

SUNDAY LUNCH AT CHEZ TONTON

Soupe à l'oignon gratinée au fromage.

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

Demi-douzaine d'escargots de bourgogne.

(Oven baked snails from burgundy with parsley and garlic butter.)

Traditionnelles moules à la marinière.

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

Salade de fruits de mer (moules, gambas et encornet) taboulé de sarrasin à la tomate, aubergine fumé.

(Mix sea food salad (mussels, prawns and squids.) served with a buckwheat taboulé, baba ganoushe (smoked aubergine)

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

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

Terrine de jambonneau de porc persillée, mousse de raifort, câpres.

(Homemade ham hock terrine, horseradish mousse, capers, toast.)



Entrecôte, sauce vin rouge.

(Pan fried sirloin steak , served with a rich red wine sauce.)

Confit de canard croustillant, jus d'ail.

(Crispy duck leg, 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.)

Agneau rôti, purée de pois cassés, poitrine fumée, jus à l'ail et romarin.

(Roast rump of lamb, garnish with a split peas and smoked Alsatian bacon, served with a garlic and rosemary sauce.)

Pavé de merlu poêlé, risotto aux herbes, sauce aux crustacés.

(Pan fried hake fillet, garnish with a herbs risotto, Parmesan and served with a shellfish bisque sauce.)

Risotto au potiron et parmesan, cresson.

(Pumpkin and Parmesan risotto, some cress.)

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



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