

DINNER Menu

ENTRÉES



TERRINE DE CAMPAGNE 22
Country Terrine, Sourdough, Cornichons.

ESCARGOTS 23
Snails cooked in Parsley Butter, topped with Puff Pastry & served with French Baguette.

NOIX DE SAINT-JACQUES 25
Pan fried Scallops with Asparagus, Fennel, Orange, Celeriac purée and Lemon "Beurre Blanc".

MAINS

SAUMON À L'OSEILLE 26
Sous vide Salmon filet [served Medium rare] with a creamy Sorrel Sauce and Mash Potato.

STEACK FRITES 35
Sirloin steak served with French fries and Béarnaise sauce.

GNOCCHI 27
Homemade Ricotta Gnocchi served with Asparagus, Spring onions, Truffle Sauce and Parmesan.

DESSERTS

CRÈME CARAMEL 12
Vanilla custard with Clear Caramel sauce served with Almond French Biscuit.

CLAFOUTIS AUX FRUITS 16
Seasonal Fruits Clafoutis served with Chocolate ice cream.

POIRE "BELLE HELENE" 14
Poached Pear served with Chantilly cream, Almond, French Vanilla Bean ice cream and Chocolate sauce.

CHEESE BOARD 19
Selection of 3 cheeses served with Sourdough, Crackers, Grapes and Quince paste.

2 COURSE MENU: 50 | 3 COURSE MENU: 70 (Digestif included)

SIDES

SALADE VERTE Oak leaf salad, Shallots, Caramelised Apple and Balsamic dressing. 9

PURÉE DE POMMES DE TERRE Mash potato 7

HARICOTS VERTS Green bean, Hazelnut, Parsley. 12

BREAD Half French Baguette 4

SAUCES Mushroom or Pepper 3



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