

07/10/18

## **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 au miel, salade verte, noix et croûtons.**

*(Oven baked Camembert with honey, green salad and walnut, croutons bread.)*

### **Terrine de confit de canard et foies de volaille, coing et poires chutney.**

*(Duck confit and chicken liver terrine, quinces and pears chutney, toasted country side bread.)*

### **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 .)*

### **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 bacon, served with a garlic and rosemary sauce.)*

### **Tronçon de cabillaud poêlé, cocotte de topinambour et courge, émulsion de moule.**

*(Cod loin, Jerusalem artichokes and butternut squash cocotte, emulsion of mussel jus with olive oil.)*

### **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.)*

£17.95 1 course

£19.95 2 courses

£23.95 3 courses

excluding wine and service.