

		Apéritif	
Cocktail Maison - Bellini	£14.50	Classic Champagne cocktail	£16.50
Glass of Champagne	£15.50	Kir vin blanc	£7.50
Kir Royale	£15.50	Negroni	£12.50
Meteor Bière	£4.95	Cidre Breton	£4.95

Entrées

Soufflé aux Fromage de Chèvre, Sauce aux Herbes Fraiches £12.50

Double Baked Goat's Cheese Souffle, Herb Sauce

Demi-douzaine d'Escargots à la Bourguignonne £12.50

Six large Burgundian 'Petit Gris' Snails, Gratinated in Garlic, Parsley and Butter

Beignets de Cerveille de Veau Grenobloise £14.50

French Calf's Brain Tempura, Brown Butter, Capers and Parsley

Saumon d'Ecosse Fumé Coupé à la Minute, Garniture Traditionnelle £18.50

Scottish Smoked Salmon Carved at the Table, Traditional Garnish

Brioche aux Foie Gras et Foie de Canard de Challans, Morilles et Truffe £19.50

Challans Duck Liver with Madeira and Seared Foie Gras on Brioche, Truffle Sauce and Morels

Souffle de Homard 'Fay' au Caviar £38.50

Lobster Souffle, 10 Grams Oscietra Caviar, Lobster Medallion and Lobster Bisque flamed with Stoli

St Jacques au Four, Sauce de Homard £18.50

Scallops baked in the Shell, Lobster Sauce

CANARD DE ROUEN A LA PRESSE

Challans Duck Liver, Morel Mushrooms, Toasted Brioche

Challans Duck Breast, Pommes Soufflées, Otto's Pressed Duck Sauce

Semi-Confit and Roasted Duck Leg, Seared Foie Gras and Black Truffle Sauce

One Duck Serves Two Guests, Three Courses – £190.00

Available at Lunch and Dinner, for up to Six Guests Pre-Booking Essential, Limited Booking Times

Plats

Pâtes Fraiches Maison aux Cèpes et Truffe £26.00

Home Made Fresh Pasta with Cep Mushrooms and Truffle

Steak de Veau de Corrèze à l'Os aux Morilles £37.00

Correze T-Bone Veal Steak, Morel Mushroom Sauce

Risotto aux Fruits de Mer £38.00

Lobster Risotto, Squid, Scallops and Tiger Prawns

Sole de Douvres Meunière £49.50

Large Dover Sole Meunière, Haricots Verts

Agneau en Croûte, Sauce à la Truffe £36.00

Lamb Wellington, Haricots Verts and Truffle Sauce

Tournedos Rossini, Sauce Périgord £45.00

Simmenthal Beef Fillet, Seared Foie Gras, Spinach, Sauce Périgord

Tartare de Bœuf Simmenthal, Pommes Darphin £36.00

Steak Tartare au Caviar £62.50

Steak Tartare with Pan-Seared Duck Foie Gras and Périgord Sauce £48.50

Traditional Tartare of Hand Cut Simmethal Beef Fillet - Prepared at the Table

***LA GLOIRE DU POULET DE BRESSE – THE CHICKEN FROM BRESSE**

Whole Roast Bresse Chicken served in two courses £160 – please allow 45 mins for cooking, limited availability

The breast is served with a morel mushroom sauce –

The leg is served with Seared Foie Gras and Truffle Sauce

Poulet de Bresse 'Demi Deuil' en Vessie served in two courses £180 - **Pre Order Only**

Chicken from Bresse 'Half Mourning' stuffed with Truffle,

Poached in Madeira and Sauce Supreme over 2½ Hours

HOMARD A LA PRESSE

Souffle of Native Lobster, Flamed Lobster and Sauce

Lobster Claw, Scrambled Egg and Truffle, Beurre Blanc and Oscietra Caviar

Lobster Tail, Baby Vegetables, Otto's Pressed Lobster Bisque

One Lobster, Two Guests, Three Courses – £270.00

Available at Lunch and Dinner, for up to Six Guests, Pre-Booking Essential, Limited Booking Times