

les entrées...

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soupe du jour...	soup of the day topped w puff pastry	12.9
soupe à l'oignon...	French onion soup w a gruyère crouton	12.9
tarte tatin à la tomate ...	tomato and caramelised onion tarte tatin, topped w goats cheese lightly drizzled w pesto	14.9
gateau de foie de volaille ...	luke warm chicken liver mousse w toasted brioche a light jus and drizzle with hazelnut oil	14.9
salade de canard confit	green salad w duck confit, caramelized apples, pine nuts and avocado topped w a light mango and ginger vinaigrette	14.9
gnocchi au potiron...	home made pumpkin gnocchi w a mushroom sauce, topped w blue vein cheese	14.9
mousse de chèvre...	goats cheese mousse w a tomato jelly and drizzled w a light walnut pesto	14.9
gravalax aux legumes..	marinated atlantic salmon served with a confit of vegetables	14.9
rognons d'agneau ...	sautéed lamb kidneys topped w a red wine sauce	14.9
escargots de Bourgogne ...	six or twelve French snails served w a garlic parsley sauce	6 / 14.9 12 / 28.9
coquilles St Jacques ...	pan-fried scallops on a bed of creamy leeks w a champagne 'beurre blanc'	15.9
soufflé de fruits de mer...	mixed seafood soufflé topped w a lobster cognac sauce	15.9
dégustation d'entrées...	comprising of: parfait de foie, mousse de chèvre, tomato tarte tatin, coquille st Jacques and escargots de Bourgogne (serves two)	37.9