



Set Lunch

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Menu Lunch



Carte De l'Automne Autumn 2025



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ENTRÉES ET SOUPE

Escargots de Bourgogne NF GF Burgundy snails baked in parsley & garlic butter (6 pieces)	19	Croquettes d'écrevisses NF Croquettes of fresh water crayfish with lobster & Comté béchamel, with celeriac remoulade, lemon & trout roe	32
Soupe à l'oignon NF Slow cooked caramelised onions in roasted beef broth, gratinated Emmental cheese	19	Moules Marinières NF GF French mussel steamed with shallots, butter, cream, white wine & herbs	Small 30 Large with fries 58
Cuisses de grenouille NF Butter roasted frog legs in a chicken stock, onions, smoked paprika, Pernod & lemon cream sauce	28	Salade paysanne GF Salad of Bayonne ham, smoked bacon, Roquefort cheese, pomegranate, potatoes, egg & pecan nuts, mustard dressing	26
Rillettes de canard (125gr) NF GF DF Traditional duck meat rilette, served with gherkins & pickled pearl onions	25	Salade de chèvre chaud VG GF Salad of baked filo pastry wrapped goat cheese with poached pear, roasted nuts & pomegranate vinaigrette	27
Foie gras poêlé Pan-fried duck liver, chardonnay grape jus gingerbread puff pastry & almonds	46	Plateau de charcuteries Selection of French cold cuts, homemade duck rillettes & pork pâté, gherkins & pearl onions	46
Vacherin Mont d'Or NF Baked Mont d'Or cheese with cold cuts Prefou French garlic bread & gherkins	36		

PLATS PRINCIPAUX

Ragoût de légumes VG GF Vegetables stew of roasted pumpkin, organic chestnut, romanesco & porcini mushrooms, saffron & tomato pilaf rice	30	Gigot d'agneau rôti NF (600gm for 2 sharing, cooking time 30 min) Slow roasted Zamora milk-fed baby lamb leg Mogette beans stew, bacon & Toulouse sausage	98
Ravioles de Royan VG Trio of cheeses stuffed French ravioles with porcini mushrooms, roasted butternut, 24 mth Comté, hazelnut & brown butter sauce	35	Joue de bœuf braisée NF GF 12 hours braised beef cheek with smoked bacon, mushrooms & pearl onions stewed in red wine, mashed potatoes	46
Coq au vin NF GF Organic French chicken leg braised in red wine with smoked bacon, mushroom & pearl onions, mashed potatoes	40	Confit de canard GF Crispy French duck leg with roasted Brussels sprouts, smoked bacon, organic chestnuts, potato Duchesse & mustard cream sauce	42

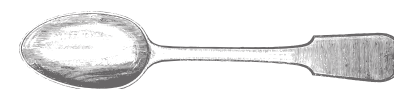
GARNITURES



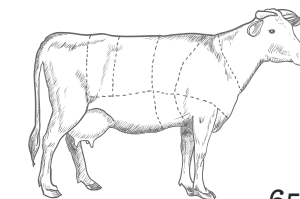
Salade verte VG NF DF Mixed salad	10
Frites VG NF DF French fries (truffle oil +5)	10
Purée de pommes de terre VG NF GF Mashed potatoes (truffle oil +5)	11
Ratatouille VG NF GF DF Traditional Provençal vegetables stew	14
Choux de Bruxelles aux marrons GF Roasted Brussels sprouts with smoked bacon, chestnut in mustard sauce	14
Ragoût de champignons VG NF GF Stew of king oyster, cremini mushrooms & shiitake in brown butter sauce	14
Jardinière de légumes VG GF Stir-fry of roasted pumpkin, romanesco, organic chestnuts & porcini mushrooms	14



Morue rotie NF GF Pan-roasted black cod, with pumpkin, romanesco & pomegranate Supreme sauce	46
Marmite Dieppoise NF GF Normandy fish stew of black cod, prawns, scallops, mussels, mushrooms & leeks, in a white wine, cream & lemon sauce	48



GRILLADES



Steak frites NF GF Charcoal grilled Wagyu ribeye (MB5-7, 280g), watercress salad & French fries, choices of: Béarnaise, red wine or garlic & whisky sauce	65
Côte de bœuf (1.1kg +/-, Sharing for 2 or 3) NF GF Charcoal grilled Angus prime rib, free flow of salad & French fries, choice of 2 sauces between: Béarnaise, red wine & garlic & whisky sauces	170

FROMAGES ET DESSERTS

Fromages fermiers affines VG Platter of Fourme d'Ambert (Bleu), Comté 24 mth Sainte Maure (Goat) & Camembert (Cow) served with almonds & dried apricots	30
Crème brûlée VG NF GF Traditional Vanuatu vanilla crème brûlée	12
Mousse au chocolat VG NF GF Madong 70% dark chocolate mousse	14
Poires Belle Hélène VG GF Poached pear vanilla ice cream, candied walnuts, dark chocolate sauce & Chantilly cream	16
Madeleines aux châtaignes VG Madeleines filled with chestnut & rum cream, white chocolate & blackcurrant curd, vanilla ice cream (waiting time of 20 min)	18
Tarte aux pommes VG Apple & caramel puff pastry tart, crushed candied almond & vanilla ice cream	19
Soufflé VG GF NF Baked soufflé: choices of: Grand Marnier, Calvados or Rum, served with vanilla ice cream (waiting time of 20 min)	20
Trou Normand VG NF GF DF Apple sorbet with Calvados apple brandy	20