

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

**OLIVES** 2,25

MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

**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

CARROT, RED LENTIL AND CORIANDER SOUP  
WITH CRÈME FRAÎCHE

**RILLETTES** 4,85

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

**MUSHROOM FEUILLETÉ** 5,15

WARM PUFF PASTRY WITH A CREAMY WILD MUSHROOM  
SAUCE AND ESPELETTE PEPPER

**CALAMARI** 5,95

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

**FOIE GRAS** 6,95

TERRINE OF DUCK FOIE GRAS WITH TOASTED BRIOCHE

**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

**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 & PRE-THEATRE MENU

**12NOON-7PM DAILY** (PLEASE SEE SEPARATE MENU)

2 COURSES 11,70 OR 3 COURSES 13,65

## POST THEATRE MENU

**FROM 10PM DAILY** 11,70 (PLEASE SEE SEPARATE MENU)

A SELECTED MAIN COURSE WITH A GLASS OF LAGARDE  
BLANC/ ROUGE, A KRONENBOURG OR A SOFT DRINK

## OPEN FOR BREAKFAST DAILY

8AM - 12PM WEEKDAYS/ 9AM - 1PM WEEKENDS

## LIGHT MAINS

**RISOTTO VERT** 9,95

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

**WILD MUSHROOM CASSOULET** 9,50

CEP, BLACK TROMPETTE AND BROWN CAP MUSHROOM  
CASSOULET WITH WHITE BEANS, CHESTNUTS  
AND GARLIC PARSLEY BUTTER

**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 HACHÉ** 8,95

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

CHARGRILLED SPICED CHOPPED RUMP STEAK WITH  
FRITES AND A CORNICHON AND TOMATO RELISH

**DUCK CONFIT** 10,95

DUCK LEG CONFIT WITH SAUTÉED SAVOY CABBAGE  
AND BACON LARDONS AND A THYME AND VEAL JUS

**LAMB SHANK** 13,50

BRAISED LAMB SHANK WITH WHOLEGRAIN MUSTARD  
MASH POTATO AND A VEAL AND ROSEMARY SAUCE

**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 FILLET, 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** 1,00

NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

**PROVENÇALE SAUCE** 1,50

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

**WILD MUSHROOM SAUCE** 1,95

WILD MUSHROOM, CRÈME FRAÎCHE AND CHIVES

## STEAKS

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

**10OZ RIB-EYE** 14,50

**10OZ SIRLOIN** 15,85

**7OZ FILLET** 17,95

CHOICE OF SAUCES

**ROQUEFORT BUTTER** 1,50

NORMANDY BUTTER WITH ROQUEFORT CHEESE

**GARLIC BUTTER** 1,00

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

## PLATS RAPIDES

**STEAK FRITES** 9,95

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

**COQ AU VIN** 11,95

CORN FED 'BRETON' CHICKEN  
SLOWLY BRAISED IN RED WINE WITH  
POTATO AND CHIVE PURÉE, BACON LARDONS  
AND CHESTNUT MUSHROOMS

**MOULES FRITES** 10,95

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