



Choose 1 Starters

Soupe à l'oignon

Onion soup with emmenthal cheese and sour dough croutons

Paté Maison

Chicken liver and pork paté served with pickled onion and gherkins

-Frogs Legs à la Provencale

Fried Frogs legs served with garlic, parsley and lemon juice

-Moules Marinières

Steamed Mussels with or without cream in a garlic sauce

-Salade de chèvre chaud

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

Choose 1 Main Course

Bœuf Bourguignon

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

Pork Belly

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

-Canard à l'orange

Duck served with Orange sauce and sauteed potatoes

-Coq au Vin

Slow cooked Chicken in a rich red wine sauce with bacon, lardon, baby onion, mushroom thyme and bay leaf

-Lapin à la moutarde

Braised Rabbit served in a mustard sauce

Saumon grillé sauce Béarnaise

Roasted salmon fillet with Tarragon butter sauce

Poulet à la Provençale

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

Choose 1 Desserts

- Crème Brûlée

Oven backed 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