



## Set Lunch

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# Carte Du Printemps Spring 2025



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## ENTRÉES ET SOUPE

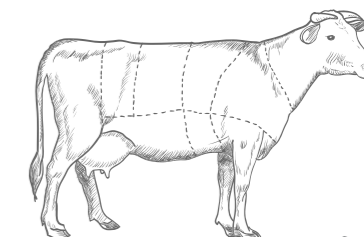
Escargots de Bourgogne   NF GF Burgundy snails baked in parsley & garlic butter (6 pieces)	19	Bouchée à la Reine Baked puff pastry shell of chicken ragout, morel mushrooms, cream sauce, side salad	32
Soupe à l'oignon   NF Slow cooked caramelised onion in roasted beef broth, gratinated Emmental cheese	19	Artichaut farci au crabe   NF GF Baked artichoke stuffed with wild spanner crab & tiger prawn farce, fish roe Suprême sauce	34
Asperges blanches   VG NF GF DF Poached white asparagus served chilled with Gribiche sauce	26	Salade de chèvre chaud   VG Salad of baked goat cheese in filo pastry with acacia honey, strawberries, macadamia nuts, balsamic vinaigrette	26
Foie gras poêlé Pan-fried foie gras, strawberry "chaud-froid", gingerbread & macadamia nuts	44	Plateau de charcuteries Selection of French cold cuts, homemade duck rillettes & pork pâté, gherkins & pearl onion	44
Cuisses de grenouille   NF Crispy fried breaded frog leg marinated in garlic & parsley, persillade aioli & lemon	28	Rillettes de canard (125gr)   NF GF Traditional duck meat rilette, served with gherkins & pickled pearl onion	24
Tartare de saumon   NF Hand-cut salmon tartare in lemon dressing salmon roe, salad, garlic & herb croutons	28		

## 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
Artichauts Barigoule   NF GF DF White wine braised artichoke, smoked bacon, carrots, onions & herb	14
Ratatouille   VG NF GF Traditional Provençal vegetables stew	14
Haricots Verts almondine   VG GF Sautéed green beans with almonds	14
Légumes de saison   VG NF GF Butter glazed carrots, turnips, pearl onions, potatoes, peas & green beans	14

## GRILLADES



Steak Frites   NF GF Grilled grain-fed Wagyu ribeye 280g, watercress salad & French fries, choice of: Béarnaise or red wine sauce	62
Côte de bœuf (1.1kg +/-, Sharing for 2 or 3)   NF GF Grilled beef Angus prime rib, served with free flow of French fries & salad, Béarnaise & red wine sauce	165

## FROMAGES ET DESSERTS

Fromages Fermiers Affines   VG Platter of Bleu d'Auvergne (blue, cow), Banon (goat) Camembert (cow) & 24 months Comté (cow) served with macadamia nuts & dried strawberries	30
Crème Brulée   VG NF GF Traditional Vanuatu vanilla crème brûlée	12
Mousse au chocolat   VG NF GF Madong 70% dark chocolate mousse	14
Bavarois aux fraises   VG French strawberry custard & almond meringue sponge, white chocolate cream & kirsch marinated strawberries	16
Charlotte aux fruits de la passion   VG NF Passionfruit curd & vanilla Bavarian cream charlotte with rum soaked boudoirs biscuits	16
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

## PLATS PRINCIPAUX



Ragoût de légumes   VG NF GF Spring vegetables ragout in white asparagus velouté with Turkish pilaf rice	30	Navarin printanier   NF GF Spring lamb stew with carrots, turnips, green beans, peas, potatoes & onion	44
Ravioles de Royan   VG NF Trio of cheeses stuffed French ravioles with morel mushrooms, asparagus & green peas, béchamel 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
Poulet aux artichauts   NF GF Roasted half French chicken with white wine braised artichoke, smoked bacon, carrots & veal jus.	40	Confit de canard   NF GF Crispy French duck leg confit, Anna potatoes, poached green asparagus, citrus Hollandaise sauce	42



Turbotin à la Saint-Malo   NF GF Grilled bone-in steak of Mediterranean turbot with brown butter potatoes, onion, smoked anchovy, mustard & white wine sauce	48
Saumon Régence   NF Pan roasted salmon, seafood quenelle, poached oysters & mushrooms, truffle scented Normande sauce & trout roe	50