

CHEZ TONTON established 1984

182 East Barnet Road,
New Barnet EN4 8RD
Tel: 020 8440 2696

HORS D'ŒUVRES

Traditionnelle soupe à l'oignon.	£5.95
<i>(Traditional French onion soup topped with cheesy croutons.)</i>	
Salade de pastèque marinée, crumble de feta au thym et huile d'olives, olive noires, émulsion de citron.	£6.50
<i>(Marinated watermelon chunk, topped with feta and thyme crumble, pitted black olives, lemon dressing.)</i>	
Salade de chèvre chaud, betteraves marinées à la grenade et framboise.	£6.95
<i>(Warm goats' cheese on toast, beetroot salad marinated with pomegranate and raspberry.)</i>	
Gambas sautées en persillades, flambées au Pernod.	£9.85
<i>(Pan fried kings' prawns (shells off) with garlic, shallots and parsley, deglazed with Pernod, butter and cream sauce.)</i>	
Gravlax de saumon à l'aneth et persil, mousse de raifort, pickles de légumes.	£7.50
<i>(Salmon And herbs Gravlax, horseradish mousse, mixed pickles vegetable.)</i>	
Fondue savoyarde forestière, baguette à l'ail.	£7.55
<i>(Oven baked cheese fondue from Savoie, (France) with mushrooms and bacon, toasted baguette with garlic.)</i>	
Demi-douzaine d'escargots de Bourgogne.	£6.50
<i>(Oven baked snails with parsley and garlic butter.)</i>	
	Douzaine : £12.00
Cocktail de crevettes nouvelle version, avocat, quartier d'agrumes, vinaigrette au fruit de la passion.	£7.95
<i>(Prawn cocktail, avocados diced, set of citruses, passion fruits and olive oil dressing.)</i>	

PLATS PRINCIPALES

Entrecôte de bœuf, pommes pont neuf, sauce au poivre.	£23.85
<i>(Pan fried 28 days mature sirloin steak, chunky chips, green peppercorn sauce.)</i>	
Magret de canard au miel et thym, carottes et petits oignons glacés.	£19.95
<i>(Roast breast of duck, glazed baby onions and carrots, honey and thyme sauce.)</i>	
Traditionnel bœuf à la bourguignonne.	£18.95
<i>(Traditional beef bourguignon cooked slowly in red wine with bacon, mushrooms, onions, carrots and a set of aromatics.)</i>	
Carré d'agneau en croûte d'herbes, cocotte de petits pois grand-mère, jus à l'ail.	£20.95
<i>(Roast rack of lamb covered with a herbs and garlic crust, garnish with peas and baby onions.)</i>	
Suprême de volaille, farci de tomates séchées, ricotta et olives, servi avec épinard et tomates, sauce paprika fumé.	£17.95
<i>(Roasted chicken breast stuffed with sundried tomatoes, ricotta and olives, garnish with buttery spinach, rich tomatoes, and smoked paprika sauce.)</i>	
Foie de veau poêlé, champignons sautés, beurre fondu persillé.	£18.55
<i>(Pan fried calves' liver, garnished with sautéed mushrooms, garlic and parsley butter.)</i>	
Risotto au potimarron et champignons, parmesan, cresson.	£12.95
<i>(Pumpkin and mushroom risotto, parmesan and cress)</i>	
Daurade grillée, beurre meunière citronné et capres.	£18.85
<i>(Pan fried whole sea bream with lemon, parsley butter and cappers.)</i>	

All our main courses are served with
homemade ratatouille and gratin Dauphinoise Potatoes,
Our dishes may contain traces of nuts

Food allergies & Intolerances

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance. Our dishes may contain traces of nuts.

DESSERTS.

Fondant au chocolat, glace à la bière aromatisée.	£5.95
<i>(Warm chocolate fondant, garnish with homemade white beer ice cream.)</i>	
Sélection de glaces ou de sorbets du moment.	£5.50
<i>(Selection of ice cream or sorbet of the day.)</i>	
Parfait à la framboise et biscuit amaretto.	£5.95
<i>(Homemade ice parfait with crush raspberry and amaretti biscuit.)</i>	
Tarte du Jour.	£6.95
<i>(Tart of the day.)</i>	
Crème brûlée à la vanille et cassonade.	£5.95
<i>(Vanilla crème brulee with caramelized brown sugar crust.)</i>	
Omelette norvégienne (minimum de 2 personnes) p.p.	£6.00
<i>(Famous omelette Norwegians with a vanilla ice cream, brioche, oven baked with a caramelised meringue and flambé at your table with Grand Marnier liquor. This dessert is for a minimum of two persons, the price is by person.)</i>	
Crêpes flambées au Grand Marnier.	£6.30
<i>(Pancakes flambé with Grand Marnier)</i>	
Sélection de fromage français du jour, salade verte, noix.	£6.90
<i>(Selection of French cheese of the day, green salad, walnuts.)</i>	

Café filtre.	£1.70
Café liqueur.	£4.60
Thé et Tisane.	£1.70

Liqueur and digestif (Tia Maria, Courvoisier, Calvados, Armagnac, Grand Marnier Etc....)
2.5 cl £3 95
5 cl £5.10

There is a cover charge of 95p, which includes freshly baked bread and butter.
VAT included; le service is not included.

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New Opening Hours
Wednesday to Saturday 5.00 PM until 9.30 PM
Sunday lunch