

Apéritif			
Cocktail Maison - Bellini	£14.50	Classic Champagne cocktail	£17.50
Glass of Champagne	£16.50	Kir vin blanc	£7.50
Kir Royale	£16.50	Negroni	£14.50
Meteor Bière	£5.95	Cidre Breton	£5.95

Entrées

Homard et sa Bisque £20.00

Lobster Bisque and Lobster

Soufflé aux Fromage de Chèvre, Sauce aux Herbes Fraiches £12.95

Double Baked Goat's Cheese Souffle, Herb Sauce

Demi-douzaine d'Escargots à la Bourguignonne £12.95

Six large Burgundian Gris Snails, Garlic, Parsley and Butter

Beignets de Cerveille de Veau Grenobloise £14.95

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

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

St Jacques au Four, Beurre Blanc a la Citronnelle £18.50

Scallops baked in the Shell served with Lemongrass Beurre Blanc

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, Seasonal Vegetables, Morel Mushroom Sauce

Maigre au Risotto de Homard £34.00

Pan Seared Filleted Stone Bass on Lobster Risotto

Sole de Douvres Meunière £49.50

Large Dover Sole Meunière, Haricots Verts

Agneau en Croûte aux Escargots Grises de Bourgogne £38.00

Roast Lamb Wellington with Grises Burgundian Snails on Brioche, Rosemary Jus

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