



AMUSES-GUEULES

Baguette & salted butter	3
Marinated Olives	4
Saucisson Sec	4

CLASSIC TO SHARE... OR NOT!

ASSIETTE DE CHARCUTERIE	10/19
<i>Charcuterie Selection, cornichons</i>	

ASSIETTE DE FROMAGE	(V) 10/19
<i>Cheese Selection, seasonal chutney</i>	

ESCARGOTS DE BOURGOGNE	9/17
<i>Burgundy snails</i>	6/12 pcs

DUCK CONFIT CROQUETTES	9
<i>Aioli mayonnaise</i>	3 pcs

ASPARAGUS	(V) 8.5
<i>Green asparagus and Gribiche sauce</i>	

ONION SOUP	(V) 7.5
<i>Onion confit, vegetable stock, sliced bread And comte cheese</i>	

BAKED CAMEMBERT	(V) 9
<i>Roasted 1/2 camembert, garlic soldiers, chutney</i>	

PASTIS PRAWNS	12
<i>King prawns, pastis and garlic sauce, Fennel pickles</i>	

COCOTTES

POULET BASQUAISE	(GF) 16
<i>Slow cooked chicken supreme, red bell pepper, Basquaise sauce</i>	

NAVARIN D'AGNEAU	(GF) 18
<i>Slow cooked lamb shoulder, spring vegetables and Tomato juice</i>	

SALMON FILLET	(GF) 16
<i>Pan fried Salmon fillet served with Beurre Blanc sauce and creamy garlic spinach</i>	

CROZET RISOTTO	(V) 16
<i>Buckwheat pasta, green asparagus and comte sauce</i>	

TARTIFLETTE DE SAVOIE	(GF) 15
<i>Potatoes, smoked bacon, onions & melted reblochon cheese</i>	

ALL YOU CAN EAT RACLETTE 29/PP

*Morbier & Raclette, Potatoes, Cornichons
and charcuterie selection*

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Vegetarian Option available

GÉNÉPI & CHARTREUSE - 5

SIDES

Green salad & Mustard dressing	4
Parisian Fries, Aioli Mayo	5
Gratin Dauphinois	5
Broccolini, orange butter	6
Mushroom & Garlic	5

DESSERTS

Ice cream	3 scoop	7.5
Crème Brulée		8
French Toast		9
Crumble Apple Tatin		9

Food allergies and intolerances: please speak to our staff about the ingredients in your meal when making your order. Please note that a 12.5% service charge will be added to all bills.