

LE BOUCHON BRETON

SET MENU £42.50

Les 12 Esgargots de Bourgogne

(12 snails with Garlic and Herb Butter)

Escalope de Fois Gras Chaud Rotie aux Raisins

(Roasted slice of Duck Foie Gras with a Sultana and Grape Sauce)

Assiette de Saumon Fume et Brioche Toastee

(Scottish Smoked Salmon with Toasted Brioche)

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La Cote de Boeuf pour Deux, Servi avec Frite,
salade avec Bearnaise et Sauce au Poivre.

(Served with French Fries, Salad, Pepper Sauce and Bearnaise Sauce, For 2 people to share)

Rognons de Veau Poeles a l'Estragon, Tagliatelles et Champignons

(Pan fried Veal Kidneys and Tarragon Sauce served with Tagliatelle and Mushrooms)

Le filet de Rouget Grondin et Persillade de Calamards

(Grilled Fillet of Gurnard, Squid in Garlic and Parsley Butter with Ratatouille)

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L'Assiette de 5 Fromages

(Selection of 5 Cheeses)

Tarte Tatin Glace Vanille et Sauce Caramel

(Upside Down Caramel Baked Apple Tart with Vanilla Ice Cream)

Tartes aux Poires Bourdaloue

(Pear Tart with Almond Cream and Creme Anglaise)

HEAD CHEF: OLIVIER RIPERT

All prices are inclusive of VAT and a discretionary 12.5% service charge will be added to your bill.
Some of our products may contain nuts. Please inform the waiting staff if you have any food allergies.