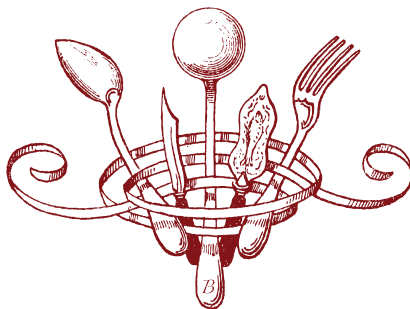




DINNER

TARTINES 12.

RATATOUILLE

chèvre & tapenade

ANCHOIADE

salted butter, anchovies & capers

PIPERADE

sweet peppers, onions & chorizo

COURGETTE

herbed ricotta

POISSONS 15.

BRANDADE de MORUE

house salt cod with olive oil, cream & garlic

ESCARGOTS

snails cooked in garlic, parsley & butter

MOULES au CURRY

steamed mussels with curry & fries

TARTARE de THON 17.

raw tuna, cornichons, capers & avocado

10. LÉGUMES

TAJINE de AUBERGINE

spiced eggplant, ginger, almonds & currants

DAUPHINOIS

gratin of potato, cream & garlic

BETTERAVES

roasted beets, shallots & horseradish crème fraîche

CAROTTES RAPÉES

julienned carrot, pistachios, coriander & lemon

HEIRLOOM TOMATE

tomatoes, cucumber, corn & basil

17. VIANDES

COQ au VIN

chicken stewed in red wine, lardons & mushrooms

STEAK TARTARE

steak with cornichons & capers

CASSOULET

pot of slow cooked duck, pork & tarbais beans

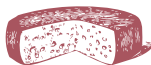
SALADE de POULET

roasted chicken, haricots verts, mustard vinaigrette



FROMAGES 9

honey & seasonal fruits



MONTGOMERY CHEDDAR, SOMERSET

raw cow's milk, rich, brothy and savoury flavours

BRUNSWICK BLUE, DEVON

sheep's milk, salty and savoury note

RAGSTONE, HEREFORDSHIRE

goat's milk, lemony flavours reminiscent of crème fraîche

ST CERA, NORFOLK

raw cow's milk, strong, savoury and fruity flavor

CHARCUTERIE 10.

cornichons & mustard



MOUSSE de FOIE

chicken paté & onion confit

RILLETTES de CANARD

potted duck confit with prunes

SAUCISSON SEC à l'HUILE

cured pork sausage marinated in olive oil

TERRINE de CAMPAGNE

homemade country pâté



HACHÉE au JAMBON CRU 12.

pearls of prosciutto with comté & honey



sélection of fromages

20

sélection of charcuterie

25

TARTE TATIN 10. MOUSSE au CHOCOLAT 10.

CAFE GOURMAND 10.