

Entrées...

Soupe du jour en lutée

9.90

Soup of the day topped with puff pastry

Parfait de Foie de Canard

16.00

Duck liver parfait served with a pinot noir and black currant jam

Salade de Poulet a la Provençale

16.00

Grilled Chicken Tenderloin, marinated with spices, served on a provençale salad of green beans, tomatoes, buffalo mozzarella and a herb aioli

Coquille St Jacques au beurre blanc

16.00

Scallops pan fried in butter, served in their shell with a leek fondue and crayfish reduction

Tarte aux Champignons

16.00

Mushroom and Goats Cheese Tart Tatin with a petite rocket salad

Lasagne aux Fruits De Mer

Home made Prawn and Fish Lasagne served with a buerre blanc sauce

16.00

Escargots de Bourgogne

16.00

Twelve snails served with garlic and parsley butter

Open for lunch Tuesday to Friday from 12 midday

Open for Dinner Tuesday to Saturday from 6 pm