

MENU SAINT-VALENTIN 2018

Cupide Cocktail.

(Grand Marnier, blood orange, rose syrup and sparkling wine)



Traditionnelle soupe à l'oignon.

(Traditional French onions soup topped with a toast and grated cheese.)

Terrine de canard maison, figes et raisins, pain de campagne toasté.

(Homemade potted duck terrine with foie gras , chicken liver confit , garnish with figs and sultanas chutney, country side bread toasted.)

Crottin de Chavignol à la confiture de cerise noire servi doré.

(oven baked Goat cheese " Crottin " stuffed with a black cherry jam coated with bread crumb with fresh herbs.

Brochettes de gambas, salade de pomme et endive aux noix, sauce satay.

(Grilled of the shells Kings prawn, Garnish with a chicory, apple and walnuts salad, served with a peanuts satay sauce.)

Traditionnelles moules à la marinière.

(Traditional French recipe of steamed live mussels cooked in white wine, cream and a set of aromatics.)



Filet steaks sauce Madère, pomme purée.

(Pan fried filet steak with a rich Madera sauce garnish with mash potatoes)

Carré d'agneau en croûte d'herbes, petit pois grand mère.

(Roast rack of lamb topped with a herbs crust, garnish with peas, bacon and baby onions, rosemary jus.)

Magret de canard au miel et gingembre, panais et betterave caramélisés, poudre de pain d'épices.

(Roast breast of duck garnish with caramelized parsnips and beetroot chips, honey and ginger sauce, gingerbread sauce.)

Demi pintade rôtie sur l'os, gousse d'ail en chemise, pomme rôtie.

(Half Guinea fowl(very nice alternative to chicken) cooked on the bones, garnish with garlic and roast potatoes, served with a roast chicken jus.)

Pavé de lotte poêlée, risotto aux épinards, crème de crustacés.

(Pan fried monkfish, spinach risotto, shellfish cream sauce.)

Risotto au potiron et parmesan, cresson.

(Pumpkin and Parmesan risotto, some cress.)



Assiette de sélection de dessert.

(Plate of selection of desserts.)

£38.95 service not included

A optimal 10% service charge will be add to your total bill

Recommended wine: Sparkling rosé: Crément de Loire Brut £26.95

(French sparkling wine Bursting with summer fruit flavors)

