

AUTOMNE

Sept - Oct - Nov 2008



For Parties of 10 and more
please note:

- * we require the food pre-ordered, to ensure prompt service and availability of dishes. We need to have the order 48 hours before the time of the party
- * diner's name / starter / main / dessert is the ideal format so we can write individual cards, to be placed on the table as reminders, thus making the service as smooth as possible.
- * the booking is firm as soon as we are in receipt of a deposit of £5 per person

For Parties of 6 and more please note:
a 10% service charge will appear on your bill

Soup

- Velouté de Légumes** Autumn vegetables soup thickened with potato for a velvety texture £4.00
Gratinée à l'Oignon home made onion soup with croutons, white wine and Comté cheese, finished in the oven £4.50

Starters

- Terrine de Chevreuil Maison** chef's venison terrine served with shallot compote, mixed salad and condiments £4.50
Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot £4.50
Tarte au Poireau et Maroilles savoury tart with leek, topped with Maroilles cheese, served with dressed salad leaves £5.00
Rilette de Poissons fresh fish terrine (typically trout and haddock) served with creamed fromage frais with shallot and fresh herbs £5.50
Moules Marinières steamed mussels with white wine, butter, shallot, parsley and vegetable mirepoix, served in separate bowls £6.50
Chèvre Chaud et Lardons oven baked Loire valley goat's cheese, served with smoked lardons and chopped walnuts with salad leaves £6.50
Assiette Sud-Ouest platter of delicacies on a duck theme, served with walnut oil dressed leaves £7.95
Duo de Foie Gras home made terrine of duck foie gras, and seared escalope, served with fig relish and walnut oil leaves £12.00

Fish and Vegetarian

- Filet de Saumon aux Endives** fillet of salmon with chicory and walnut sauce - saffron rice & vegetable garnish £13.00
Perche au Vin Rouge fillet of Nile perch with reduced red wine and fish stock sauce - gratin dauphinois & vegetable cocktail £14.50
Tartiflette Vegetarienne alpine bake of potato, golden onion, white wine, cream, mushroom, topped with slices of Reblochon cheese - salad leaves £9.50
Assiette Vegetarienne selection of vegetable garnishes with saffron rice and mixed leaves £9.50

Meat and Game

- Tartiflette Savoyarde** alpine bake of potato, golden onion, white wine, cream, diced bacon, topped with slices of Reblochon cheese - salad leaves £10.50
Onglet à l'Echalotte French cut of beef steak cooked blue, rare or -at most- medium with shallot sauce - sauteed potatoes & vegetable garnish £11.50
Filet de Porc au Pruneau medallion of pork loin with pork stock and prune sauce - sauteed potatoes & vegetable garnish £13.00
Cassoulet Toulousain rich bake of white beans, duck confit, Toulouse sausage, smoked belly pork and salt pork shoulder - mixed salad leaves £13.50
Cuisse de Canard Grand Mère duck leg with white wine, baby onion, lardons and mushroom sauce- gratin dauphinois & vegetable cocktail £14.00
Chevreuil aux Myrtilles fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable cocktail £14.50
Selle d'Agneau au Jus d'Herbes lamb rump cooked pink, served with fresh thyme and rosemary flavoured jus- gratin dauphinois & vegetable garnish £15.50
Entrecôte Sauce Champignons rib eye steak with cream of morel and chanterelle sauce - gratin dauphinois & vegetable garnish £17.50

Side Dishes

- Salade Verte** mixed salad leaves with vinaigrette dressing £2.00
Pommes Sautées new potatoes blanched then sliced and finished in the pan £2.00
Pommes Frites deep fried chipped potatoes (lunchtime only) £2.00
Vegetable Garnish Chef's vegetable garnish of the day £2.50
Vegetable Cocktail cocktail of seasonal vegetables tossed in the pan £2.75
Pommes Sarladaises diced potatoes sautéed in goose fat with chopped garlic and fresh parsley £3.00
Gratin Dauphinois soft potato slices slowly cooked with cream, garlic, and grated nutmeg £3.50

Cheeses

- Assiette de Fromages** plate of 2 or 3 unpasteurised French cheeses served with bread and mixed salad leaves £3.50 £4.50

Desserts

- Mousse Verveine Citron** lemon verbena mousse set on dacquoise biscuit, served with passion and apricot coulis £4.50
Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world! £4.50
Tartelette Alsacienne individual granny Smith quiche served with Calvados crème anglaise £4.50
Délice Poire Chocolat 3 layers of chocolate and hazelnut fondant, pear and red wine compote and moistened sponge £4.50
Coupe Rhum Raisin rum and raisin ice cream with home whipped cream and red fruits coulis, served in biscuit cradle £4.50

Omelette Fromage & Fines Herbes cheese & herbs omelette with pommes frites & salad
or

Crêpe Complète 2 pancakes filled with béchamel, cheese & ham, with pommes frites & salad

followed by **Dessert du Jour**

Two Courses £6.50
(Lunchtime only)

Plat du Jour
(dont Omelette aux Pleurotes)

dish of the day (of which Omelette with Oyster Mushrooms) served with appropriate garnish

Dessert du Jour
dessert of the day

Two Courses £7.90
(Lunchtime only)

Pre-Théâtre Plat du Jour

dish of the day served with appropriate garnish

followed by **Dessert du Jour**
dessert of the day

Two Courses £9.50
Served before 7pm Tuesday to Friday
not Saturdays

Menu d'Automne

Starter & Main £12.50 (Lunchtime only) - Three courses £16.50 (Lunch and Evening)

Velouté de Légumes Autumn vegetables soup thickened with potato for a velvety texture

Terrine de Chevreuil Maison chef's venison terrine served with shallot compote, mixed salad and condiments

Rillettes de Poissons fresh fish terrine (typically trout and haddock) served with creamed fromage frais with shallot and fresh herbs

Tarte au Poireau et Maroilles savoury tart with leek, topped with Maroilles cheese, served with dressed salad leaves

Tartiflette Savoyarde alpine bake of potato, golden onion, white wine, cream, diced bacon, topped with slices of Reblochon cheese - salad leaves

Onglet à l'Échalote French cut of beef steak (not well done) with shallot and veal stock sauce - sauteed potatoes & vegetable garnish

Filet de Porc au Pruneau medallion of pork loin with pork stock and prune sauce - sauteed potatoes & vegetable garnish

Filet de Saumon aux Endives fillet of salmon with chicory and walnut sauce - saffron rice & vegetable garnish

Tartiflette Vegetarienne alpine bake of potato, golden onion, white wine, cream, mushroom, topped with slices of Reblochon cheese - salad leaves

Assiette de Fromages plate of 2 unpasteurised French cheeses served with bread and mixed salad leaves

Mousse Verveine Citron lemon verbena mousse set on dacquoise biscuit, served with passion and apricot coulis

Crème Brûlée à la Vanille de Tahiti classic crème brûlée with Tahiti vanilla pod, the best vanilla in the world!

Tartelette Alsacienne individual granny Smith quiche served with Calvados crème anglaise

Délice Poire Chocolat 3 layers of chocolate and hazelnut fondant, pear and red wine compote and moistened sponge

Coupe Rhum Raisin rum and raisin ice cream with home whipped cream and red fruits coulis, served in biscuit cradle

Menu Gastronomique

Three courses £21.50 (Lunch and Evening)

Gratinée à l'Oignon home made onion soup with croutons, white wine and Comté cheese, finished in the oven

Moules Marinières steamed mussels with white wine, butter, shallot, parsley and vegetable mirepoix, served in separate bowls

Assiette Sud-Ouest platter of delicacies on a duck theme, served with walnut oil dressed leaves

Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot

Chevreuil aux Myrtilles fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable cocktail

Cassoulet Toulousain rich bake of white beans, Toulouse sausage, smoked belly pork, salt pork shoulder and duck confit - mixed salad leaves

Cuisse de Canard Grand Mère duck leg with white wine, baby onion, lardons and mushroom sauce - gratin dauphinois & vegetable cocktail

Perche au Vin Rouge fillet of Nile perch with reduced red wine and fish stock sauce - gratin dauphinois & vegetable cocktail

Assiette de Fromages plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Mousse Verveine Citron lemon verbena mousse set on dacquoise biscuit, served with passion and apricot coulis

Crème Brûlée à la Vanille de Tahiti classic crème brûlée with Tahiti vanilla pod, the best vanilla in the world!

Tartelette Alsacienne individual granny Smith quiche served with Calvados crème anglaise

Délice Poire Chocolat 3 layers of chocolate and hazelnut fondant, pear and red wine compote and moistened sponger

Coupe Rhum Raisin rum and raisin ice cream with home whipped cream and red fruits coulis, served in biscuit cradle