

EXTRA DATE



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Restaurant Français

Soirée Raclette

Tuesday 27 March 2012
orders taken 7pm to 9pm

£17.50



The name "Raclette" refers to a meal and to a type of cheese with the same name. The traditional dish can be described as melted cheese eaten with

steamed potatoes, a selection of cold meats (salami, cured mountain ham etc.) and gherkins. Just like the well known classic cheese *Fondue*, Raclette is another way of enjoying simple and delicious cooking incorporating lots of interactivity and of course lots of cheese. Raclette cheese originated in the French and Swiss Alpine regions. According to the legend, local herdsmen in set up camp for the night and the cheese that was laying around on stones

at meal time melted near the open fire. Some farmer scraped it off the rock, tasted it and thought it tasted divine. The idea quickly caught on amongst the group and this novel idea quickly spread throughout the valley and so the cheese became well known as the most ideal to melt.

It was a filling meal and enjoyed for its great simplicity and heartiness, and has become a favorite in ski resorts throughout the French and Swiss Alps.



ASSIETTE DE CHARCUTERIE, POMME DE TERRE NOUVELLES, SALADE VERTE - RACLETTE

selection of cold meats (salami, cured mountain ham etc.), gherkins

steamed potatoes

roasted cheese scraped onto your plate by our waiter (he will return when you are ready for a top up)

bowl of mixed salad leaves



TARTE AUX MYRTILLES

blueberry and almond tart with red fruit coulis

a 10 % discretionary service charge will be added to the bill