

# SAMPLE MENU

**GLASS OF KIR ROYALE** (125ML) 4,95  
BLANC DE BLANCS BRUT WITH CASSIS

**OLIVES** 2,50  
MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS

**PIQUANT MIXED OLIVES** 3,75  
SPICY MARINATED OLIVES WITH ROSE HARISSA,  
CAPER BERRIES AND CORNICHONS

**SAUCISSON SEC** 3,50  
THINLY SLICED, CURED BURGUNDIAN SAUSAGE

**BREAD** 2,25  
FRESHLY BAKED SOURDOUGH BAGUETTE WITH BUTTER

**FOUGASSE** 4,75  
LEAF SHAPED GARLIC BREAD WITH PARSLEY  
AND SEA SALT

**PISSALADIÈRE**  
TRADITIONAL WARM FLATBREAD FROM NICE WITH  
CARAMELISED ONIONS, WITH A CHOICE OF EITHER  
**ANCHOVY** 4,25      OR      **REBLOCHON** 4,75  
ANCHOVIES, OLIVES      REBLOCHON CHEESE  
AND PARSLEY      AND THYME

## STARTERS

**FRENCH ONION SOUP** 5,50  
RUSTIC FRENCH ONION SOUP WITH A  
SOURDOUGH CROÛTE AND MELTED COMTÉ CHEESE

**TOMATES BRETON** 5,95  
MIXED BRETON HERITAGE TOMATOES WITH  
SOFT GOATS CHEESE, BLACK OLIVES, SHALLOTS AND  
CAPERS SERVED ON GRILLED SOURDOUGH BREAD

**CHICKEN LIVER PARFAIT** 5,95  
CHICKEN LIVER PATE WITH TOASTED BRIOCHE AND  
SPICED APPLE CHUTNEY

**CALAMARI** 6,50  
BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND  
PARSLEY WITH TARTARE SAUCE

**TUNA CARPACCIO** 8,50  
SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA  
WITH SAUCE VIERGE AND BLACK OLIVES

## LIGHT MAINS

**SPINACH AND MUSHROOM CRÊPES** 8,95  
BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH  
AND GRUYÈRE CHEESE

**GOATS CHEESE SALAD** 9,50  
WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD  
WITH BLACK OLIVE TAPENADE CROSTINI

**CHICKEN AND WALNUT SALAD** 10,95  
CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM  
LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS,  
WALNUTS, CROUTONS AND A MUSTARD DRESSING

**BUTTERNUT SQUASH RISOTTO** 10,50  
BUTTERNUT SQUASH AND BABY SPINACH RISOTTO  
WITH SAGE AND PARMESAN

**TUNA NIÇOISE** 12,95  
CHARGRILLED FRESH TUNA STEAK (SERVED MEDIUM  
RARE) ON CLASSIC NIÇOISE SALAD WITH FRENCH BEANS,  
CHERRY TOMATOES, BLACK OLIVES, PEPPERS, NEW  
POTATOES, EGG, BABY GEM LETTUCE AND RED ONION

**SALMON** 11,95  
CHARGRILLED SALMON WITH RATATOUILLE AND A  
LEMON JUICE AND OLIVE OIL DRESSING

## MEAT & FISH

**ESCALOPE DE VEAU** 13,95  
SAUTÉED BREADED VEAL ESCALOPE WITH  
WATERCRESS, LEMON AND VEAL JUS

**ROAST DUCK BREAST** 14,50  
ROASTED DUCK BREAST (SERVED PINK) WITH  
GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE

**ROASTED PORK BELLY** 13,50  
PAN ROASTED PORK BELLY WITH GRATIN POTATO, BRAISED  
SAVOY CABBAGE, APPLES, THYME AND CALVADOS JUS

**BRETON FISH STEW** 13,95  
TRADITIONAL BRETON FISH STEW OF SEA BASS,  
MUSSELS, CLAMS, PRAWNS AND  
SQUID WITH TOMATO, WHITE WINE AND CHILLI

**HADDOCK** 12,95