

LE MENU DU DIMANCHE

2 COURSES 32.95 | 3 COURSES 38.95

STARTERS

Soupe du jour

Pea and mint soup served with crouton

Soupe à l'oignon

French onion soup topped with cheese

Salade du MarchéSalad, green beans, carrot, beetroot, artichoke, pomegranate, olives, avocado
Market dressing (v)**Cocktail de crevett**

Classic crayfish cocktail salad

Rillettes de canard

Duck Rillettes served with toasted ciabatta and pickled mushroom

Salade de Brie Pané

Pan fried crusted brie cheese served with green salad and sweet cranberries.

MAINS

Tartiflette

Baked new potatoes and onions with reblochon cheese (v)

Roasted SeaBream

Served with new potatoes, edamame beans and citrus butter sauce

Roast Chicken

Served with traditional trimmings

Roast Lamb

Served with traditional trimmings

Roast Beef

Served with traditional trimmings

Daube de bœuf

Traditional slow-cooked beef stew served with new potatoes

Confit de canard

Duck leg confit, potatoes and vegetables, salad

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

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

Porchetta

Served with traditional trimmings

DESSERTS

Crumble aux pommes

Apple, banana and pineapple crumble served with crème anglaise

Crème Brûlée à la Vanille

Classic Vanilla crème brûlée

Petit four

Selection of petit four

Mousse au Chocolat

Chocolate mousse served with Chantilly cream

Ice cream 2.50 per scoop

Vanilla, Salted caramel, Chocolate, Pistachio, Rum raisins

Sorbet 2.50 per scoop

Lemon, raspberries, Mango

Sélection de fromages

Cheese selection (unpasteurized)

SIDES 5.50

Green salad vinaigrette // Steamed Broccoli with olive oil // Sweet potatoes fries // Mashed potatoes // 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**Muscats de Saint Jean Minervois**
100ml 9.00 500ml 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**Taylor's 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

