Noël

French Living
CAFÉ • RESTAURANT • BOUTIQUE

3 - 31 DEC 2020

Noël

FRENCH TAPAS

1 amuse-bouche + 2 light bites… 14

AMUSES-BOUCHE

HUILE D'OLIVE 2.95
Virgin olive oil & balsamic vinegar Ve

OLIVES 3.95
Mixed Provence olives with garlic & herbs Ve Gf

TAPENADE & HOUMOUS ...3.95
Tapenade (olive & caper paste), Basquaise houmous Ve

SAUCISSON 3.95
French salami with gherkins Gf

LIGHT BITES

MAKIS AU QUINOA.. 5.95
Quinoa and vegetable sushi Gf Ve

CROQUETTES DE CHÈVRE . 5.95
Goat's cheese croquettes Provençale V

PIQUILLOS CHAMPIGNON. .5.95
Small red peppers stuffed with potato and mushroom Gf Ve

QUICHE AUX CREVETTES . .6.95
Prawn and seafood quiche

ACRAS DE MORUE 6.95
Spicy cod and onion fritters with aïoli dip

POULET MARINÉ 6.95
Marinated boneless chicken thigh pieces, sauce du jour dip pGf

MERGUEZ MOUTARDE.....6.95
Spicy lamb sausage pieces with Dijon mustard and mayo dips Gf

GAMBAS & AIOLI.....6.95
Tiger prawn skewers, aïoli dip Gf

MOULES PERSILLADE..... 6.95
Open mussels with shallot, lemon & parsley butter Gf

ENTRÉES

GRATINÉE À L'OIGNON..... 7.95
Traditional onion & white wine soup, with croûtons & Comté cheese, finished under the grill pGf

"FAUX GRAS" AUX TROMPETTES 7.95
Smooth chicken liver mousse with horn of plenty mushroom, mango & peppers chutney pGf

ESCARGOTS DE BOURGOGNE.....7.95 (6).... 13.95 (12)
Poëlon of Burgundy snails off the shell, with garlic & parsley butter Gf

BOUDIN BLANC VÉGÉTAL..... 7.95
Vegan sausage with diced vegetables, chick pea and truffle oil, served with mushroom 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 Gf

MENU DU JOUR

LUNCH	EARLY EVE
Mon-Fri: 12-2pm	*Mon-Sat:*
Sat: 12-2^{30}pm	*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 Ve
Soup of the day

TERRINE DU CHEF
Chef's terrine with condiments and mixed salad

ENTREE DU JOUR
Starter suggestion of the day

OMELETTE AU FROMAGE V
Cheese & herbs omelette pommes frites & salad leaves

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 V
day's dessert from the blackboard

FROMAGE DU JOUR V
1 piece of French cheese

GLACE V
ice cream

CHRISTMAS MENU

3 COURSE SET MENU..... 32

Please choose one dish from each section below
Full descriptions are listed under
ENTRÉES
PLATS & SPECIALITÉS
DESSERTS

GRATINÉE A L'OIGNON pGf
"FAUX GRAS" AUX TROMPETTES pGf
ESCARGOTS DE BOURGOGNE Gf
BOUDIN BLANC VÉGÉTAL Ve
MOULES SAFRANÉES Gf
SALADE LANDAISE pGf

PATÉ EN CROÛTE DE LÉGUMES Gf Ve
PAUPIETTE SAUMON BROCHET pGf
DINDE RÔTIE FESTIVE Gf
CONFIT DE CANARD Gf
SOURIS D'AGNEAU pGf
CHEVREUIL pGf

ASSIETTE DE 3 FROMAGES V
CRÈME BRULÉE Gf V
BÛCHE CHOCOLAT PRALINÉ Gf V
GATEAU ÉPICÉ & POIRE POCHÉE Ve
DESSERT DU MOMENT V

PLATS & SPÉCIALITÉS

PATÉ EN CROÛTE DE LÉGUMES ...17.50
Layered winter vegetables, chestnut and mushroom in shortcrust pastry, reduced vegetable stock sauce - roast potato, vegetable garnish Ve Gf

PAUPIETTE SAUMON & PERCHE. .18.95
Salmon parcel with perch stuffing, cream of cep mushroom sauce - roast potato, vegetable garnish pGf

DINDE RÔTIE FESTIVE..... 17.95
Rolled roast turkey with smoked bacon slice & chestnut sauce - pommes Sarladaises & vegetable garnish Gf

CONFIT DE CANARD.....18.95
Confit duck leg, reduction jus with hint of garlic - pommes Sarladaises & vegetable garnish Gf

SOURIS D'AGNEAU 19.95
Lamb shank with thyme flavoured reduction jus - gratin Dauphinois & vegetable garnish pGf

NOIX D'ENTRECÔTE..... 21.95
Rib eye beef steak served with 2 contrasting sauces - gratin Dauphinois & vegetable garnish pGf

CHEVREUIL 19.95
Medallions of wild Scottish venison cooked rare with red wine & blueberry sauce - gratin Dauphinois & vegetable garnish pGf

SIDES

GRATIN DAUPHINOIS 3.95
Potato gratin with cream, garlic & nutmeg Gf V

POMMES FRITES 2.95
Home cut & twice cooked potato fries Gf Ve

LÉGUMES 3.95
Vegetable garnish of the day Gf V

SALADE VERTE..... 2.95
Mixed leaves with vinaigrette dressing Gf Ve

POMMES SARLADAISES 3.95
potatoes sauteed in goose fat with garlic & parsley Gf

CÔTE DE BŒUF

serves 2 hungry diners!

PRE-ORDER RECOMMENDED - PLEASE ASK WAITER

RIB OF BEEF 45
(SERVES 2) pGf

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

FROMAGES

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

DESSERTS

CRÈME BRULÉE 6.95
Classic crème brulée with Madagascan vanilla Gf V

BÛCHE CHOCOLAT PRALINÉ 6.95
Traditional Christmas rolled log cake with chocolate sponge, caramelised hazelnut buttercream, warm chocolate sauce Gf V

GATEAU ÉPICÉ & POIRE POCHÉE . .6.95
Spiced cake with ginger and cumin, poached pear and cinnamon syrup Ve

DESSERT DU MOMENT 4.95
Dessert of the day - written on blackboard V

CAFE GOURMAND 8.95
Expresso or noisette coffee with selection of 4 mini desserts V

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

Gf: gluten free pGf: gluten free on request V: Vegetarian Ve: Vegan

MENU CAFÉ - CRÊPERIE

DAYTIME ONLY

Mon-Sat: 10³⁰ - 3pm

BREAKFAST

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

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

BAGUETTE BREAD BUTTER & JAM ..... V 2.50

CROISSANT / PAIN AU CHOCOLAT ..... V 1.50

GALETTES

Galettes 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 Ve

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 V

CRÊPE AU NUTELLA 5.50
Chocolate & Hazelnut Paste V

CRÊPE CRÈME DE MARRONS 5.50
Sweet Chestnut Puree V

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

CRÊPE BANANE CHOCOLAT 6.50
Melted Dark Chocolate & Banana slices V

CRÊPE SUZETTE 7.50
Orange Butter & Grand Marnier Liqueur V

SUPPLÉMENTS:

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

BAGUETTES

Our bread is sourdough baguette

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

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 V

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 V

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

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 V

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 V

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)* V
- *Goat's Cheese & Olives* V

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

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