

## AMUSES GUEULES

Bread & Butter	3.5	Marinated Olives	4	Saucisson & Cornichons	4
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## LES ENTRÉES

<b>Salade d'Endives vinaigrette</b> <i>Chicory crunchy salad with mustard dressing</i>				6
<b>"Tarte tatin" Butternut &amp; Shallots</b> <i>Butternut &amp; Shallot tart with Roquefort mousse</i>				11
<b>Tempura d'Artichaud</b> <i>Artichoke tempura with beetroot ketchup</i>				10
<b>Camembert rôti à la truffe</b> <i>Baked Camembert served with croutons</i>				13
<b>Assiette de fromages</b> <i>Cheese Selection with bread &amp; chutney</i>		<i>small / large</i>		10 / 19
<b>Moules Marinières</b> <i>Mussels cooked with white wine, shallots &amp; cream</i>				9
<b>Croquettes de Canard</b> <i>Duck croquette &amp; spicy mayo</i>		<i>3 pcs</i>		10
<b>Tartare de Boeuf</b> <i>Classic Beef tartar with shoestring fries</i>				13
<b>Assiette de Charcuterie</b> <i>Mixed charcuterie selection</i>		<i>small / large</i>		10 / 19
<b>Escargots de Bourgogne</b> <i>Snails with garlic butter &amp; parsley</i>		<i>6 / 12</i>		10 / 19

## LES PLATS

<b>Aubergine Rôtie au four, sauce Comté et Pesto aux amandes</b>				19
<i>Roasted Aubergine with Comté sauce &amp; Almond pesto</i>				
<b>Lotte, Coco Paimpol &amp; sauce Grenobloise</b>				28
<i>Monkfish, Paimpol beans &amp; brown butter with capers &amp; lemon</i>				
<b>Cuisse de Lapin braisée, trompette de la mort, coquillettes &amp; sauce moutarde</b>				24
<i>Braised Rabbit leg with mushrooms, pasta &amp; mustard sauce</i>				
<b>Pièce du Boucher sauce du jour avec Frites</b>				market price
<i>Cut of the week served with fries &amp; sauce of the day</i>				

**Our Classic Raclette "All you can eat" available on pre-order £32pp**

*Morbier & Raclette cheese served with Potatoes, and mix cured meat (Vegetarian option available)*

## ACCOMPAGNEMENTS

<b>Salade Verte</b> <i>Green salad with house dressing</i>				4
<b>Parisian Fries &amp; Mayonnaise</b> <i>French fries served with homemade Mayonnaise</i>				5
<b>Champignon &amp; Ail persillé</b> <i>Mushrooms &amp; garlic parsley butter</i>				6
<b>Broccoli &amp; Beurre d'Orange</b> <i>Broccoli &amp; Orange butter</i>				7

*If you have any allergies thank you for letting the staff know before ordering  
All prices are in £ and a discretionary 13.5% service charge will be applied to all restaurants bills*