

MENU DU JOUR

£10.50 TWO COURSES | £13.50 THREE COURSES

POTAGE DE LEGUMES **GF**

soup of the day

MOUSSE DE CANARD

smooth duck and port pâté with pickles and toasted bread

LA CHEVRE **V**

*warm goat's cheese croutons on a bed of mixed leaves
with an apple dressing*

MAQUEREAUX DE PIGALLE

*smoked mackerel rillet with a horseradish dressing
and toasted granary bread*

COQ AU VIN FAÇON MICHEL **GF**

*breast of chicken in red wine, bacon and
mushrooms with creamy mash*

TRUITE DE MONSIEUR SCHUBERT **GF**

*fillet of trout in an almond, lemon and herb butter
with new potatoes, spinach and tomatoes*

LA TARTE DU CHEF **V**

*wild and button mushrooms and potatoes in a warm puff pastry
tartlet in a cream, white wine and coriander sauce topped with
parmesan*

PETIT COCHON **GF**

*pan-fried pork cutlet in a tomato and basil sauce
with sautéed new potatoes*

LE MINUTE STEAK **GF**

(£1.50 supplement)

*served with fries and salad, with your choice of
garlic butter or peppercorn sauce*

DESSERT DU JOUR