



Weekend Set Lunch Menu

£27 Two Courses

£33 Three Courses

Soupe du jour

Soup of the day (V)

Ou

Moules gratinées au Parmesan sur lit de Ratatouille

Mussels gratinated with Parmesan served with baby Ratatouille

Ou

Salade d'Endives aux Noix, sauce au Roquefort

Chicory Salad served with roasted Walnuts and a Roquefort dressing(V)

Ou

Salade tiède de Lentilles, Confit de Canard, Oeuf poché, sauce au Vin Rouge

Warm Lentils Salad served with a crispy Duck Confit, poached egg and a red wine sauce

Ou

Petits Rouleaux de Saumon Gravadlax au Chèvre servis sur un lit de Salade et Vinaigrette au Citron Vert

Mini Rolls of Gravadlax and Goat's Cheese served with Salad and Lime dressing

Risotto de Citrouille

Sautéed pumpkin risotto(V)

Ou

Contre-Filet 250g

Sirloin of beef

Ou

Loup grillé aux Herbes de Provence

Grilled Sea bass with Provençal herbs

Ou

Filet de Rouget, Purée de Patate Douce accompagné d'une sauce au Crab

Pan Fried Red Mullet served with Swede Purée and Crab Brown Meat Sauce

Served with Homecut chips and Pan fried green beans with shallots

Dessert to be chosen from the A la Carte menu

A discretionary service charge of 12.5% will be added to your final bill.

Please note our beef is a product of Simmental in the north of France and our chicken and lamb comes from the south-west of France. Some of our dishes may contain traces of nuts.



SNACKS

CROQUE-MONSIEUR £6 / MADAME £6.50

CONTRE-FILET SANDWICH £11

TUNA CLUB SANDWICH £6

CHICKEN CLUB SANDWICH £6

TARTINES £8

(Served with Green Salad & Lavender Dressing)

Tomato, Mozzarella & Pesto

Crème Fraiche with Smoked Salmon & Dill

LA PLANCHE £16

A Selection of Cheeses, Charcuterie, Foie Gras & Warmed Brioche

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