



**Choose 1 starter**

***Soupe à l'oignon***

Onion soup with emmenthal cheese and sourdough croutons

***Salade de chevre chaud***

Goat cheese salad served with grilled bell peppers, aubergines, courgette and mixed salad leaves, drizzled with house dressing

***Salad Nicose***

Classic French Salad with baby red potatoes, green beans, hard boiled egg, radishes, cherry tomatoes, tuna chunk, kalamata olives

***Salade d'endives***

Roquefort, pear and walnut Endive salad with avocado, green onion and house dressing (seasonal)

***Pate Maison***

Chicken liver and pork pate, served with pickled onion and gherkins

***Foie Gras***

Pan Seared foie gras with spiced citrus puree

***Moules Marinières***

Steamed mussels, with or without cream in garlic wine sauce

***Plateau de Charcuterie***

Selection of 5 different French charcuterie

***Plateau de Fromage (2 personnes)***

Selection of 5 different French cheeses (served with fig jam or sweet onion confit and fruit and bread or seady crackers)

***Plateau de Fromage et Charcuterie***

A mix of 3 different French cheeses and 3 different French charcuterie

**Choose a Main Course**

***Bœuf Bourguignon***

Slow cooked beef in a red wine sauce with smoked bacon, mushrooms, roasted carrots, herb mash potatoes and crispy onion

***Poitrine de Porc***

Slow-Roast Pork Belly served with Black Pudding mash and grain mustard sauce

***Escalope de Veau sauce Morilles***

Pan fried veal with morel mushroom sauce

***Poulet à la Provençale***

Chicken breast sautéed with garlic, leeks, tomatoes, capers and white wine

***Magret de Canard sauce Cerises***

Roasted female duck breast with sun dried cherry red port wine demi glace sauce

***Steak Tartare***

Finely chopped raw Beef mixed with raw Egg, onion and seasoning Entrecote (Rib-eye)

***Prime cut of Argentinian ribeye***

served with your choice of sauce and home made fries

***Saumon grillé sauce Béarnaise***

Roasted salmon fillet with Tarragon butter sauce Poisson du jour

***Moules Marinière with French Fries***

Steamed Mussels with or without cream in garlic wine sauce

***Papardelle a la Tomate séchée***

Served with Black olives, sundried tomatoes, Capers, shaved Parmesan and Basil

**Accompagnements / Side dishes .**

Homemade French potatoes

Pomme dauphinoise

Puree Sauces .Poivre / . Roquefort / . Béarnaise / .Morilles Champignon

**Choose 1 Dessert**

***Crème Brûlée***

Oven baked Vanilla custard made with fresh vanilla pot

***Tarte Tatin***

Upside down Apple Tart

***Sorbet au Citron***

Lemon Sorbet

***Mousse au chocolat***

Chocolate mousse made from luxury Belgium Chocolate

***Profiteroles***

Choux Pastry filled with Vanilla cream and warm Chocolate

***Macarons Maison***

Homemade almond biscuit