



### *les entrées...*

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<i>soupe a l'onion...</i>	French onion soup topped w gruyere croutons	15.9
<i>parfait de foie de volaille ...</i>	chicken liver mousse w toasted brioche	15.9
<i>gnocchi au potiron...</i>	home made pumpkin and sage gnocchi w a mushroom sauce, topped w blue vein cheese	15.9
<i>tarte à la tomate confite...</i>	sweet tomato tart w goats cheese and an anchovy, olive dressing	15.9
<i>escargots de Bourgogne ...</i>	six or twelve French snails served w a garlic parsley sauce	15.9 / 6 29.9 / 12
<i>coquilles St Jacques ...</i>	pan-fried scallops on a bed of creamy leeks w a sauce 'vin blanc'	15.9
<i>soufflé de fromage chaud...</i>	warm cheese soufflé w a veloute of pumpkin	15.9
<i>cervelle d'agneau ...</i>	lightly crumbed lamb brains on caramelized onions w tomato, and herbs in a caper and butter sauce	15.9
<i>dégustation d'entrées...</i>	comprising of: parfait de foie, tarte à la tomate, coquille st Jacques and escargots de Bourgogne (serves two)	38.9

### *les plats principaux...*

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<i>lapin au Roquefort et figues...</i>	farmed rabbit roasted 'til tender w a white wine, herb, fig and Roquefort sauce	32.9
<i>coq au vin...</i>	chicken cooked in red wine, w bacon and mushrooms, served w boiled potatoes	32.9
<i>viveneau au sauce bettrave...</i>	snapper fillet w a crispy prawn flavoured shell, on mash w a beetroot sauce	32.9
<i>filet de bœuf sauce poivre...</i>	eye fillet of beef, topped w a green peppercorn sauce, kipfler potatoes and crunchy onion rings	32.9
<i>carre d'agneau...</i>	lamb rack on polenta w legumes confit in a garlic cream sauce	34.9
<i>cassoulet...</i>	traditional cassoulet of pork belly, confit duck leg, Toulouse sausage served w white beans	32.9
<i>canard à l'orange...</i>	crispy skinned duck, twice cooked in the oven and served w an orange and Grand Marnier sauce w sweet potato and braised red cabbage	34.9
<i>poisson du jour ...</i>	today's special fish	32.9

Sides: frites / salade verte / haricot verte / gratin de pommes de terre et comté