

# LE MENU DU DIMANCHE

2 COURSES 32.95 | 3 COURSES 38.95

## STARTERS

### Soupe du jour

Peas and mint (vg)

### Soupe à l'oignon

French onion soup topped with cheese

### Salade du Marché

Salad, green beans, carrot, beetroot, artichoke, pomegranate, olives, avocado Market dressing (v)

### Salade de Brie Pané

Crusted Brie cheese served with green salad and sweet cranberries

### Saumon Mariné et Salade de Pommes de Terre

Marinated Salmon served with new potato salad

### Cocktail de crevettes

Classic prawn cocktail salad

## MAINS

### Tartiflette

Baked new potatoes and onions with reblochon cheese (v)

### Roasted Seabass

Served with new potatoes, edamame beans and citrus butter sauce

### Roasted Chicken

Served with traditional trimmings

### Roasted Beef

Served with traditional trimmings, Yorkshire pudding and horseradish

### Roasted Lamb

Served with traditional trimmings

### Confit de canard

Duck leg confit, potatoes and vegetables, salad

### Daube de bœuf

Traditional slow-cooked beef stew served with new potatoes

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

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

## DESSERTS

### Dessert du jour

Walnut pie with honey, with yoghurt ice cream

### Moelleux Caramel

Warm caramel moelleux, served with Pistachio ice cream

### Mousse au Chocolat

Chocolate mousse served with Chantilly cream

### Tarte Tartin

Warm caramelised apple tatin served with yoghurt ice cream

### Crème Brûlée à la Vanille

Classic Vanilla crème brûlée

### Café Gourmand

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

### Ice cream 2.50 per scoop

Rum & Raisin, Chocolate, Pistachio, Yoghurt

### Sorbet 2.50 per scoop

Lemon, Passion Fruit, Mandarin Sicilian, Raspberry

### Sélection de fromages

Cheese selection (unpasteurized)

## SIDES 5.50

Green salad vinaigrette // Steamed Broccoli with olive oil // Sweet potatoes fries // Mashed potatoes // Roots vegetable gratin // French fries // Green beans with shallots // Bread and Butter 2.50

## 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

Cocktails: Espresso Martini, Aperol Spritz, Bloody Mary 125ml 10.00  
Fine Ruby Port 19% ABV 50ml 4.60

Taylors Late Bottled Vintage Port 2017 20% ABV 50ml 6.10

Courvoisier Cognac VS 40% ABV 25ml 3.80

Domaine D'Aurensan Armagnac V.S 41.5% ABV 25ml 6.10

Cognac XO Grande Champagne F.Voyer 40% ABV 25ml 17.00

Single Malt, Talisker, Oban, Glenmorangie 25ml 6.10

Blended Scotch Whisky Black Label 12 years old 40% ABV 25ml 6.10

**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*

