

# Entrées

Dishes with a \* are recommended French classics

Soupe du Jour 6.00      \*French Onion Soup 7.00

Foie Gras de Canard Poêlé 15.50

Seared Foie Gras with a red onion tarte tatin, potato truffle mousse and cèpes  
A glass of Cadillac "Chateau Haut Rian" 2006 is suggested with the Foie gras €5.50

Poitrine de Porc 8.50

Madeira glazed Pork Belly, crispy frog legs, spinach purée and potato foam

Saint Jacques Rôties 13.50

Roasted Scallops, pancetta, orange glazed endive, pink grapefruit

\*Plateau de Charcuterie (for 1) 9.50

(Tasting of: pork and prune terrine, mixed ham, celeriac remoulade, gherkins, oxtail beignet, black pudding and poached quail eggs)

Salade de Crabe 10.50

Fresh Crabmeat Salad, tomato gazpacho, avocado purée and a sesame tuile

Huitres Creuses 10.50

½ dozen Rock Oysters served with a shallot vinegar mignonette and lemon

Lapin Sauvage Farci 8.50

Stuffed wild Brittany Rabbit, truffled fresh pea salad, mustard and vanilla

Asperges au Beurre Blanc (veg. on request) 8.50

New season French Asparagus, Bayonne ham, shaved Parmesan, lemon beurre blanc

## Side Orders 3.50

- Side salad      -French fries
- Mashed potato with truffle oil and Parmesan
- Fricassée of market vegetables
- Baby boiled potatoes, herbs butter

10 % staff gratuity is added on tables of 6 and over unless otherwise instructed  
Mobile phones can be a source of nuisance, please be considerate

## Plats principaux

### Pavé de Cabillaud 22.00

Pan roasted **Cod**, fricassée of summer vegetables, tarragon Hollandaise

### Saumon et ses Tagliatelles Fraiches 22.50

Pan fried **Salmon**, scallops and mussels, buttered fresh tagliatelle with herbs

### Tartelette aux Petits Pois (v) 17.50

Pea **Tartelette** with Comté, goat's cheese soufflé, pea and mint purée

### Flétan et son Risotto aux Langoustines 26.50

Seared **halibut**, langoustine risotto, vegetables, chorizo and grilled Dublin bay prawns

### Dorade aux Asperges 25.00

**Sea Bream**, white asparagus, fresh peas, Alsace bacon served with an asparagus velouté

### Suprême de Poulet 18.00

Buttered roast **Chicken** suprême, braised baby gem, vegetables tart, chicken and tarragon jus

### \*Moules et Frites 19.50

**Steamed Mussels** served with French fries

-Marinière (shallots, herbs, white wine) -Basque (chorizo, tomato & paprika)

### Faux-Filet Poêlé 27.00

10oz **Sirloin Steak** served with pommes Anna, green beans, ratatouille and a cabernet sauvignon dressing

### \*L'Assiette d' Agneau 28.50

**Lamb Assiette**: pithivier of slow cooked marinated **Shoulder**, fried balsamic **Sweetbread** pan roasted **Loin**, lemon, green olives and rosemary served on a bed of pomme purée

We are pleased to welcome you for

Lunch: Monday to Friday 12pm to 2.30pm

Dinner: Monday to Saturday from 6pm