

LUNCH MENU

2 COURSES 21.95 / 3 COURSES 25.95

APPETISERS

MIXED MARINATED OLIVES (V) (VG)	4.50
TZATZIKI WITH BREAD (VG)	4.50
HUMMUS WITH BREAD (V) (VG)	4.50
BLACK OLIVE TAPENADE (V) (VG)	4.50

STARTERS

SOUPE DU JOUR (V)

Soup of the day served with bread and butter

TERRINE DE CAMPAGNE

Country terrine with pickles, mixed leaf salad and red onion jam

CALAMARS FRITS

Deep fried calamari, side of salad and tartar sauce

ASSIETTE DE CHARCUTERIE

Mixed charcuterie board

QUICHES

Choice of: Lorraine ham-bacon cheese,
Goat cheese and tomatoes, Salmon and herbs

SALADE TOMATES-MOZZARELLA (GF) (V)

Slices of mozzarella and tomatoes, dressed with extra virgin olive oil and balsamic glaze

NICOISE SALAD

Typical French salad with mixed leaves, boiled egg, anchovies, black olives, capers, croutons and drizzled with lemon juice and grated gruyere

SIDES

LYONNAISE POTATOES (GF) (V) (VG)	3.95
SEASONAL VEGETABLES (V) (VG)	4.50
FRIES (V) (VG)	3.95
MIXED SALAD (GF) (V) (VG)	4.50
BASKET OF BREAD (V) (VG)	2.95

MAINS

POISSON

Sea bream fillet, baby carrots, cauliflower puree, mustard, baby potatoes and vinaigrette

COQ AU VIN

Corn fed chicken supreme, potato foam, oyster mushrooms, thyme, carrots, bacon, demi-glace and red wine reduction

RATATOUILLE (V)

Classic French Ratatouille tossed with orzo, onion, garlic, parmesan, butter and truffle oil

SALADE DE BETTERAVES (GF) (V)

Beetroot, blue cheese mousse, blackberries, served with a tahini and peanut butter dressing

RAGOÛT DE BOEUF A LA BIÈRE

Classic French stew with beef braised in beer, baby carrots, baby potatoes, garlic and herbs

MOULES MARINIÈRES (GF)

Mussels cooked in a cream, onion, parsley and white wine sauce

DESSERT

SELECTION OF ICE CREAM

SELECTION OF CHEESE +3.95

SELECTION OF CAKES (choose between)

Tarte au citron et meringue, Chocolate cake (gf), Millefeuille, Tarte aux fruits

(V) VEGETARIAN - (VG) VEGAN - (GF) GLUTEN FREE

PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL

