

09/09/18

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.)

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

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

Salade de champignons rôtis aux beurre a l'ail et fromage de chèvres.

(Oven baked open flat mushrooms with garlic butter, goat cheese and mixed salade.)

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.)



Rumpsteack, sauce vin rouge.

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

Confit de canard croustillant, jus d'ail.

(Crispy duck leg, garlic jus.)

Suprême de volaille farcie a la sauge et thym jus de viande au vin blanc.

(roasted stuff chicken breast with garlic, sage and thyme served with white wine and garlic jus .)

Rôtis de porc forestière.

(roast pork with white wine, mushroom and bacon)

Pavé de cabillaud rôtie, mousseline de panais, petit poivron frit, crème de petit pois et jus de homard.

(Roast cod loin, garnish with a parsnips mousseline, fried sweet pepper, lobster and peas creamy 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