

CHEZ TONTON Established since 1984

182 East Barnet Road , New Barnet EN4 8RD

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LES HORS D'ŒUVRES

Traditionnelle soupe à l'oignon. £ 5.70
(Traditional French onions soup topped with a toast and grated cheese.)

Terrine de jambonneau de porc persillée, mousse de raifort, câpres. £ 6.95
(Homemade ham hock terrine, horseradish mousse, capers, toast.)

Fondue savoyarde aux champignons et lard, jambon de pays fumé. £ 7.40
(Oven baked cheese fondue from Savoie,(France) with mushrooms and bacon, garnish with french cured ham and toast.)

Gravlax de saumon à la betterave, crème de vodka citronnée, œufs de lump. £6.95
(Salmon gravlax marinated with beetroot and vodka, vodka whipping cream, lump fish caviar.)

Demi-douzaine d'escargots de bourgogne. 1/2 douz: £ 6.50
(Oven baked snails from burgundy with parsley and garlic butter.) douzaine: £11.00

Salade de chèvre chaud laqué au miel de lavande, confit de châtaignes et pommes Bramley. £6.95
(Warm goat cheese with honey on toast, garnish with a preserved chestnuts and apple Bramley marmalade.)

Salade de betterave marinée à l'orange, fêta au miel, tranches de magret fumé. £ 6.95
(Salad of Marinated beetroot with orange, feta cheese with honey and thin slices of smoke breast of duck.)

Gratin de gambas, compote d'oignons, sauce fenouil au pernod. £7.95
(King prawns oven baked with onions and covered with a fennel and Pernod liquor sauce, warm country side toast.)

LES VIANDES.

Entrecôte de bœuf poêlée, sauce marchand de vin aux échalotes, oignons frits, purée de pomme de terre. £19.50
(Pan fried beef sirloin steak, garnish with a creamy mash potatoes, served with a rich red wine and shallots sauce.)

Magret de canard rôti, cassis, pomme confite, poudrée de crumble, sauce cassis et vin rouge. £ 18.95
(Roast breast of duck, poached blackcurrant, apples, blackcurrant and red wine sauce, almond crumble powder.)

Suprême de poulet, farcis d'ail et de sauge, champignons sauvage, sauce crémée forestière. £16.95
(Roast chicken breast stuffed with bread, garlic and sage, garnish with buttered wild mushrooms, white wine and mushroom sauce.)

Escalopes de foie de veau poêlée, beurre fondu à la sauge, champignons. £17.50
(Pan fried calf liver, mushrooms, with sage butter sauce.)

Agneau rôti, purée de pois cassés, poitrine fumée, jus à l'ail et romarin. £17.95
(Roast rump of lamb, garnish with a split peas and smoked Alsatian bacon, served with a garlic and rosemary sauce.)

Confit de canard croustillant, pomme sautées, jus d'ail. £16.80
(Crispy duck leg, sautéed potatoes, garlic jus.)

Lapin braisé à la crème, champignons de paris, lardons et estragon. £ 17.95
(Braised french rabbit cooked slowly with white wine, cream, bacon, mushrooms and tarragon, deep fried onions,)

Risotto au potiron et parmesan, cresson. £10.95
(Pumpkin and Parmesan risotto, some cress.)

LES POISSONS.

Saumon grillé, beurre blanc citronné et persillé, épinards au beurre. £17.25
(Chard grilled salmon, served with lemon buttery sauce, garnish with spinach.)

Daurade grillée, graine d'anis, émulsion de tomates. £17.95
(Chard grilled whole sea bream on the bones cooked with anis star, stewed tomatoes.)

(All mains served with homemade dauphinoise potatoes and fresh mixed vegetables)