

DINNER

AMUSES GUEULES

Bread & Butter	3.5	Bresaola	8
Marinated Olives	4	Jambon de Bayonne	8
Saucisson & Cornichons	4	Rosette de Lyon	7
Black Olive Tapenade	6	Mixed Selection	20

CHARCUTERIE

LES ENTRÉES

Soupe aux Onions de Roscoff <i>Onion soup with Comté & Crouton</i>	9
Salade de Chèvre Chaud <i>Fried goat cheese, walnuts, lentils, pears</i>	11
Camembert Rôti <i>Baked Camembert served with croutons & chutney</i>	10
Assiette de Fromages <i>Cheese Selection (x3) served with bread & chutney</i>	13
Huîtres Mignonettes <i>Oysters (x3) served with shallots vinegar</i>	9
Moules Marinières <i>Mussels with creamy white wine & Garlic sauce</i>	11
Saumon Gravlax à la Betterave <i>Cured beetroot salmon with cream & dill</i>	13
Tartiflette de Francois <i>Potatoes, bacon, onion, cream & Maroilles cheese</i>	11
Escargots de Bourgogne <i>Snails (x6) with garlic butter & parsley</i>	10

LES PLATS

Tagliatelle aux Cèpes	18
<i>Fresh Tagliatelle served with a creamy mushroom sauce of Cepas</i>	
Bouillabaisse	24
<i>Cod, Mussels & Prawns served in sauce with white beans new potatoes & fennel</i>	
Travers de Boeuf en daube	22
<i>Braised Beef short rib in red wine sauce with carrot mushrooms & pancetta</i>	
Pièce du Boucher, sauce du jour et frites	MP
<i>Cut of the week served with fries & sauce of the day</i>	
Côte de Boeuf, sauce du jour et frites	80
<i>Ribe-eye on the bone 900g (for two or three person)</i>	

ACCOMPAGNEMENTS

Salade Verte <i>Green salad with house dressing</i>	4
Poêlée de Champignons <i>Pan-fried mushrooms with parsley & garlic</i>	5
Frites & Mayonnaise <i>French fries served with homemade Mayonnaise</i>	5.5
Broccoli & Oignons Caramelisés <i>Tenderstem broccoli with caramelized onions</i>	7

*If you have any allergies thank you for letting the staff know before ordering
All prices are in £ and a discretionary 13.5% service charge will be applied to all restaurants bills*