



## COCKTAILS

• €12.00 •

### FRENCH

#### CINQ KIR ROYALE

Cava | Crème de Cassis

#### BOULEVARDIER

Bourbon | Campari | Sweet Vermouth | Lemon Juice

#### SIDECAR

Pear Cognac | Triple Sec | Lemon Juice

#### FRENCH MARTINI

Vodka | Chambord | Pineapple Juice

#### THE LAST WORD

Gin | Chartreuse | Cherry Liqueur

### INTERNATIONAL

#### PORN PASSION

Vanilla Vodka | Passoã | Passion Fruit Puree | Lime Juice

#### FROZEN DAIQUIRI (Mango or Strawberry)

Rum | Lemon | Fruit

#### ESPRESSO MARTINI

Vodka | Kahlúa | Coffee | Caramel | Vanilla

#### PIMMS CUP

Pimms | Lemon Juice | Sprite | Fresh Fruit

#### NEGRONI

Gin | Vermouth | Campari

All prices quoted are in Euros & include IVA. Service not included.

## PRIX FIXE MENU

**2 COURSE**  
€29.95

**3 COURSE**  
€34.95

**KIDS & DESSERT**  
€19.95

### STARTERS

- SOUPE À L'OIGNON GRATINÉE** 8.95  
French style onion soup & Gruyère cheese, served with baguette.
- PÂTÉ MAISON** 8.95  
Chicken liver pate & red onion marmalade, served with toasted brioche.
- GIN CURED SALMON** 8.95  
Gin cured salmon, dill pickled cucumber, dill mayonnaise & sourdough croutons.
- SALADE DE POIRES (V)** 8.95  
Salad of pickled pears, Roquefort cheese & candied walnuts.
- CREVETTES DÉCORTIQUÉES** 10.95  
Garlic & chilli grilled king prawns, fennel & coriander salad with a garlic mayonnaise.

### MAINS

- COQ AU VIN** 21.95  
Chicken breast, chicken leg stuffed with mushroom & marinated in pinot noir, roast garlic mash potato, caramelised shallots & bacon lardons.
- CARRÉ D'AGNEAU\*** 24.95  
Pan roasted rack of lamb, herb & almond crust, caramelised apricot, fondant potato, apricot brandy & a thyme jus.
- FILET DE BOEUF\*** 26.95  
Pan roasted beef tenderloin, roast garlic mash potato, honey glazed carrot, braised beef bon bon & a red wine jus.
- SOLE MEUNIÈRE\*** 28.95  
Whole sole served on the bone with capers, new potatoes & a browned butter & lemon sauce.
- CASSOULET (V)** 21.95  
Garlic roasted globe artichoke, cannellini beans, braised leeks, crispy kale with a garlic & lemon crumb.

### SIDES

- FRITES (V)** 6.95
- POMMES PURÉE (V)** 6.95
- NEW POTATOES (V)** 6.95
- DAUPHINOISE POTATO (V)** 6.95
- BROCCOLINI (V)** 6.95

### DESSERTS

- MOUSSE AU CHOCOLAT (V)** 8.95  
Dark chocolate mousse with honeycomb & raspberry Chantilly cream.
- TARTE AUX CERISES (V)** 8.95  
Cherry Bakewell tart with Armagnac soaked cherries & a cherry & almond gel.
- PARIS BREST (V)** 8.95  
Choux pastry ring, passion fruit curd cream & toasted pistachios.
- PLATEAU DE FROMAGES\* (V)** 12.95  
A cheese selection with crackers, nuts & fruit.
- ON PARTAGE\*\* (V)** 19.95  
A selection of our first 3 desserts to share.

### KIDS

- STEAK FRITES** 12.95  
Rump steak served with frites.
- POULET FRANÇAIS** 12.95  
Lightly battered chicken breast served with frites.

\* Available on prix fixe menus with a €5 supplement.

\*\* Unavailable on prix fixe menus.

(V) Vegetarian

All prices quoted are in Euros & include IVA. Service not included. Detailed allergen information is available upon request. Please advise us before ordering if you have any allergies. As allergens are present in our kitchen we cannot guarantee trace elements will not be found.

# WINES

## WHITE

		
<b>CHARDONNAY   DOMAINE AUZIAS   LANGUEDOC-ROUSSILLON</b> Chardonnay	7	25
<b>CUVÉE LOUIS KLIPFEL RIESLING   EUGENE KLIPFEL   ALSACE</b> Riesling	8	30
<b>CHÂTEAU DU BLOY   MONTRAVEL</b> Sauvignon Blanc	8	30
<b>CHÂTEAU GUIRAUD   BORDEAUX</b> Sauvignon Blanc   Sémillon	9	35
<b>SANCERRE   DOMAINE DE LA VILLAUDIÈRE   LOIRE</b> Sauvignon Blanc		45
<b>SIMONNET-FEBVRE CHABLIS   BOURGOGNE</b> Chardonnay		60
<b>CHABLIS 1ER CRU   CALVET   BOURGOGNE</b> Chardonnay		70

## ROSÉ

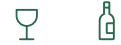
		
<b>LAUKADIOS   DOMAINE SAINTE LÉOCADIE   MINERVOIS</b> Syrah   Grenache	7	25
<b>ROUBERTAS   LA VIDAUBANAISE   CÔTES DE PROVENCE</b> Shiraz   Syrah   Grenache   Mourvedre   Carignan   Cinsault	8	30
<b>VILLA PARADIS PROVENCE   COTEAUX D'AIX-EN-PROVENCE</b> Syrah   Grenache		30
<b>CHÂTEAU HAUT-RIOT   BORDEAUX</b> Cabernet Franc   Merlot		30
<b>WHISPERING ANGEL   CHÂTEAU D'ESCLANS   CÔTES DE PROVENCE</b> Grenache		50

## SPARKLING

		
<b>THIERRY MASSIN   SELECTION BRUT   CHAMPAGNE</b> Chardonnay   Pinot Noir		55
<b>DANIEL ETIENNE   BRUT CUVÉE SPÉCIALE 1ER CRU   CHAMPAGNE</b> Chardonnay   Pinot Noir   Pinot Meunier		60
<b>DANIEL ETIENNE   ROSÉ BRUT 1ER CRU   CHAMPAGNE</b> Chardonnay   Pinot Noir		65
<b>LAURENT PERRIER   LA CUVÉE ROSÉ BRUT   CHAMPAGNE</b> Pinot Noir		150

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## RED



<b>MOILLARD   PIERRES PLATES   COTEAUX BOURGUIGNONS</b> Gamay	<b>7</b>	<b>25</b>
<b>CHÂTEAU HAUT-MOULEYRE   CÔTES DE BORDEAUX</b> Cabernet Sauvignon   Cabernet Franc   Merlot	<b>8</b>	<b>30</b>
<b>CHÂTEAU HAUT-RIOT   BORDEAUX</b> Cabernet Sauvignon	<b>8</b>	<b>30</b>
<b>DOMAINE SAINTE LÉOCADIE   EDEN   MINERVOIS</b> Syrah   Grenache   Mourvèdre		<b>35</b>
<b>SANCERRE ROUGE   DOMAINE DE LA VILLAUDIÈRE   UPPER LOIRE</b> Pinot Noir		<b>45</b>
<b>CHÂTEAU D'AIGUILHE   CÔTES DE BORDEAUX</b> Merlot   Cabernet Franc		<b>45</b>
<b>CHÂTEAU TOUR SAINT CHRISTOPHE   SAINT-ÉMILION GRAND CRU</b> Merlot   Cabernet Franc		<b>65</b>
<b>CALVET   CHÂTEAUNEUF-DU-PAPE   CÔTES DU RHÔNE</b> Shiraz   Syrah   Grenache   Mourvedre   Cinsault		<b>70</b>
<b>CHÂTEAU DU TERTRE   MARGAUX</b> Cabernet Sauvignon   Merlot   Cabernet Franc   Petit Verdot		<b>75</b>
<b>DOMAINE PAUL AUTARD   CHÂTEAUNEUF-DU-PAPE</b> Syrah   Grenache		<b>75</b>
<b>CHÂTEAU LAGRANGE   SAINT-JULIEN   BORDEAUX</b> Cabernet Sauvignon   Merlot   Petit Verdot		<b>90</b>

## DESSERT



<b>PAPILLON DE SAUTERNES   CHÂTEAU CLIMENS   SAUTERNES</b> Sémillon   Sauvignon Blanc		<b>50</b>
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## CHAMPAGNE & CHEESEBOARD

### FOR 1

A selection of cheeses, with a glass of our house champagne.

<b>BRUT</b>	<b>€20</b>
<b>BRUT ROSÉ</b>	<b>€22</b>

### FOR 2

A selection of cheeses, with a glass each of our house champagne.

<b>BRUT</b>	<b>€36</b>
<b>BRUT ROSÉ</b>	<b>€40</b>

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