

STARTERS

Soupe du jour 9.95

Leeks and Potatoes (vg)

Soupe de Poisson 13.95

Fish soup (rouille, croutons, cheese)

Soupe à l'oignon 10.95

French onion soup topped with cheese

Escargots au beurre d'ail 11.95 | 19.95

6 or 12 snails in garlic and parsley butter

Artichaut Vinaigrette 13.95

Steamed artichoke served with french dressing (v)

Feuilleté au fromage de chèvre rôti, oignons confit 10.95

Roast goat cheese tartlet with red onions and rosemary honey, green salad

Camembert rôti au four 11.95

Roast mini camembert with raw vegetables

Fraicheur de crab et avocat 14.95

Fresh crab and avocado salad

Foie Gras poêlé 16.95

Pan fried Foie Gras with mushrooms and balsamic sauce

MAINS

Roasted Cod Loin 29.95

served with wild rice, cherry tomatoes and citrus butter sauce

Demi-poulet fermier, frites Maison 24.95

Chicken and fries, chicken jus

Confit de canard 24.95

Duck leg confit, potatoes, vegetables, salad

Entrecôte au poivre 32.95

Grilled dry aged rib eye steak, green peppercorn sauce, French fries

Daube de bœuf 22.95

Traditional slow-cooked beef stew served with new potatoes

Epaule d'agneau de lait rôtie à basse température, lardons 26.95

Slow-roasted lamb shoulder served with bacon, green peas, potatoes, tomato and lamb jus

Filet de bœuf grillé, sauce au poivre, gratin aux légumes d'antan 38.95

Grilled beef fillet served with green peppercorn sauce and root vegetable gratin

Tournedo de bœuf poêle Rossini 45.95

Pan Fried beef tournedo served with Foie Gras, Rossini sauce and French fries

The Carpenter's Burger 17.95

9 Oz beef patty, brie cheese, mayonnaise, onion marmalade, tomato, salad, brioche bun served with fries and pickles

Tartiflette 16.95

Baked new potatoes and onions with reblochon cheese (v)

SIDES 5.50

Steamed Broccoli with olive oil

Root vegetable gratin

Green beans

Mashed potatoes

Sweet potato fries

French fries

Green salad vinaigrette

Bread and Butter 2.50

DESSERTS

Tarte Tatin 8.95

Warm Caramelized apple tart Tatin served with Salted Caramel ice cream

Moelleux Chocolat 8.95

Warm chocolate moelleux served with Pistachio ice cream

Cheesecake au Caramel salè 8.95

Salted caramel Cheesecake served with salted caramel ice cream

Crème Brûlée à la Vanille 8.95

Classic Vanilla crème brûlée

Crumble aux pommes et Banane 8.95

Apple and banana crumble served with Custard

Mousse au Chocolat 8.95

Chocolate mousse served with Chantilly cream

Café Gourmand 11.95

Brownie, Lemon Choux, Crème Brûlée, Almond Financier, white chocolate parfait with coffee

Ice cream 2.50 per scoop

Vanilla, Rum Raisins, Chocolate, Pistachio, Salted Caramel, Yogurt

Sorbet 2.50 per scoop

Lemon, Raspberries, passion fruit, sicilian mandarin

Fromages Cheese selection (unpasteurized) 14.95

COFFEE & TEAS

Black, White coffee, Cappuccino or Double espresso 3.45

Single espresso 2.50 Liquor Coffee 8.00

Tea Pot "English Breakfast", Earl Grey, Herbal tea Peppermint / Chilli Chai / Camomile 3.35

SWEET WINES

Monbazillac Jour de fruit France

100ml 8.00 375ml 25.00

Banyuls Clos des Paulilles

100ml 9.00 500ml 35.00

Muscat de Saint Jean Minervois

100ml 9.00 500 ml 35.00

Château D'Yquem 2007 Premier

Cru Supérieur Sauternes

750ml 600.00

DIGESTIFS

Fine Ruby Port 19% ABV 50ml 4.50

Taylors Late Bottled Vintage Port 2017 20% ABV 50ml 6.25

Courvoisier Cognac VS 40% ABV 25ml 4.25

Limoncello 25% ABV 50ml 4.65

Cognac XO Grande Champagne Hennessy 40% ABV 25ml 14.50

Benedictine 40% ABV 25ml 6.00

Coffee Tequila liquor Cazcabel 34% ABV 25ml 6.00

Single Malt, Talisker, Laphroig, Glenmorangie 25ml 6.25

Blended Scotch Whisky Black Label 12 years old 40% ABV
25ml 6.25

If you have an allergy, please talk to a team member for more information. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur.
(v) vegetarian (pb) plant-based.

Head Chef: Luiz Almeida