

10/06/18

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.)

Camembert rôti chaud, tartine croustillante à L'ail, mesclun de salade.

(Roast camembert, garnish with a garlic and parsley bread toast, mix salad.)

Terrine de confit de canard et foies de volailles, confiture aux oignons rouge, pain toasté.

(Duck confit and chicken liver terrine, red onions marmalade, toasted country side bread.)

Melon charentais, chevre au basilic, jambon cru, coulis de melon.

(Charentais melon slices, goat cheese with basil, cured ham, chilled melon soup.)



Rotis de bœuf , sauce vin rouge.

(Roasted beef , served with a rich red wine sauce.)

Steack de veau poêlé aux champignons, mange tout, sauce crème et champignons.

(Rump of veal garnish with mushroom, mange tout and served with a creamy mushrooms sauce.)

Confit de canard croustillant, pomme sautées, jus d'ail.

(Crispy duck leg, sautéed potatoes, garlic jus.)

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

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

Saumon grillé, asperges blanches, sauce tatsiki aux herbes et concombre, épices zatar.

(Chard grilled salmon steack served with grilled white asparagus, Greek yoghurt, cucumber and herbs tzatziki sauce, zaatar spice.)

Risotto au potiron et parmesan, cresson.

(Pumpkin and Parmesan risotto, some cress.)



L'assiette de desserts.

(Sélection 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