEFORT  
BUTTER AND A WARM PEA, MINT, SHALLOT  
AND CROUTON SALAD

**PAN ROASTED COD** 12,95

PAN ROASTED COD FILLET WITH PEAS,  
BROAD BEANS AND BABY GEM LETTUCE IN A  
WHITE WINE AND CREAM SAUCE

### DESSERT

**TARTE TATIN** 5,45

TRADITIONAL FRENCH CARAMELISED APPLE TART  
SERVED WITH CALVADOS CREAM

## WEEKEND SPECIAL

SATURDAY 12NOON - 6.00PM

SUNDAY 12NOON - 10.30PM

1/2 ROAST CHICKEN 9,95 OR STEAK FRITES 9,95