

Sept - Oct - Nov
2010



Please note:
conditions for parties of 5
and more are shown on the
back page

Starters

Soupe du Jour [Ⓟ]	£4.50
seasonal soup of the day	
Terrine de Chevreuil Maison	£4.50
chef's venison terrine served with shallot compote, mixed salad and condiments	
Mousse de Carottes [Ⓟ]	£5.00
mousse of fresh carrots, served with lukewarm coriander vinaigrette	
Rillette aux deux Saumons	£5.50
terrine with fresh and smoked salmon, served with sauce Aigrelette (shallot, dill, lemon juice and crème fraîche)	
Escargots de Bourgogne	£5.50
six Burgundy snails with garlic and parsley butter served piping hot	
Moules au Bleu	£6.50
farmed scottish mussels cooked with white wine, cream, shallot and a touch of blue cheese	
Salade de Montagne	£6.50
Tomme de Savoie cheese, cured mountain ham, poached egg, crouton and smoked duck breast on a bed of mixed leaves	
Cuisses de Grenouilles	£7.00
frogs legs flambeed in Pastis, served with garlic and parsley butter	
Assiette de Charcuterie	£7.95
platter of cold meats: Rosette saucisson, cured Bayonne ham, duo of patés, served with butter and condiments	

Fish and Vegetarian

Filet de Colin Grenobloise	£12.00
fillet of hake with sauce Grenobloise (capers, lemon, tomato, chives and croûtons) - steamed potato and vegetable	
Lotte à l'Armoricaine	£14.50
fillet of monkfish with slightly spicy lobster bisque sauce - steamed potato and vegetable	
Pâtes Alsaciennes aux Légumes [Ⓟ]	£11.50
Egg rich pasta from Alsace with mixed Autumn vegetables and wild mushroom	

Meat and Game

Filet de Porc au Calvados	£11.50
fillet of pork with Calvados and caramelised apple - sauteed potatoes & vegetable	
Onglet à l'Echalote	£12.00
French cut of beef steak (it can only be ordered blue, rare or medium) with shallot and veal stock sauce - sauteed potatoes & vegetable	
Coq au Vin	£12.00
fricassée of cockerel with red wine, baby onion, lardons, potatoes & vegetables, served in steamy hotpot	
Chevreuil aux Myrtilles	£14.50
fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable	

Cassoulet Toulousain	£16.00
casserole of lingot beans with duck confit, smoked belly pork, and Toulouse sausage - mixed leaves	
Entrecote au Cognac	£17.50
beef rib eye steak with Cognac and Szechuan pepper - gratin dauphinois & vegetable	

Side Dishes

Salade Verte	£2.00
mixed salad leaves with vinaigrette dressing	
Pommes Sautées	£2.50
new potatoes blanched then sliced and finished in the pan	
Vegetable Garnish	£2.50
Chef's vegetable garnish of the day	
Pommes Sarladaises	£3.50
diced potatoes sautéed in goose fat with chopped garlic and fresh parsley	
Gratin Dauphinois	£3.50
soft potato slices slowly cooked with cream, garlic, and grated nutmeg	

Cheeses

Assiette de Fromages	£5.75
selection of unpasteurised French cheeses served with bread and mixed salad leaves	

Desserts

Crêpes Suzette	£4.75
two pancakes deglazed with Grand Marnier and orange sauce	
Fondant au Chocolat Sauce Moka	£4.75
moist chocolate fondant on sponge base served with coffee crème anglaise	
Parfait Noisette Praliné	£4.75
home made hazelnut and praliné ice cream with salted butter caramel sauce	
Mousse aux Fruits Rouges	£4.75
mixed red fruits mousse served with lemon verbena and lime coulis	
Crème Brulée à la Vanille de Tahiti	£4.75
classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!	

Miscellaneous

Bread	
complimentary...within reason! £1.50 per basket thereafter	
Olive Oil and Balsamic	£1.50
Olives	£1.50
Luxury Nuts Assortment	£1.50

Menu d'Automne

Three Courses £16.50

Soupe du Jour

seasonal soup of the day

Terrine de Chevreuil Maison

chef's venison terrine served with shallot compote, mixed salad and condiments

Mousse de Carottes

mousse of fresh carrots, served with lukewarm coriander vinaigrette

Rillettes aux deux Saumons

terrine with fresh and smoked salmon, served with sauce Aigrelette (shallot, dill, lemon juice and creme fraiche)

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Filet de Porc au Calvados

fillet of pork with Calvados and caramelised apple - sauteed potatoes & vegetable

Onglet à l'Echalote

French cut of beef steak (it can only be ordered blue, rare or medium) with shallot and veal stock sauce - sauteed potatoes & vegetable

Filet de Colin Grenobloise

fillet of hake with sauce Grenobloise (capers, lemon, tomato, chives and croutons) - steamed potato and vegetable

Pâtes Alsaciennes aux Légumes

Egg rich pasta from Alsace with mixed Autumn vegetables and wild mushroom

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Assiette de Fromages

plate of unpasteurised French cheeses served with bread and mixed salad leaves

Crêpes Suzette

two pancakes deglazed with Grand Marnier and orange sauce

Fondant au Chocolat Sauce Moka

moist chocolate fondant on sponge base served with coffee crème anglaise

Parfait Noisette Praliné

home made hazelnut and praliné ice cream with salted butter caramel sauce

Mousse aux Fruits Rouges

mixed red fruits mousse served with lemon verbena and lime coulis

Crème Brulée à la Vanille de Tahiti

classic crème brulée with Tahiti vanilla pod, the best vanilla in the world

Short of Time? Short of Appetite?

Coffee or Tea may replace cheese or dessert

Menu Gastronomique

Three Courses £21.50

Escargots de Bourgogne

six Burgundy snails with garlic and parsley butter served piping hot

Moules au Bleu

farmed scottish mussels cooked with white wine, cream, shallot and a touch of blue cheese

Salade de Montagne

Tomme de Savoie cheese, cured mountain ham, poached egg, crouton and smoked duck breast on a bed of mixed leaves

Cuisses de Grenouilles

frogs legs flambeed in Pastis, served with garlic and parsley butter

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Chevreuil aux Myrtilles

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

Coq au Vin

fricassée of cockerel with red wine, baby onion, lardons, potatoes & vegetables, served in steamy hotpot

Cassoulet Toulousain

casserole of lingot beans with duck confit, smoked belly pork, and Toulouse sausage - mixed leaves

Lotte à l'Armoricaïne

fillet of monkfish with slightly spicy lobster bisque sauce - steamed potato and vegetable

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Assiette de Fromages

plate of unpasteurised French cheeses served with bread and mixed salad leaves

Crêpes Suzette

two pancakes deglazed with Grand Marnier and orange sauce

Fondant au Chocolat Sauce Moka

moist chocolate fondant on sponge base served with coffee crème anglaise

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Mousse aux Fruits Rouges

mixed red fruits mousse served with lemon verbena and lime coulis

Crème Brulée à la Vanille de Tahiti

classic crème brulée with Tahiti vanilla pod, the best vanilla in the world

Short of Time? Short of Appetite?

Coffee or Tea may replace cheese or dessert



Children are dining with you:

We do not have a separate menu for children. We believe children deserve to share the same dishes as adults. You may wish to order smaller portions for the younger ones; we are happy to advise where this is feasible.

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