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 Cotellettes 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 , Mussells , 6 Crayfish, , Ecrevisses and a whole Cornish Crab

Plateau Imperial £38pp (min 2)

8 Oysters, Welk , Clams, Mussels, 6 crayfish Whole Cornish Crab and ½ 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 comfit 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 Salvia £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 Meunieres

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 Darphin Potatoes, Spinach and Baby Onions

Le Bœuf

Aberdeen Angus Cattles (Scottland)

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 Tbone 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 Provencal 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 Grilles 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 orFries** £3