

MENU SAINT-VALENTIN 2019

Cupide Cocktail.

(Grand Marnier, blood orange, and sparkling wine)



Traditionnelle soupe à l'oignon.

(Traditional French onions soup topped with a toast and grated cheese.)

Terrine de confit de canard , foie de volaille et foie gras, compote de pomme et coing, pain de campagne toasté.

(Duck confit and chicken liver terrine with duck foie gras, quince and pears chutney, toasted country bread.)

Gravlax de saumon mariné à la betterave et herbes fines, crème aigrelette à la ciboulette, légumes à la grecque.

(Salmon Gravlax marinated with beetroot and herbs, Served with a chives sour cream, set of pickled vegetables.)

Gros champignon portobello farci de chèvre, d'une duxelle fine de champignons sauvages et poulet fumé , gratiné d'une chapelure.

(Oven baked stuff portobello mushroom with goat cheese, wild mushroom, smoked chicken sprinkled with bread crumbs.)

Traditionnelles moules à la marinière.

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



Entrecôte de bœuf au poivre, purée de pommes nouvelles à l'ail.

(Sirloin steak, crushed new potatoes with garlic, green pepper corn sauce with cream.)

Magret de canard, pomme, marron, airelle, jus au miel et gingembre.

(Roasted duck breast, garnish with chestnuts, candied apples and cranberry, served with a honey and ginger sauce.)

Roulade de pintade cuite à l'étouffée, amandes et pleurotes, jus à la bière.

(Roasted boned Guinea fowl breast stuffed with almonds and savoy Cabbage, oyster mushroom, beer and juniper Berries jus.)

Gigot d'agneau mariné (sélection d'herbes fines et épice douce), petit pois à la française, jus au romarin.

(Roast leg of lamb marinated in herbs and sweet spices of my selections, peas, baby onions and bacon, crust of bread and garlic with parsley , rosemary jus.)

Confit de canard rôti croustillant, pommes sauter, jus à l'ail.

(Roast duck leg served crispy, sautéed new potatoes, garlic jus.)

Cabillaud poêlé, fèves, gambas et carotte nouvelle, sauce bisque de poisson au citron confit.

(Roast cod loin, garnish with broad bean, kings prawns and baby carrots, fish and preserved lemon sauce.)



Assiette de sélection de desserts.

(Plate of selection of desserts.)

£38.50 service not included

A optimal 10% service charge will be add to your total bill

Recommended wine: Sparkling rosé: Crément de Loire Brut £26.95

(French sparkling wine Bursting with summer fruit flavors)