

SUNDAY LUNCH AT CHEZ TONTON

Soupe à l'oignon gratinée au fromage.

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

Camembert rôti au miel, salade verte, noix et croûtons.

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

Salade tiède de potiron rôti, fêta, noix et magret fumé , balsamique et huile d'olive.

(Warm roasted pumpkin, mixed salad, walnuts, smoked duck breast and feta cheese salad, balsamic and olive oil dressing.)

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

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

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.)

Traditionnelles moules à la marinière.

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



Rumpsteack, sauce poivre vert.

(Pan fried rumpsteack steak , served with a green pepper.)

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, jus à l'ail et romarin frites de patate douce.

(Roasted leg of lamb, garnish with sweet potatoes chips, served with a garlic and rosemary sauce.)

Magret de canard au miel, poire, panais caramélisé.

£18.95

(Roast breast of duck, garnish caramelised pears and parsnips, served with a honey sauce.)

Merlu poché, compotée de choux vert aux aromates, beurre aux échalotes et ciboulette.

£16.95

(Stemmed hake fillet, garnish with Savoy cabbage cooked in white wine and aromatics, served with a shallots and chives butter 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

£23.95 3 courses

excluding wine and service.