

## Le Menu "Saveur et Tradition"

JAMBON PATA NEGRA DE BELLOTA, OEUF DE POULE, FINGER À LA SARDINE  
Spanish "Pata Negra de Bellota" ham with an egg and tiny sardine in a finger of bread

ou/or

NOIX DE SAINT-JACQUES À LA PLANCHA, CONDIMENT À LA GRECQUE  
Grilled scallop served with greek-style vegetables

GOUJONNETTES DE SOLE, MARAÎCHÈRE DE LÉGUMES DE BRETAGNE  
Sliced dover sole served with selected Brittany grown vegetables

ou/or

ÉPAULE D'AGNEAU GARGANTUA  
Roast shoulder of lamb "Gargantua"

ou/or

FILET DE BOEUF AU VIN DE CAHORS  
Beef fillet with Cahors red wine

ou/or

PLATS VÉGÉTARIENS / Vegetarian dishes :

RISOTTO AUX ARTICHAUTS, ÉMULSION AU PESTO DE ROQUETTE  
Artichoke risotto with light nutty rocket salad and green pesto sauce

ou/or

CHAMPIGNONS, PÂTES ET CÉRÉALES  
Pasta with mushrooms and cereals

PLATEAU DE FROMAGES DES RÉGIONS DE FRANCE  
A selection of cheeses from the different regions of France

MILLEFEUILLE CONTEMPORAIN  
Modern style millefeuille

ou/or

PARFAIT CARAMEL, CRÈME AU YAOURT DE BREBIS, GLACE AU MIEL  
Caramel parfait with sheep's milk cream and honey ice cream

ou/or

VARIATION AUTOUR DU CHOCOLAT  
Crunchy chocolate cake served with white and dark chocolate sauce and nougatine ice cream

ou/or

CAFÉ GOURMAND  
served with a chocolate cookie, a chocolate mousse and a crème brûlée

£ 28.50

## Le Menu "Buffet"

**BUFFET DE HORS-D'ŒUVRE**  
Hors d'œuvre buffet

GOUJONNETTES DE SOLE, MARAÎCHÈRE DE LÉGUMES DE BRETAGNE  
Sliced dover sole served with selected Brittany grown vegetables

ou/or

ÉPAULE D'AGNEAU GARGANTUA  
Roast shoulder of lamb "Gargantua"

ou/or

FILET DE BOEUF AU VIN DE CAHORS  
Beef fillet with Cahors red wine

ou/or

PLATS VÉGÉTARIENS / Vegetarian dishes :

RISOTTO AUX ARTICHAUTS, ÉMULSION AU PESTO DE ROQUETTE  
Artichoke risotto with light nutty rocket salad and green pesto sauce

ou/or

CHAMPIGNONS, PÂTES ET CÉRÉALES  
Pasta with mushrooms and cereals

PLATEAU DE FROMAGES DES RÉGIONS DE FRANCE  
A selection of cheeses from the different regions of France

**BUFFET DE DESSERTS**  
Dessert buffet

£ 22.90

## Le Menu "Enfant" (MOINS DE 12 ANS)

Children's menu (Under 12)

Demander notre carte / Ask for our special menu

£ 5.20

## Le Menu "Saveur et Tradition"

ÉMIETTÉ DE CRABE, AVOCAT ET CRISTALLINES DE POMMES DE TERRE  
Shredded crab, avocado served with spicy thin crispy potatoe slices

ou/or

GAMBAS ROMESCO, FÈVES AU CHORIZO  
King prawns "à la Romesco" served with fava beans and chorizo sausage

POT AU FEU DE LA MER  
Seafood "Pot au feu"

ou/or

POULET "FAÇON THAÏ" AUX ENCORNETS ET ARTICHAUTS  
Chicken supreme "prepared thaï-style" served with squid and artichoke

ou/or

PLUMA DE PATA NEGRA À LA FLEUR DE SEL  
Pluma of Iberian pork "Pata Negra" crunchy "Guérande" sea salt

ou/or

PLATS VÉGÉTARIENS / Vegetarian dishes :

PÂTES À LA MANIÈRE D'UN RISOTTO, ARTICHAUTS ET ASPERGES  
Artichoke and asparagus pasta risotto

ou/or

TARTINE AUX LÉGUMES CROQUANTS ET FROMAGE FRAIS, PERLES AU BASILIC  
Slice of bread topped with crunchy vegetables and cottage cheese served with a basil sorbet

PLATEAU DE FROMAGES DES RÉGIONS DE FRANCE  
A selection of cheeses from the different regions of France

PROFITEROLES À LA VANILLE ET AU CHOCOLAT  
Profiteroles with vanilla ice cream served with Chantilly cream and hot chocolate sauce

ou/or

SOUFFLÉ CHAUD AU GRAND MARNIER  
Warm Grand Marnier Soufflé

ou/or

CRUMBLE AUX POMMES, CRÈME D'ISIGNY AU CALVADOS  
Apple crumble with fresh thick cream served with a glass of Calvados

ou/or

CAFÉ GOURMAND  
served with a chocolate cookie, a chocolate mousse and a crème brûlée

£ 28.50

## Le Menu "Buffet"

**BUFFET DE HORS-D'ŒUVRE**  
Hors d'œuvre buffet

POT AU FEU DE LA MER  
Seafood "Pot au feu"

ou/or

POULET "FAÇON THAÏ" AUX ENCORNETS ET ARTICHAUTS  
Chicken supreme "prepared thaï-style" served with squid and artichoke

ou/or

PLUMA DE PATA NEGRA À LA FLEUR DE SEL  
Pluma of Iberian pork "Pata Negra" crunchy "Guérande" sea salt

ou/or

PLATS VÉGÉTARIENS / Vegetarian dishes :

PÂTES À LA MANIÈRE D'UN RISOTTO, ARTICHAUTS ET ASPERGES  
Artichoke and asparagus pasta risotto

ou/or

TARTINES AUX LÉGUMES CROQUANTS ET FROMAGE FRAIS, PERLES AU BASILIC  
Slice of bread topped with crunchy vegetables and cottage cheese served with a basil sorbet

PLATEAU DE FROMAGES DES RÉGIONS DE FRANCE  
A selection of cheeses from the different regions of France

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Dessert buffet

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