

CHEZ TONTON Established since 1984

182 East Barnet Road , New Barnet EN4 8RD

Tel: 020 8440 2696

LES HORS D'ŒUVRES

Traditionnelle soupe à l'oignon. £5.75
(Traditional French onion soup topped with cheesy croutons.)

Salade tiède de potiron rôti, fêta, pignons de pin et magret fumé , balsamique et huile d'olive. £6.95
(Warm roasted pumpkin, mixed salad, pine nuts, smoked duck breast and feta cheese salad, balsamic and olive oil dressing.)

Champignons rôties en persillade, gratinés au fromage, salade et jambon cru. £7.10
(Oven baked Portobello mushrooms with a garlic and parsley butter, salad, Parma ham.)

Fondue savoyarde forestière, baguette a l'ail. £7.25
(Oven baked cheese fondue from Savoie,(France) with mushrooms and bacon, toasted baguette with garlic.)

Terrine de confit de canard et foies de volaille, compote de pomme et coing, pain de campagne toasté. £6.95
(Duck confit and chicken liver terrine, quince and pear chutney, toasted country side bread.)

Salade de chèvre chaud, betteraves marinées à la grenade et framboise. £6.95
(Warm goats cheese on toast, beetroot salad marinated with pomegranate and raspberry.)

Demi-douzaine d'escargots de Bourgogne. £6.50
(Oven baked snails with parsley and garlic butter.)

Douzaine £12.00

Gravlax de saumon mariné au zest de citron et aneth, pickles de légumes. £7.10
(Salmon Gravlax marinated with dill and lemon, set of vegetable pickles.)

Gambas poêlées, beurre de curry, sauce tartare et salade verte. £7.95
(Pan fried king prawns with a light curry butter, tartar sauce, garnish with green salad.)

*Please note our starters can be served as a main course or as sharing plates
(for a smaller appetite)*

Any Dishes can be accommodate to your taste

♥ THURSDAY'S TREAT ♥

Every last Thursday of the month
Two for one on the main courses

CHEESE FONDUE / FONDUE SAVOYARDE

Every Thursday evening (except on Thursday's Treat)
mixture of three cheeses fondue
(Comte, Beaufort et Gruyere)
Served with new potatoes, country bread and salad
Include a bottle of house wine
£40 for two.



CHEZ TONTON

Longest established traditional French restaurant in North London

Web site: www.cheztonton.co.uk

LES VIANDES.

Entrecôte de bœuf au poivre, purée de pommes nouvelles à l'ail. £19.85
(Sirloin steak, crushed new potatoes with garlic, green pepper corn sauce with cream.)

**Agneau rôti, purée de pois cassés, poitrine fumée,
jus à l'ail et romarin.** £17.95
*(Roasted rump of lamb, garnished with a split peas and smoked bacon,
served with a garlic and rosemary sauce.)*

Confit de canard, pommes sautées aux oignons, jus au thym. £16.95
(Crispy leg of duck, sautéed potatoes with onions, thyme sauce.)

**Suprême de volaille, farci de tomate séchée, ricotta et olives, servi avec épinard et jus crémé à la
tomate.** £16.95
*(Roast chicken breast stuffed with sundried tomatoes, ricotta and olives,
garnish with buttery spinach and creamy tomatoes sauce.)*

Lapin braisé aux petits oignons, pruneaux et cannelle "façon tajine". £17.95
(Braised rabbit saddle with baby onions, dried plums and cinnamon "tajine style".)

Foie de veau poêlé, champignons sautés, beurre fondu persillé. £17.95
(Pan fried calves liver, garnished with sautéed mushrooms, garlic and parsley butter.)

Risotto au potimarron et champignons, parmesan, cresson. £ 11.95
(pumpkin and mushroom risotto, parmesan and cress)

Crêpe florentine gratinée. £10.95
(Pancake with spinach, nutmeg and cream , gratinee with melted cheese)

LES POISSONS.

Saumon grillé, panais caramélisés, sauce aux échalotes. £17.95
*(Char grilled salmon steak, roasted parsnips and carrots, shallots,
white wine and cream sauce.)*

Daurade rôtie, beurre meunière citronné et câpres. £18.10
(Pan fried crispy sea bream with lemon butter and a caper sauce served on the side.)

**All mains served with homemade dauphinoise potatoes
and fresh mixed vegetables**

SET MENU

Wednesday to Friday, Lunch 2 courses £10.95

Tuesday to Thursday, Evening 2courses £16.95

Sunday 2courses £19.95

