

Lunchtime only

One Course £6.90
Two Courses £8.50
Three Courses £10.50

see blackboard

Pré-Théâtre Blackboard

order by 7pm Tuesday to Friday - not Saturdays

One Course £7.90
Two Courses £9.50
Three Courses £12.50

NB: tables must be vacated by 8.15pm

Menu d'Automne

Starter & Main £12.50 (lunchtime only) ~ Three Courses £16.50

Velouté de Poireaux leek and 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

Tartelette au Chèvre tartlet with onion compote, sweated mushrooms and goat's cheese topping, served with mixed salad

Filet de Maquereau fresh grilled mackerel fillet with softened sliced fennel and cherry tomato, on a bed of rocket 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

Poulet au Cidre moist sliced fillet of chicken with cider, mushroom and diced bacon - sauteed potatoes & vegetable garnish

Roulade de Saumon salmon and leek roulade with fish stock and capers 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 3 unpasteurised French cheeses served with bread and mixed salad leaves

Parfait Verveine sauce Citron home made parfait ice cream with verbena herbal tea, served with lemon sauce

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

Tatin aux Pommes Granny Smith tarte Tatin served with vanilla ice cream

Profiteroles au Chocolat choux buns filled with ice cream and served with hot chocolate sauce

Tartelette Abricot et Chibouste apricot tartlet served with light vanilla emulsion

Menu Gastronomique

Three Courses £21.50

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

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

Moules Marinières classic Marinière steamed mussels with white wine, butter, shallot, parsley and vegetable mirepoix

Assiette de Charcuterie platter of Saucisson, cured Bayonne ham, and paté, served with condiments and dressed leaves

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

Escalope de Veau escalope of veal with oyster mushrooms sauce - gratin Dauphinois & vegetable cocktail

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

Bouillabaisse Maison chowder of fresh fish (monkfish, red mullet...) in olive oil, garlic and tomato broth - croutons & Ajoli - riz aux petits légumes

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

Parfait Verveine sauce Citron home made parfait ice cream flavoured with verbena herbal tea, served with lemon sauce

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

Tatin aux Pommes Granny Smith tarte Tatin served with vanilla ice cream

Profiteroles au Chocolat choux buns filled with ice cream and served with hot chocolate sauce

Tartelette Abricot et Chibouste apricot tartlet served with light vanilla emulsion

Sep - Oct
Nov
2009



For tables of 10 and more the following conditions apply:

1. 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 in individual cards, to be placed on the table as reminders, thus making the service as smooth as possible.
2. The booking is firm as soon as we are in receipt of a deposit of £5 per person.
3. A 10% service charge will appear on your bill.
4. In cases where the number of guests is lower than the booking:
If we are notified at least 2 hours before the meal there is no charge; the deposit will be refunded
If we are notified less than 2 hours before the meal the £5 deposit will be charged per missing guest
If we are not notified at all the meal ordered will be charged in full

For tables of 5 and more the following conditions apply:

1. A 10% service charge will appear on your bill
2. In cases where the number of guests is lower than the booking:
If we are notified at least 2 hours before the meal there is no charge
If we are notified less than 2 hours before the meal there will be a £5 charge per missing guest
If we are not notified at all there will be a £16.50 charge per missing guest

Soup

- Velouté de Poireaux** leek and Autumn vegetables soup, thickened with potato for a velvety texture £4.50
Gratinée à l'Oignon home made onion soup with croutons, white wine and Comté cheese, finished in the oven £5.50

Starters

- Terrine de Chevreuil Maison** chef's venison terrine served with shallot compote, mixed salad and condiments £4.50
Tartelette au Chèvre tartlet with onion compote, sweated mushrooms and goat's cheese topping, served with mixed salad £5.00
Filet de Maquereau fresh grilled mackerel fillet with softened sliced fennel and cherry tomato, on a bed of rocket leaves £5.50
Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot £5.50
Moules Marinières classic Marinière steamed mussels with white wine, butter, shallot, parsley and vegetable mirepoix £6.50
Assiette de Charcuterie platter of Saucisson, cured Bayonne ham, and paté, served with condiments and dressed leaves £6.50
Salade Campagnarde seared chicken livers, smoked bacon, poached egg, and garlic croutons with mixed salad £7.50
Méli-Mélo Marin queen scallop, squid meat and red mullet fillet, pan seared with virgin olive oil, garlic, parsley and tomato £7.50

Fish and Vegetarian

- Roulade de Saumon** salmon and leek roulade with fish stock and capers sauce - saffron rice & vegetable gamish £13.00
Bouillabaisse Maison chowder of fresh fish (monkfish, red mullet...) in olive oil, garlic and tomato broth - croûtons & Aioli - riz aux petits légumes £16.50
Tartiflette Vegetarienne alpine bake of potato, golden onion, white wine, cream, mushroom, topped with slices of Reblochon cheese - salad leaves £11.00

Meat and Game

- Tartiflette Savoyarde** alpine bake of potato, golden onion, white wine, cream, diced bacon, topped with slices of Reblochon cheese - salad leaves £11.00
Onglet à l'Echalote French cut of beef steak (not well done) with shallot and veal stock sauce - sauteed potatoes & vegetable garnish £12.00
Poulet au Cidre moist sliced fillet of chicken with cider, mushroom and diced bacon - sauteed potatoes & vegetable gamish £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
Escalope de Veau escalope of veal with oyster mushrooms sauce - gratin Dauphinois & vegetable cocktail £14.50
Chevreuil aux Myrtilles filet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable cocktail £14.50
Agneau à la Stretta Corsican lamb stew with a concentrated reduction of garlic, tomato and red wine - Pommes Sarladaises and vegetable cocktail £15.50
Entrecôte Sauce Champignons rib eye of beef with wild mushroom sauce - pommes Sarladaises & vegetable cocktail £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 3 unpasteurised French cheeses served with bread and mixed salad leaves £4.50

Desserts

- Parfait Verveine sauce Citron** home made parfait ice cream flavoured with verbena herbal tea, served with lemon sauce £4.50
Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world! £4.50
Tatin aux Pommes Granny Smith tarte Tatin served with vanilla ice cream £4.50
Profiteroles au Chocolat choux buns filled with ice cream and served with hot chocolate sauce £4.50
Tartelette Abricot et Chibouste apricot tartlet served with light vanilla emulsion £4.50