

RESTAURANT WEEK MENU

Monday 12th August - Sunday 18th August | 12 noon - close

TWO COURSES 15,00 | THREE COURSES 18,00

STARTERS

GAZPACHO

CHILLED TOMATO SOUP WITH CUCUMBER, PEPPERS, GARLIC AND BASIL, SERVED WITH BRIOCHE CROUTONS

CALAMARI

BREADCRUMBED CALAMARI SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE

TOMATES BRETON

MIXED BRETON HERITAGE TOMATOES WITH SOFT GOATS CHEESE, BLACK OLIVES, SHALLOTS AND CAPERS SERVED ON GRILLED SOURDOUGH BREAD

MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ SERVED WITH TOASTED BRIOCHE AND SPICED APPLE CHUTNEY

CHARENTAIS MELON WITH SAVOIE HAM

SEASONAL CHARENTAIS MELON WITH AIR-DRIED MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL

MOULES MARINIÈRE

MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS, PARSLEY AND FRESH CREAM

MAINS

SEA TROUT

PAN ROASTED SEA TROUT WITH NEW POTATOES, GREEN BEANS, SPRING ONIONS AND HOLLANDAISE SAUCE

SALADE D'ÉTÉ

SUMMER SALAD WITH CHARENTAIS MELON, MOZZARELLA, JAMBON DE SAVOIE, BRETON TOMATOES AND PESTO DRESSING

HALF CHARGRILLED 'BRETON' CHICKEN

SERVED WITH FRITES AND NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY

ROASTED PORK TENDERLOIN

PAN ROASTED PORK TENDERLOIN WITH CELERIAC PURÉE, PEARL ONIONS, BACON LARDONS AND A VEAL AND THYME JUS

RAVIOLI

HANDMADE GOATS CHEESE, RICOTTA AND WALNUT RAVIOLI, SERVED WITH ROASTED RED AND YELLOW PEPPERS, BLACK OLIVES, GARLIC AND FRESH CHIVES

RIBEYE STEAK (2,50 SUPPLEMENT)

CHARGRILLED 8OZ RIBEYE STEAK WITH FRITES AND GARLIC BUTTER

SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25
with basil and shallots

FINGER CARROTS 2,95
glazed with parsley

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

DESSERTS

COUPE NOIRE

VANILLA ICE-CREAM
WITH WARM DARK
CHOCOLATE SAUCE

"CRUMBLE AUX PÊCHES"

WITH VANILLA
ICE-CREAM

CHOCOLATE MOUSSE

DARK CHOCOLATE
MOUSSE

CRÈME CARAMEL

TRADITIONAL SET VANILLA
POD CUSTARD WITH DARK
CARAMEL AND CREAM