



FESTIVE MENU



1-31 DEC

LUNCH
Tue-Fri: 12-2pm
Sat: 12-3pm

EVENING
Tue-Sat: from 5pm



FRENCH TAPAS

1 amuse-bouche + 2 light bites... 14

AMUSES-BOUCHE

HUILE D'OLIVE 2.95	TAPENADE & HOUMOUS . . . 3.95
Virgin olive oil & balsamic vinegar	Tapenade (olive & caper paste), Basquaise
	houmous
OLIVES 3.95	SAUCISSON 3.95
mixed Provence olives with garlic & herbs	French salami with gherkins

LIGHT BITES

BABY GRATINÉE 5.50	POULET MARINÉ 6.95
small bowl of French onion soup, with	marinated boneless chicken thigh pieces,
croûtons & grated Emmental	sauce du jour dip
CHAMPIGNONS À L'AIL . . . 5.95	MERGUEZ MOUTARDE 6.95
Mushrooms with garlic shallot & parsley	spicy lamb sausage pieces with Dijon
CROQUETTES DE CHÈVRE . 5.95	mustard and mayo dips
goat's cheese croquettes Provençale	GAMBAS & AIOLI 6.95
GRATIN DE COURGETTE . . . 5.95	tiger prawn skewers, aioli dip
Courgette gratin	MOULES PERSILLADE 6.95
BROCHETTE DE LÉGUMES . 5.95	open mussels with shallot, lemon & parsley
marinated vegetable skewers, aioli dip	butter

SUGGESTION (s) 6.95
Chef's suggestion (s)

ENTRÉES

GRATINÉE A L'OIGNON 7.95	
Traditional onion & white wine soup, with croûtons & Comté cheese,	
finished under the grill	pGf
"FAUX GRAS" AUX TROMPETTES 6.95	
Smooth chicken liver mousse with horn of plenty mushroom, mango	
& peppers chutney	Gf
ESCARGOTS DE BOURGOGNE 7.95 (6) . . . 13.95 (12)	
Poêlon of Burgundy snails off the shell, with garlic & parsley butter	
	Gf
TARTELETTE DE LÉGUMES AU DOUBEURRE . 7.95	
butternut squash & root vegetables tartlet, mixed leaves with	
rocket, sage sauce	Ve
MOULES SAFRANÉES 8.95	
Bowl of mussels in saffron and white wine flavoured broth	
	Gf
SALADE LANDAISE 9.95	
Salad leaves tossed in walnut oil dressing, smoked duck magret,	
duck paté, sautéed duck gizzards, tomato	
	pGf
SAINT JACQUES AU COGNAC 12.50	
King Scallops sauteed in virgin olive oil with Cognac - celeriac &	
coriander puree	

OPEN
SUNDAY

PLATS & SPÉCIALITÉS

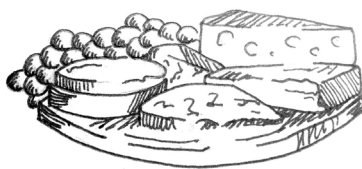
PARMENTIER DE LÉGUMES 15.95	SOURIS D'AGNEAU 19.95
Roast winter vegetables, chestnut flambeed in Cognac,	Lamb shank with thyme flavoured reduction jus -
vegetable bouillon, crushed potato with olive oil & herbs	gratin dauphinois & vegetable garnish
	pGf
DUO DE LOTTE & SAUMON 18.95	NOIX D'ENTRECOTE 21.95
Duo of monkfish & salmon with watercress sauce -	Rib eye beef steak served with 2 contrasting sauces -
crushed potato with olive oil & herbs, vegetable garnish	gratin dauphinois & vegetable garnish
	pGf
DINDE RÔTIE FESTIVE 16.95	CHEVREUIL 19.95
Rolled roast turkey with smoked bacon slice & chestnut	Medallions of wild Scottish venison cooked rare with
sauce - pommes fondantes & vegetable garnish	red wine & blueberry sauce - gratin dauphinois &
	vegetable garnish
	pGf

CONFIT DE CANARD 18.95
Confit duck leg, reduction jus with hint of garlic -
gratin dauphinois & vegetable garnish

SIDES

GRATIN DAUPHINOIS 3.95	
Potato gratin with cream, garlic & nutmeg	
	Ve
POMMES FRITES 2.95	
Home cut & twice cooked potato fries	
	Ve
LÉGUMES 3.95	
Vegetable garnish of the day	
	Ve
SALADE VERTE 2.95	
Mixed leaves with vinaigrette dressing	
	Ve
POMMES FONDANTES 3.95	
Fondant potatoes cooked in chicken stock & butter	

FROMAGES



ASSIETTE DE FROMAGES
6.50 (3) 8.50 (4) 10.75 (5)
Selection of unpasteurised French
Cheeses - Bread & mixed Salad leaves

Ve

CÔTE DE BŒUF

serves 2 hungry diners!

PRE-ORDER RECOMMENDED - PLEASE ASK WAITER



RIB OF BEEF 45
(SERVES 2)

800g rib of Beef on the bone,
carved at table & served with
2 contrasting sauces - gratin
dauphinois & vegetable garnish

DESSERTS

CRÈME BRULÉE 6.50	
Classic crème brulée with Madagascan vanilla	
	Gf Ve
BÛCHE AU PRALINÉ 6.50	
Traditional Christmas rolled log cake with	
caramelised hazelnut buttercream,	
warm chocolate sauce	
	Gf Ve
GATEAU NOISETTE & POIRE 6.50	
Hazelnut and pear cake, pear and rhum compote	
	Ve
PARFAIT GLACÉ AU CARAMEL . . . 6.50	
Home made iced parfait with salted butter caramel,	
caramelised mandarine	
	Gf Ve
CAFÉ GOURMAND 8.95	
Espresso or noisette coffee with selection of 4 mini	
desserts	
	Ve

CHRISTMAS MENU

3 COURSE SET MENU 29

Full descriptions under
Entrées
Plats & Spécialités
Desserts

GRATINÉE A L'OIGNON	pGf
"FAUX GRAS" AUX TROMPETTES	Gf
ESCARGOTS DE BOURGOGNE	Gf
TARTELETTE AU DOUBEURRE	Ve
MOULES SAFRANÉES	Gf
SALADE LANDAISE	pGf

PARMENTIER DE LÉGUMES	Ve
DUO DE LOTTE & SAUMON	pGf
DINDE RÔTIE FESTIVE	
CONFIT DE CANARD	Gf
SOURIS D'AGNEAU	pGf
CHEVREUIL	pGf

ASSIETTE DE 3 FROMAGES	Ve
CRÈME BRULÉE	Gf Ve
BÛCHE AU PRALINÉ	Gf Ve
PARFAIT GLACÉ AU CARAMEL	Gf Ve
GATEAU NOISETTE & POIRE	Ve

FOOD ALLERGIES & INTOLERANCES
Allergic to a particular ingredient? Not a problem!
Please speak to our staff about the ingredients in
your meal when taking your order. Thank you

Gf: gluten free

pGf: can be adjusted to gluten free on request

Ve: Vegetarian

Ve: Vegan

MENU DU JOUR

LUNCH EARLY EVE

Tue-Fri: 12-2pm Tue-Sat:
Sat: 12-3pm 5-7pm

1course: 9.95	1course: 10.95
2courses: 13.95	2courses: 15.95
3courses: 15.95	3courses: 17.95

We will come to your table &
happily explain today's choices

SOUPE DU JOUR

Soup of the day

Ve

TERRINE DU CHEF

Chef's terrine with condiments and
mixed salad

ENTREE DU JOUR

Starter suggestion of the day

OMELETTE AU FROMAGE

Cheese & herbs omelette
pommes frites & salad leaves

Ve

POISSON DU JOUR

Fish of the day
day's garnish, vegetable, salad

STEAK FRITES

Beef steak - sauce of the day
pommes frites, vegetable & salad

BURGER FRENCH LIVING
French burger with Comté cheese,
gherkins, capers, home mayo, crispy
lettuce, sundried tomato
pommes frites & salad

SUGGESTIONS DU CHEF

Chef's suggestion (s) of the day

DESSERTS DU JOUR

day's dessert from the blackboard

FROMAGE DU JOUR

1 piece of French cheese

GLACE

ice cream

Ve

MENU ENFANT

MINI PLAT DU JOUR

Mini main course from Menu du Jour

SOFT DRINK

Orange juice/Lemonade/Cordials/Cola

GLACE VANILLE

Vanilla ice cream... with chocolate
sauce for good boys & girls!

7.95



A French government initiative
since 2015, this logo is used
to highlight dishes made
on the premises from fresh
ingredients. This was introduced to encourage
and promote tradition & identity at a time of
increased use of industrial products.
This logo applies to all our dishes.

MENU CAFÉ - CRÊPERIE

DAYTIME ONLY
Tue-Fri: 10³⁰ - 3pm
Sat: 10³⁰ - 4pm



BREAKFAST

PETIT DÉJEUNER GALETTE 8.50
*Galette Breakfast (Egg, Bacon, French Sausage, Tomato, Mushroom)
Orange Juice,
Regular Coffee or Tea*

PETIT DÉJEUNER CONTINENTAL 6.50
*Sourdough Baguette with Butter & Jam,
Croissant,
Orange Juice,
Regular Coffee or Tea*



BAGUETTE BREAD BUTTER & JAM 2.50

CROISSANT / PAIN AU CHOCOLAT 1.50

GALETTES

*Gallettes are savoury crêpes, the batter is made using
gluten-free buckwheat flour from France*

GALETTE COMPLÈTE 6.50
Paris Ham, Grated Mountain Cheese, Egg

GALETTE PARISIENNE 6.50
Paris Ham, Mushroom, Brie de Meaux

GALETTE VEGETARIENNE 6.75
Tomato, Peppers, Onion, Mushroom, Garlic, Olive Oil

GALETTE BREAKFAST 6.75
Egg, Bacon, French Sausage, Tomato, Mushroom

GALETTE SAVOYARDE 7.20
Raclette Cheese, Potato, Golden Onion, Bacon

GALETTE NORDIQUE 7.95
Smoked Salmon, Crème Fraîche, Lemon, Capers & Dill

CRÊPES

Sweet Pancakes, batter made with white Flour from France

CRÊPE SUCRE & CITRON 4.95
Granulated Sugar & Lemon Squeeze

CRÊPE AU NUTELLA 5.50
Chocolate & Hazelnut Paste

CRÊPE CRÈME DE MARRONS 5.50
Sweet Chestnut Puree

CRÊPE CARAMEL AU BEURRE SALÉ 5.95
Melted Caramel with Guérande salt Butter

CRÊPE BANANE CHOCOLAT 6.50
Melted Dark Chocolate & Banana slices

CRÊPE SUZETTE 7.50
Orange Butter & Grand Marnier Liqueur

SUPPLÉMENTS:

CHANTILLY (WHIPPED CREAM) 1.00
ICE CREAM (ONE SCOOP) 1.00

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BAGUETTES

Our bread is sourdough baguette



OEUF & CRUDITÉS 4.95
Free range hard boiled Egg, Tomato & Salad

TERRINE DE CAMPAGNE 5.50
Coarse country style Paté, Gherkins, Tomato & Salad

CHÈVRE & TAPENADE 5.50
*Goat's Cheese with Black Olive Paste Tapenade, Sesame Seeds,
Tomato & Salad*

JAMBON DE PARIS 5.50
Cooked Paris Ham, Butter, Gherkins, Tomato & Salad

SAUCISSON SEC 5.95
Salami from Lyon, Butter, Gherkins, Tomato & Salad

COMTÉ & CRUDITÉS 5.95
Unpasteurised hard Mountain Cheese, Butter, Tomato & Salad

BRIE & CRUDITÉS 5.95
Unpasteurised Brie de Meaux, Butter, Tomato & Salad

THON MAYONNAISE 5.95
Tuna flakes, home made Mayonnaise, Tomato & Salad

POULET & CRUDITÉS 5.95
Chicken, home made Mayonnaise, Tomato & Salad

JAMBON CRU 5.95
*Cured Bayonne Ham (Parma ham style), Butter, Gherkins,
Tomato & Salad*

ROQUEFORT, NOIX & CRUDITÉS 6.95
Roquefort Cheese (Blue vein, ewe's milk), Walnut pieces, Tomato & Salad

SAUMON FUMÉ 6.95
Smoked Salmon, Lemon, Capers & Dill, Tomato & Salad



ADD CHEESE (choice of Comté or Brie). 1.50

SALADE VERTE. 2.95
Mixed Leaves with Vinaigrette Dressing

ASSIETTES - PLATTERS



Served with mixed salad and basket of baguette bread

FROMAGES 6.50 (3) 8.50 (4) 10.75 (5)
Selection of unpasteurised French Cheeses

CHARCUTERIE (FOR 2) 14.95 .. (FOR 1) 7.95
Selection of cured Meats & Patés with Condiments

MIXTE FROMAGE/CHARCUTERIE. .. (FOR 2) 16.95 .. (FOR 1) 8.95
Selection of unpasteurised French Cheeses, cured Meats & Patés with Condiments

SALADES



*Bowl of mixed salad leaves, tossed in
vinaigrette dressing with basket of baguette bread*

SALADE NIÇOISE 8.95
Tuna, Potato, Anchovy, Free range hard boiled Egg, Tomato, Olive

SALADE FROMAGÈRE 8.95
• Roquefort & Walnut (blue ewe's milk cheese)
• Goat's Cheese & Olives

SALADE COMPOSÉE 8.95
Chicken, Paris Ham, Comté Cheese, Tomatoes

SALADE SAUMON FUMÉ 9.95
Smoked Salmon with Dill Dressing, Capers, Tomato