

MENU SAINT-VALENTIN 2020

Cupide Cocktail.

(Gin, lime, pomegranate and sparkling wine)



Traditionnelle soupe à l'oignon.

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

Salade de chèvre rôti au miel infusé à la lavande, salade de betterave et carotte rôtie à l'orange et raisin sec.

(Roast goat cheese on seeded bread, lavender honey, salad, roast beetroot and carrot with orange and sultanas.)

Terrine de confit de canard, foie de volaille et foie gras, chutney de fruits.

(Duck confit and chicken liver terrine with duck foie gras, served with toast and fruits chutney.)

Gambas poêles à la provençale .

(Pan fried kings prawn flambee with Pernod garlic, parsley white butter sauce, salad)

Tartare de saumon et crabe à la mangue, avocats, huile d'olive monté au citron.

(Salmon, avocados and mango tartare (ceviche), topped with seasoned crab meat, olive oil and lemon dressing, crispy buttered toast.)

Traditionnelles moules à la marinière.

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



Rumpsteak de bœuf au poivre vert, écrasé de pommes de terre.

(Pan fried beef rump steak, green peppercorns sauce, crush new potatoes.)

Carré d'agneau en croûte d'herbes, petit pois grand mère.

(Roast rack of lamb topped with a herbs crust, garnish with peas, bacon and baby onions, rosemary jus.)

Suprême de volaille farci aux épinard, ail et ricotta cheese. lard croustillant,

Byaldi de courgette et aubergine rôti, sauce ailée, paprika fumé.

(Roast Stuffed chicken breast stuffed with spinach, chive and ricotta cheese, wrapped with bacon, garnish with aubergine and courgette cooked slowly in olive oil, smoked paprika and garlic sauce.)

Magret de canard rôti au champignons sauvages, oignons glacés, sauce au vin rouge forestière.

(Roast breast of duck garnish with sautéed wild mushroom, glazed baby onions, served with a red wine and wild mushroom sauce.)

Filets de dorade poêlés, endives braisées caramélisées, asperges, sauce fumet de poisson crémeuse à l'estragon.

(Pan fried sea bream fillets garnish with caramelized braised chicory, asparagus and a creamy fish sauce with tarragon.)

Risotto au potiron et parmesan, cresson.

(Pumpkin and Parmesan risotto, some cress.)



Assiette de sélection de dessert.

(Plate of selection of desserts.)

£39.95 service not included

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

Recommended wine: Sparkling rosé: Bouvet Saumur Rosé Brut.£27.95

(French sparkling wine Bursting with summer fruit flavors)