

Menu Gourmande – 27,90 €

(can include any starter/main from Menu Axatois – 19,90 €)

Chef's Selection of Nibbles

Smoked Haddock and Potato Soup

Goats Cheese served in an edible basket (Please allow 20 minutes)

Baked Crab Fishcake served in its shell

Filo Pastry Parcel of Confit of Duck, shallots, apricots & flaked almonds

Our Specialities:

Lamb Shank (slowly cooked with thyme & garlic)

Beef Axatois (in a red wine sauce)

*Pan-fried Rib of Beef (approx 400g) - 5 € supplement
served with Roquefort or Black Peppercorn sauce*

Quail stuffed with foie gras and a little pork

King Prawns (Gambas) flambéed in Pastis – 3 € supplement

Papillote of cod, scallops and crayfish in a cream sauce

(All main courses served with potatoes and vegetables of the day)

Our famous Cheese selection served from the trolley

Choice of desserts