

A La Carte Menu

Note : Main Course obligatory

<u>Starters</u>	<u>Price</u>
<i>Caramelised Onion Tart Tatin</i>	<i>7 €</i>
<i>Girolles Mushrooms & Chestnut Tart Tatin</i>	<i>8 €</i>
<i>Roquefort & Walnut Salad</i>	<i>9 €</i>
<i>Tomato & Provençale Vegetable Tart with Goats Cheese</i>	<i>9 €</i>
<i>Tempura breaded Prawns (5) with a honey & chilli dip</i>	<i>10 €</i>
<i>Block of Foie Gras with caramelised apples</i>	<i>15 €</i>
<i>Scallops & Black Pudding</i>	<i>16 €</i>
<u>Main Courses</u>	
<i>Baked Camembert with garlic & thyme</i>	<i>12 €</i>
<i>Baked Camembert with Bacon, garlic & thyme</i>	<i>13 €</i>
<i>Marinated Duck Leg (Confit) with black pepper sauce</i>	<i>13 €</i>
<i>Tajine of spicy Moroccan Vegetables</i>	<i>14 €</i>
<i>Trout, baked in foil with lemon & thyme</i>	<i>16 €</i>
<i>Our speciality:</i> <i>Lamb shank slowly cooked with garlic & rosemary</i>	<i>18 €</i>
<i>Medley of Fish & Seafood : Cod, Scallops & Mussels in a creamy mushroom sauce</i>	<i>18 €</i>
<i>King Prawns flambéed in Pastis</i>	<i>20 €</i>
<i>Rib-eye Steak (centre cut) Black Angus (about 250g), served with black pepper or Roquefort sauce</i>	<i>24 €</i>
<i>Chicken “Frango” piri-piri spatch-cooked <u>(for 2 people)</u> @ 15 € p/p</i>	<i>30 €</i>
<u><i>Cheese: Selection of 4 Cheeses</i></u>	<i>6 €</i>
<u><i>Desserts: Choice of desserts</i></u>	<i>7 €</i>