

## **Entrees**

2 COURSES £15.99 / 3 COURSES £18.99

## Soupe a l'oignon

French onion soup with Chardonnay white wine, sage, and vegetable broth, topped with croutons and melted cheese. (V/G)

#### Calamars frits

Crispy calamari rings coated in corn flour, served with homemade tartare sauce and salad leaves.

### Salade de chèvre chaud

### aux marrons

Warm goat cheese salad with chestnuts, red onions, and homemade honey mustard, tarragon dressing. (V)

### Mousse de foie de canard

Duck mousse pâté served with mango chutney and toasted brioche.

## Champignons farcis

Mushroom stuffed with garlic butter and fresh herbs, topped with melted cheese. (V/G)

# Plat Principaux

### Poulet mariné grillé

Grilled marinated chicken breast served with salad and French fries

### Entrecôte grillée (extra £1)

Grilled 6oz Ribeye Steak served with French fries and salad

### Aubergine Farcie de Ratatouille

Half an eggplant stuffed with ratatouille, topped with vegan chesse or goat chesse, served with rice.

## Fillet de bar poêlé

Pan fried Sea Bass fillet served with potatoes and leek cake

## Roasted Vegetable Risotto

Risotto with roasted vegetables, pine nuts and a touch of truffle oil.

# Les Desserts

Crêpe Nutella

Crème caramel

Crêpe La Classique

Mousse au chocolat

An optional 10% service charge will be added. Please ask your waiter for assistance with information on allergens or any other dietary requirements