

A La Carte Menu

Note : Main Course obligatory

<u>Starters</u>	<u>Price</u>
<i>Gaspacho (cold Spanish style soup)</i>	6 €
<i>Caramelised Onion Tart Tatin</i>	7 €
<i>Girolles Mushrooms & Chestnut Tart Tatin</i>	8 €
<i>Tempura breaded Prawns (5) with a honey & chilli dip</i>	9 €
<i>Thin slices of raw Beef (Carpaccio) with parmesan</i>	9 €
<i>Prawns & Smoked Salmon in a cocktail sauce</i>	9 €
<i>Snails with garlic butter & parsley in a Lattice Tart</i>	9 €
<i>Goats cheese served in an edible basket (allow 20 mins)</i>	9 €
<i>Lobster Bisque (Soup)</i>	10 €
<i>Duck Leg in Filo pastry stuffed with shallots, apricots & almonds</i>	10 €
<i>Foie Gras & Apple Tart</i>	11 €
<i>Block of Foie Gras with caramelised apples</i>	15 €
<i>Emperor Scallops (4) & Black Pudding</i>	16 €
<u>Main Courses</u>	
<i>Baked Camembert with garlic & thyme</i>	12 €
<i>Baked Camembert with Bacon, garlic & thyme</i>	13 €
<i>Goats Cheese & Tomato Quiche</i>	13 €
<i>Marinated Duck Leg (Confit) with black pepper sauce</i>	13 €
<i>Veal in a Marengo (tomato, pepper & onion) sauce</i>	14 €
<i>Trout baked in foil with lemon & thyme</i>	14 €
<i>Tajine of Moroccan Vegetables</i>	14 €
<i>Half a rack of Pork Ribs in a BBQ sauce</i>	15 €
<i>Navarin of Lamb</i>	18 €
<i>Our speciality: Lamb shank slowly cooked with garlic & rosemary</i>	18 €
<i>King Prawns flambéed in Pastis</i>	19 €
<i>Quail, part de-boned & stuffed with foie gras, with a foie gras sauce</i>	20 €
<i>Rack of Pork Ribs in BBQ sauce</i>	21 €
<i>Rib-eye Steak (centre cut) Black Angus (about 350g), served with Béarnaise or black pepper sauce</i>	24 €
<i>Chicken "Frango" piri-piri spatch-cooked (for 2 people) @ 15 € p/p</i>	30 €
<i>Chicken spatch-cooked (for 2 people) @ 15 € p/p simply roasted or with lemon & sage</i>	30 €
<i>Fish of the dayplease ask for the price</i>	
<u>Cheese: Selection of 4 Cheeses</u>	6 €
<u>Desserts: Choice of desserts</u>	7 €