

Menu

Timbale de légumes sauce agrume	Vegetable Timbale. A light mousse of fresh seasonal vegetables beautifully Combined with a creamy citrus zest.
Terrine de lapin a la pistache	A traditional French terrine ; rabbit and pork, marinated in white wine and Cognac, a unique blend of herbs and spices. Pistachio nuts add texture and flavour. Served with French bread.
Carpaccio de thon frais	Fresh tuna carpaccio. A summer delight. Fresh tuna marinated with local olive oil, lemon juice, capers and dressed with slithers of parmesan cheese.
Escargots traditionnels	Snails served in the French tradition. Tender snails prepared in butter, shallots, parsley and garlic – with a flavouring surprise – <i>Pastis</i> from Provence. A dozen snails served lightly gratinée. Served with French bread.
	Entrées 15.00
Médaille de Foie Gras a la compote de rhubarbe	Duck Foie Gras and rhubarb compote. This highly prized delicacy is presented with a home-made rhubarb compote, green salad garniture ribboned with walnut oil and raspberry vinaigrette. Served with French bread.
	35.00
Confit de canard sauce orange	Duck confit with orange sauce. A timeless French classic. Slow cooked duck confit and coalesce with a fragrant orange sauce. Served with a garden salad.
Bœuf a la Provençale	Beef ragoût with olives. The flavours of Provence ! Tender beef slow cooked in a fresh stock, with olive oil and garlic, garden tomatoes, big green olives and fresh herbs.
Poulet grand-mère aux cèpes	Braised chicken with creamy porcini mushroom sauce. Tender chicken is cooked in white wine and fresh chicken stock, aromatic garnish. Finished with a smooth and creamy sauce and enhanced with a natural porcini <i>forestière</i> mushroom flavour.
Duo de poissons sauce vin blanc	Fish duo and white wine sauce. An original recipe and summer delight. Snapper mousse wrapped in smoked salmon fillets. A light and flavoursome dish.
	Mains 30.00
Tourte de légumes	Vegetable tourte. Shortcrust pastry case and puff pastry top filled with seasonal fresh vegetables.
	28.00
All main courses are served with seasonal organic vegetables	
Fondue au fromage	Cheese fondue Savoyarde. Selected cheeses <i>fondue</i> in white wine, fine herbs and spices. A feast of croûtons, charcuterie, potato, green salad and condiments accompany this convivial dish. Served in a cast iron fondue pot. For a minimum of two people.
	<i>Please allow 30 minutes for preparation.</i> 35.00 per person
Crêpe Suzette	Orange Crêpes. The famous crêpe from Normandy region. Delicious butter crêpes are drenched in thick syrup made from caramelised fresh orange zest and Grand Marnier. Crème chantilly accompanies this fun dessert !
Crème brûlée à la bergamote	Bergamot crème brûlée. No gelatine or powders in this brûlée. You'll enjoy the marriage of exotic bergamot and the cool smooth cream against the caramelised toffee crust.
Charlotte a la framboise & fruit de la passion	Raspberry and passionfruit Charlotte. A fresh and delicate mousse of summer flavours ; raspberry and passionfruit.
Entremet de Crème vanillé et chocolat	Vanilla and Chocolate Entremet Creams. Traditional French entremet creams presented in two separate classic flavours, chocolate and vanilla.
Tarte du jour	Home-made tart. Using seasonal fruit.
	Desserts 15.00

10% surcharge Sunday