



## MENU A LA CARTE

*Where-ever possible we endeavour to follow guideline in relation to sustainable fishing practices.*

LE MENU DU MIDI

### **Salade a la Grecque £7.50**

*The "Classic" Greek Salad*

### **Salade Caesar £9.50**

*Traditional Caesar Salad served with a Grilled Chicken Breast*

### **Saucisse de Toulouse - Pommes Puree £8.95**

*Grilled Toulouse Sausage Served with Mash potatoes*

### **Les 2 Cotelettes d'Agneau £10.50**

*Marinated Lamb Cutlets Served fries, salad and a light Jus*

### **Filet de Truite Saumonee Grille en Nicoise £9.75**

*Salad Nicoise with a Grilled Fillet of rainbow trout and Marinated anchovies*

### **Duo de Poisson, Beurre Blanc £13.95**

*Fish Duo Served with seasonal vegetables and Beurre Blanc*

### **Les Club Sandwiches £6.50**

*Homemade Chicken or Ham or Brie Toasted Club Sandwiches  
With salad, tomatoes, Onions, Mayonnaise Served with Fries*

### **Bouchon Burger £9.95**

*Prime Scots Meat and Herbs Burger Served with Chip (add 50p for Bacon or Cheese)*

### **Demi Poulet Roti £12.95**

*Roasted half Chicken, Green Beans and fries and Sauce Gras*

*Please check with your waiter for special of the day available*

*All prices include VAT - a £1 covers charge which includes Bread and Butter and a discretionary 12.5% gratuity will be added to your bill. Some of our product may contain nuts please inform your waiter should you have any allergies*

## **LES ENTREES**

### **LES HUITRES\*** from £2 each or £11 for 6

*We offer a large selection of the best Oysters freshly delivery from Brittany, Scotland elsewhere...  
Please ask your waiters for our daily selection*

### **LES CRUSTACES**

*Les Bulots - Whelks £6.50; - Ecrevisses - Crayfish (pint) £7.25*

*Clams Marinieres £7.95 - Moules Marinieres £7.95*

*Tourteaux- Cornish Crab £15.00*

*Langoustines - whole Scampis £13.95 - Homard - Lobster £15/29*

**Soupe a L'Oignon £6.95**

*French Onion Soup with Cider, Gruyere and Croutons*

**Les six Escargots de Bourgogne £7.95**

*6 snails in Garlic Butter*

**Salade de Tomates et Mozzarella £6.95**

*Tomatoes and Buffalo Mozzarella Salad with basil dressing*

**Remoulade de Haddock et d'Endives £8.25**

*Smoked Haddock and Belgian Endive Remoulade*

**Sardines a L'escabeche £8.95**

*Butterflied Grilled Sardines Served with Escabeche Sauce*

**Bouchee de Pleurottes £9.50**

*Sauteed Mushrooms & Parsley Butter in a Puff Pastry case*

**Salade d'Asperges et Coeur d'Artichaud £7.95**

*Artichokes Heart and Asparagus Salad, Served with Cherry Tomatoes, Lemon Zest and Olive oil Dressing*

**Cuisses de Grenouille a l'Ail et au Persil £9.95**

*Sauteed Frog Legs, Garlic and Parsley Butter*

**Terrine de Foie Gras £14.95**

*Foie Gras Terrine Served with Mango Compote*

**LA MER SUR UN PLATEAU**

**Plateau Breton £28pp (min 2)**

*8 Oysters, Welks, Clam, Mussels, 6 Crayfish, Ecrevisses and a whole Cornish Crab*

**Plateau Imperial £38pp (min 2)**

*8 Oysters, Welk, Clams, Mussels, 6 crayfish Whole Cornish Crab and 1/2 Lobster*

**LES PLATS**

**Tagliatelles aux Fruits de Mer £12.95**

*Seafood and Tagliatelle Pasta in a Cream Sauce*

**Les Moules Marinieres ou Poulette £15.95**

*Mariniere or Cream Mussels served with Fries*

**Bouillabaisse £16.25**

*Traditional Rock Fish Stew with Seafood in Saffron Broth*

## Confit de Canard £16.50

*Duck confit served with sautéed new potatoes and mushrooms*

## Poisson du Jour £17.95

*Daily fish of the day (Please ask your waiter)*

## Foie de Veau a la Salsvia £17.00

*Pan-fried Calves Liver with sage and Bacon served with mash Potato*

## Demi ou Entier Homard Thermidor £19/35

*Half of Full Lobster Thermidor*

## La Sole de Douvres Meuniere £28

*Whole Dover sole Meuniere*

## Le Rumpsteak Marchand de Vin £19.00

*Dry aged Rump steak served with a Shallots and Red wine butter*

## Carre D'Agneau £21

*French Trimmed Rack of Lamb served with Daphin Potatoes, Spinach and Baby Onions*

## Le Boeuf

### Aberdeen Angus Cattles (Scotland)

Our Beef is Scottish Aberdeen Angus, Hung on the Bone for no less than 45 days Exclusively\* from E.w.Hosie Farm, Their cattle are Naturally reared and are from sucklers' herds. the lush Scottish pasture on which they feed produces some of the best Flavoured and tender beef in the world

Faux Filet - Sirloin Steak £17.00

Steak Tartare Raw Chopped Beef Prepared at the Table £20

L'Entrecote ou Le Baron- Ribeye Steak - £18.50 / £29.75

Le Tournedos ou Filet de Boeuf - £25.00/£32.00

Le Porterhouse - 27oz Thone steak £39.00

Cote de Boeuf - Rib of Beef (for 2) £50.00

Chateaubriand - (for 2) £55.00

### Long horn Cattle (England)

Longhorn cattle are a long-horned brown and white breed of beef originating from Craven in the north of England they are considered to Produce the most tender Meat in the world.

Cote de Boeuf - Rib of Beef £8 per 100g

Chateaubriand - Filet's Head £12 per 100g

## Limousin Cattle (France)

Limousin cattle are a breed of beef cattle bred Marche regions of France. Established in France in 1886 The breed was initially believed to be very old because cave drawings estimated to be 17,300 years old in the Lascaux caves depicted aurochs cattle that resembled today's Limousins

*Cote de Boeuf - Rib of Beef £6 per 100g*

*Chateaubriand - Filet's Head £10 per 100g*

All our Meats are Served Plain grilled with Mustard, French Fries, and Provençal Tomato -

Supplement for Béarnaise, Peppercorn, Maitre d'hôtel, or Roquefort Sauce  
£2.00

**\*(on rare occasions a selected adjacent Farms' produce may be substituted due to Supply)**

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## LES VEGETARIENS

*Strudel de Legumes Grillés au Chevre £11.95*

*Grilled Vegetables Served in Filo Pastry with Gratinated Goat Cheese*

*Risotto de Ble aux Champignons*

*Sauvages et Potirons £13.50*

*Barley, Pumpkin and wild mushrooms Risotto*

## LES ACCOMPAGNEMENTS

Choose from: £4.50

*Epinards - Spinach; Haricot Vert- French Beans;*

*Legumes du Jour- Seasonal Vegetable;*

*Tomato and Onions Salad; Mash Potatoes or fries £3*

