

Menu

ENFANTS (MOINS DE 12 ANS)
(under 12 years old)

COMPOSEZ LE MENU DE VOTRE ENFANT À PARTIR DE LA CARTE (ENTRÉE OU PLAT)
UN SAC SURPRISE AVEC DESSERT EST INCLUS

Create your child's meal from "A la carte" menu (starter or main course). A surprise bag with dessert is included.
There are several children's options to choose from, please ask for details.

£ 5.50

ENTRÉES / STARTERS

CANNELLONIS DE CRUSTACÉS, FRAÎCHEUR CITRON ET AVOCAT	£ 6.90
Shellfish cannelloni, refreshing lemon and avocado garnish	
SALADE DE CREVETTES SAUVAGES EN KADAÏF, SAUCE CAESAR	£ 6.90
Wild prawns in kadaif style, caesar sauce	
TARTARE DE THON, LENTILLES BELUGA, GELÉE DE GASPACHO	£ 6.90
Tuna tartare, Beluga lentils with a gazpacho jelly	
PIPERADE, JAMBON DE SERRANO, ŒUF DE POULE POCHÉ	£ 6.90
Piperade, Serrano ham and a poached egg	

PLATS / MAIN COURSES

LA SUGGESTION DU JOUR	£ 10.50
Dish of the day	
SAUMON HOTLAKS, CHOUX CRUS ET CUITS, SAUCE VODKA	£ 13.50
Hot smoked salmon, raw and cooked cabbage and vodka sauce	
TOURNEDOS DE FILET DE CANARD, CRAQUANT AUX ÉCHALOTES	£ 13.50
Fillet of duck tournedos, shallots and potato gnocchi	
POITRINE DE PINTADE, CONCHIGLIONIS AUX COQUES	£ 13.50
Breast of guinea fowl with seafood conchiglioni	
RAVIOLES DU POTAGER, LÉGUMES CROQUANTS, PISTOU D'HERBES (PLAT VÉGÉTARIEN)	£ 10.50
Vegetable ravioli with crisp vegetables and pesto (Vegetarian dish)	

FROMAGE / CHEESE

PLATEAU DE FROMAGES DES RÉGIONS DE FRANCE, SALADE VERTE	£ 6.10
A selection of cheese from the regions of France, green salad	

DESSERTS / DESSERTS

DESSERT DU MOMENT	£ 5.10
Seasonal dessert	
MILLEFEUILLE VANILLE, CAMEL AU BEURRE SALÉ	£ 5.10
Vanilla millefeuille with salted butter caramel	
BABA POCHÉ AU PLANTEUR DES ILES, SALADE DE FRUITS EN GELÉE	£ 5.10
Rum baba with fruit salad and mascarpone Chantilly cream	
PROFITEROLES À LA VANILLE ET AU CHOCOLAT	£ 5.10
Profiteroles with vanilla ice cream served with Chantilly cream and hot chocolate sauce	

Service compris / All prices include service