

SUNDAY LUNCH AT CHEZ TONTON

Soupe à l'oignon gratinée au fromage.

(Traditional French onion soup with crouton and melted cheese.)

Traditionnelles moules à la marinière.

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

Asperges de saison, crème d'asperges, jambon cru.

(Asparagus served with a warm asparagus cream, Parma ham.)

Gravlax de saumon à la betterave, crème de vodka citronnée, œufs de lump.

(Salmon gravlax marinated with beetroot and vodka, vodka whipping cream, lump fish caviar.)

Salade de chèvre chaud sur toast, chutney de pomme et châtaigne, coulis de châtaigne.

(Warm goats cheese salad on toast, served on a bed of apples and chestnut chutney, chestnuts coulis.)



Rumpsteak de bœuf, sauce poivre vert.

(Pan fried beef rump steak, green pepper.)

Rôti de porc aux épices douce et miel, frites de légumes.

(Roast pork loin with honey and five spices, root vegetable chips, honey sauce.)

Suprême de poulet, farcis d'ail et de sauge, champignons sauvage, sauce crémée forestière.

(Roast chicken breast stuffed with bread, garlic and sage, garnish with buttered wild mushrooms, white wine and mushroom sauce.)

Magret de canard rôti, Clémentine, mousseline de pomme de terre douce, sauce mandarine gingembre.

(Roast breast of duck garnish with poached clementine and a sweet potatoes mousseline, served with à clementine and ginger sauce.)

Tronçon de cod , topinambours cuit au gratin, salicorne, beurre à la ciboulette.

(pan fried cod loin garnish with Jerusalem artichokes cooked " au gratin ", samphire, chives butter sauce.)

Risotto au potiron et parmesan, cresson.

(Pumpkin and Parmesan risotto, some cress.)



L'assiette de desserts.

(selection of desserts.)

£19.95 2 courses

£24.95 3 courses excluding wine and service.

A optional 10% service will be add to your total bill