

A La Carte Menu

Note : Main Course obligatory

<u>Starters</u>	<u>Price</u>
<i>Caramelised Onion Tart Tatin</i>	7 €
<i>Girolles Mushrooms & Chestnut Tart Tatin</i>	8 €
<i>Duck Gizzard (Gésiers) Salad</i>	8 €
<i>Roquefort & Walnut Salad</i>	8 €
<i>Prawn Salad with a touch of Chicken & Mango</i>	9 €
<i>Tempura breaded Prawns (5) with a honey & chilli dip</i>	10 €
<i>Bloc de Foie Gras</i>	15 €
<i>Emperor Scallops (4) & Black Pudding</i>	16 €
<u>Main Courses</u>	
<i>Baked Camembert with garlic & thyme</i>	12 €
<i>Tomato & Provençale Vegetable Tarte Tatin & Goats Cheese</i>	13 €
<i>Baked Camembert with Bacon, garlic & thyme</i>	13 €
<i>Marinated Duck Leg (Confit) with black pepper sauce</i>	13 €
<i>Tajine of Moroccan Vegetables</i>	14 €
<i>Tajine of Lamb</i>	16 €
<i>Trout, baked in foil with lemon & thyme</i>	16 €
<i>Our speciality:</i> <i>Lamb shank slowly cooked with garlic & rosemary</i>	18 €
<i>Medley of Fish & Seafood : Cod, Scallops & Mussels in a creamy mushroom sauce</i>	18 €
<i>King Prawns flambéed in Pastis</i>	20 €
<i>Skewer of Fillet of Beef with BBQ Sauce</i>	22 €
<i>Rib-eye Steak (centre cut) Black Angus (about 250g), served with black pepper or Roquefort sauce</i>	24 €
<i>Chicken “Frango” piri-piri spatch-cooked <u>(for 2 people)</u> @ 15 € p/p</i>	30 €
<i>Special Fish of the Day (Friday & Saturday evenings only)</i> <i>- please ask for details and price</i>	
<u><i>Cheese:</i></u> <i>Selection of 4 Cheeses</i>	6 €
<u><i>Desserts:</i></u> <i>Choice of desserts</i>	7 €