



## *Entrée*

**-Baguette-6**

*Baguette and semi salted butter*

**-French Onion Soup- 20**

*Croutons and cheese (GFO)*

**-12 Escargots-22**

*Butter, parsley and baguette (GFO)*

**-Tartare de boeuf-24**

*Hand cut (à la minute) (GFO)*

**-3 Scallops-22**

*Seared Scallops, chorizo goat cheese sauce (GF)*



**-Twice Baked cheese soufflé-24**

*Bechamel sauce with Conte Cheese*

## *Kid Menu*

**-20**

Chicken or Fish and chips and ice cream





# Mains



## **-Vegetarian Quiche of the day - 26**

Home made quiche chef inspiration of the day , side of salad

## **-Chicken Blanquette - 32**

Roasted Chicken served with creamy white sauce, mushroom, carrots and rice (GF)

## **-Roulet de Porc -35** *Signature Dish*

Pork belly crackling, served with baby Potatoes, Cognac Sauce (GF)

## **-Beef Bourguignon -38**

Home made Slow Cooked beef in red wine served with mash potatoes (GF)

## **-Duck Confit -38**

Home Made slow cooked duck leg served with Gratin Dauphinois (GF)

## **-Steak and Fries -42**

250gr Scotch Filet and fries

-Choice of Pepper corn or Paris Butter sauce

## **-Eye Filet Steak -52**

200gr Eye filet with mash potatoes

-Choice of Pepper corn or Paris Butter sauce (GF)

## **-Fish of the day**

Ask our friendly staff for the fish and price (GF)

(If you have any allergies please let us know)

# Sides

**-12**

Gratin Dauphinois (GF) - Baby potatoes (GF) - Carrots (GF) - Mix Veggies (GF)

- Mix Salad - French Fries

# Dessert

## **-Apple tarte Tatin, ice cream -16** *Signature Dish*

**-Fondant au chocolate, ice cream -16** (12mins)

**-Cream brûlée -16 (GFO)**

**-Affogato (Frangelico) -16**

**Desert of the day -16**

Ask our friendly staff

