

PAULETTE

F O O D M E N U

AMUSES GUEULES

Bread & Butter	3.5
Marinated Olives	4
Saucisson & Cornichons	4
Black Olive Tapenade	6

CHARCUTERIE

Bresaola	8
Jambon de Bayonne	8
Rosette de Lyon	7
Mixed Selection	20

LES ENTRÉES

Salade d'Automne <i>Rocket, Butternut, Blue Cheese, Clementine & Lentils Salad</i>	8
Camembert Rôti <i>Baked Camembert served with croutons & chutney</i>	10
Assiette de Fromages <i>Cheese Selection (x3) served with bread & chutney</i>	13
-	
St Jacques Gratinées au Comté <i>Baked scallops with bechamel & Comté cheese</i>	12
-	
Terrine de Lapin <i>Pork & Rabbit pâté served with mustard</i>	9.5
Escargots de Bourgogne <i>Snails (x6) with garlic butter & parsley</i>	10

LES PLATS

Quiche du Jour & Salade	8
<i>Ask you waiter for option (Vegetarian available)</i>	
Croque Monsieur et Frites	15
<i>Classic Croque Monsieur with white ham, bechamel & comté cheese</i>	
Cassoulet du Sud-Ouest	20
<i>White beans cooked & baked with Confit duck leg & Toulouse sausage</i>	

ACCOMPAGNEMENTS

Frites & Mayonnaise <i>French fries served with homemade Mayonnaise</i>	5.5
Salade Verte <i>Green salad with house dressing</i>	4