



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

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

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

MEDITERRANEAN BEEF TARTAR	12
<i>Beef tartar, with cappers, shallots, cherry tomato confit and parmesan</i>	

GOAT CHEESE SALAD	(V) 12
<i>Cherry tomato confit, artichokes, Goat cheese toast</i>	

COCOTTES

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

BAVETTE FRITES	(GF) 19
<i>Pan fried flank steak, served with fries and The sauce of the day</i>	

COD FILLET	(GF) 16
<i>Pan fried Cod filet, served with sauce vierge</i>	

CROZET RISOTTO	(V) 16
<i>Buckwheat pasta, yellow and green courgette, Goat cheese</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
Mushroom & Garlic	5
Broccoli, orange butter	6

DESSERTS

Ice cream	3 scoop	7.5
Crème Brulée		8
Chocolate Fondant		9
Strawberry Bavaois		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.