

A La Carte Menu

Note : Main Course obligatory

<u>Starters</u>	<u>Price</u>
<i>Soup of the day</i>	<i>7 €</i>
<i>Caramelised Onion Tart Tatin</i>	<i>7 €</i>
<i>Girolles Mushrooms & Chestnut Tart Tatin</i>	<i>8 €</i>
<i>Tempura breaded Prawns (5) with a honey & chilli dip</i>	<i>8 €</i>
<i>Duo of 2 Salmon Quiche</i>	<i>8 €</i>
<i>Snails with garlic butter & parsley in a Lattice Tart</i>	<i>9 €</i>
<i>Snails (6) (red label) served in their shells with garlic & parsley butter</i>	<i>9 €</i>
<i>Goats cheese served in an edible basket (allow 20 mins)</i>	<i>9 €</i>
<i>Baked Crab Fishcake served in its shell (allow 20 minutes)</i>	<i>10 €</i>
<i>Duck leg in Filo pastry stuffed with shallots, apricots & almonds</i>	<i>10 €</i>
<i>Scallops & Black Pudding</i>	<i>15 €</i>
 <u>Main Courses</u>	
<i>Baked Camembert</i>	<i>12 €</i>
<i>Goats Cheese & Tomato Quiche</i>	<i>13 €</i>
<i>Pork in a mustard sauce</i>	<i>15 €</i>
<i>Chicken thigh (de-boned) stuffed with cèpes, with mushroom sauce</i>	<i>16 €</i>
<i>Lamb shank slowly cooked with garlic & rosemary</i>	<i>18 €</i>
<i>Salmon & mixed Seafood served with a lemon butter sauce</i>	<i>18 €</i>
<i>Quail stuffed with foie gras with a foie gras sauce</i>	<i>19 €</i>
<i>King Prawns flambéed in Pastis</i>	<i>19 €</i>
<i>Seabass (whole, de-boned) with cherry tomatoes, lemon & thyme</i>	<i>20 €</i>
<i>Rib-eye Steak (centre cut) Black Angus (about 350g), served with Roquefort or black pepper sauce</i>	<i>24 €</i>
<i>Chicken “Frango” piri-piri spatch-cooked (for 2 people) @ 15 € p/p</i>	<i>30 €</i>
 <u>Fromage</u> <i>Our famous Cheese selection served from the trolley</i>	<i>8 €</i>
 <u>Desserts</u> <i>Choice of desserts</i>	<i>7 €</i>