

LES ENTREES

Soupe du jour(v)

Today's seasonal soup

Terrine de foies de volaille

Chicken liver terrine with spiced pear chutney and toasted baguette

Croustillant au brie(v)

Warm brie, leek and tomato tartlet served with baby salad leaves

LES PLATS

Suprême de poulet à la Provençale

*Corn fed breast of chicken, ratatouille of vegetables
with parmentier potatoes and black olive tapenade*

Steak frites

Rump steak, French fries, mixed leaves and beurre maître d'hôtel

Truite aux amandes(n)

*Whole rainbow trout, pan-fried in butter with toasted
almonds, spring onions and lemon, served with new potatoes*

Charlotte de légumes aux champignons(v)

*A timbale of carrot and courgette filled with spinach,
roasted red peppers, mushroom and leek duxelles,
served with creamy goat's cheese sauce*

LES DESSERTS

Moelleux au chocolat blanc, orange et noix de pécan(v) (n)

*White chocolate, orange and pecan cake with
orange compote, chocolate ice cream and caramel*

Glaces et sorbets(v)

Three scoops of dairy ice-cream or fruit sorbet

Petit pot au chocolat et au gingembre(v)

*Chocolate and stem ginger mousse pot
with langues de chat biscuits*