

# LUNCH MENU

2 COURSES 22.95 / 3 COURSES 26.95

## APPETISERS

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

## STARTERS

### SOUP A L'OIGNON (V)

Traditional French onion soup, served with grated gruyère cheese and toasted bread

### TERRINE DE CAMPAGNE

Pickled cucumber and red onion, Dijon mustard, served with bread

### CALAMARS FRITS

Deep fried calamari, side of salad and tartar sauce

### SALADE DE BETTERAVES (GF) (V)

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

### QUICHES

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

### MOULES MARINIÈRES (GF)

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

### LE CAMEMBERT FRITTES

Deep fried camembert cheese, breadcrumb, served with a side of salad and onion chutney

## SIDES

LYONNAISE POTATOES (GF) (V) (VG)	4.50
SEASONAL VEGETABLES (V) (VG)	4.95
FRIES WITH PARMESAN AND CHILLI	4.50
FRIES (V) (VG)	3.95
MIXED SALAD (GF) (V) (VG)	4.50
BASKET OF BREAD (V) (VG)	2.95

## MAINS

### POISSON DU JOUR

Please ask your waiter for today's fish of the day

### COQ AU VIN

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

### BEEF BOURGUIGNON

Classic French stew with beef braised in Bordeaux wine, shallot, mushroom, smoked bacon

### HACHIS VEGETARIEN (V)

Aubergine, courgettes and mushrooms, topped with mash potatoes and served with a yogurt sauce

### SAUCISSE DE TOULOUSE

Classic French sausages from the Toulouse region, served with mashed potatoes and gravy

### NICOISE SALAD (V)

Classic French salad with baby potatoes, green beans, hard-boiled egg, gruyere cheese, tuna with a mustard, anchovies and capers vinaigrette

### LE RUMSTECK (Supplement of 5.95)

Pan fried rump steak, served with French fries and peppercorn sauce

## DESSERT

### SELECTION OF ICE CREAM

### SELECTION OF CHEESE (supplement of 4.95)

### SELECTION OF CAKES (choose between)

Tarte aux citron, Gâteau aux chocolate, Tarte aux fruits, and the Dessert of the day

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

**please note:** please always inform us with your dietary requirements or any food allergies. **please note:** we add an optional service charge to your bill