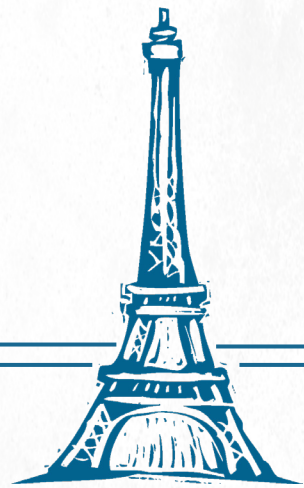


# MON PLAISIR



## NIBBLES

BREAD AND BUTTER BASKET	4.00
MIX NUTS	4.00
OLIVES NOCELLARA	4.00
SAUCISSON SEC	4.00
PLATEAU DE FROMAGE A Selection of 4 Pieces of Pasteurised and Unpasteurised Cheese from our Cheeseboard	16.00
INDIVIDUAL CHEESE PORTION	4.50
ASSIETTE DE CHARCUTERIE ET DE FROMAGE À PARTAGER Platter of Cured Meat and Cheese to share served with 1 Basket of Fresh Bread	23.00

## OMELETTE Not available on Friday and Saturday Evening

OMELETTE, SALADE ET POMMES ALLUMETTES Omelette with Chips and Salad. Choose 2 fillings (Ham, Cheese, Mushrooms, Chives, Tomato, Onion, Bacon) Extra filling £1.50	16.00
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## VEGAN

RISOTTO SAFRANE AUX CHAMPIGNONS SAUVAGES Saffron Risotto cooked with Wild Mushrooms and Gremolata	20.00
AUMONIERE DE LÉGUMES ET COULIS DE TOMATES Vegetables in Filo Pastry with a Tomato Coulis	18.00



## TARTIFLETTE

TARTIFLETTE Traditional baked Reblochon with Potatoes, Bacon, Onion and Green Salad	21.50
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## ENTRÉES

GRATINÉE À L'OIGNON Traditional Onion Soup	9.50
CASSOLETTE D'ESCARGOTS Les 6 Les 9 Les 12 Snails cooked in Garlic, Ricard and Parsley Butter	10.00 14.00 20.00
TARTARE DE FILET DE BOEUF CHAPIN BIO COUPE AU COUTEAU Hand cut Beef Tartare	12.00
MOULES MARINIÈRES À LA CRÈME Mussels cooked in White Wine and Cream	11.00
CROTTIN DE CHAVIGNOL Warm Goat's Cheese in Filo Pastry, Red Onion Chutney	9.50
SAUMON FUMÉ NORVÉGIEN Smoked Salmon with a White Wine Dill Sauce and Poached Egg	15.00
SALSIFIS RÔTIS ET SON PESTO (Vegan) Roasted Salsify with Pesto	12.50

VAT Included. A discretionary 12.5% Service Charge will be added to your Bill.

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## POISSONS

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FILET DE DORADE ROYALE, FENOUIL BRAISÉ, FUMET DE CRUSTACÉS Fillet of Royal Sea Bream with Braised Fennel and a Shellfish Sauce	24.00
ST JACQUES ET GAMBAS FLAMBÉES À L'ABSINTHE, SALSIFIS RÔTIS ET PURÉE DE CITRON Scallops and Gambas flambéed with Absinthe, roasted Salsify and Lemon Purée	27.50
MOULES MARINIÈRES À LA CRÈME ET POMMES ALLUMETTES Mussels cooked in White Wine and Cream, Pommes Allumettes	19.50

If you wish to substitute the garnish £2.00 will be added to your dish

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## VIANDES

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CUISSE DE CANARD CONFITE, POMMES SAUTÉES À L'AIL ET SAUCE VIN ROUGE Leg of Duck Confit, sautéed Potato with Garlic, Red Wine Sauce	23.00
POULET FAÇON COQ AU VIN, POMMES DE TERRE VAPEUR Coq au Vin (Chicken) with boiled Potatoes in Red Wine, Bacon and Mushroom Sauce	23.00
ENTRECOTE GRILLÉE, SAUCE BÉARNAISE OU POIVRE, POMMES ALLUMETTES Rib Eye Steak with Béarnaise or Pepper Sauce and Pommes Allumettes	28.50
TARTARE DE BOEUF COUPÉ AU COUTEAU Hand cut Beef Tartare with Pommes Allumettes	27.50
ESCALOPE DE VEAU AUX MORILLES ET POMMES ECRASÉES Escalope of Veal, crushed Potatoes, Morel Mushroom and Cream Sauce	29.50
CHEVREUIL, GRATIN DE CÉLERI RAVE ET DE POMME DE TERRE À LA SAUGE, SAUCE GRAND VENEUR Venison with Celeriac and Potato Gratin with Sage, Red Wine and Redcurrant Sauce	32.00

\*If you wish to substitute the garnish £2.00 will be added to your dish

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## LÉGUMES

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LÉGUMES DU JOUR: Vegetable of the Day	5.00
POMMES NOUVELLES: New Potatoes	4.50
GRATIN DAUPHINOIS: Sliced Potatoes baked with Cream and Cheese	5.50
POMMES ALLUMETTES: Thin Chips	4.50
SALADE VERTE/ PANACHÉE/ TOMATES: Green, Mix or Tomato Salad	4.50
ÉPINARDS À LA CRÈME: Spinach with Cream	4.50
HARICOTS VERTS: French Green Beans	4.50
PETITS POIS À LA FRANÇAISE: Peas with Cream and Bacon	4.50

**Please always inform a member of staff of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.**

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VAT Included. A discretionary 12.5% Service Charge will be added to your Bill.