

Bar snack

Olives £ 2.50

Marinated olives

Pain et beurre £ 2.00

Bread and butter

Cacahuètes £ 2.00

Peanuts

Crisps £ 1.50

Frites £ 3.50

French fries

Camembert £ 8.50

*Whole baked 'Gillot' Petit Normand
camembert served with crudités and
baguette*

Croque monsieur £ 5.95

*Toasted bread with ham, béchamel sauce
and emmental cheese*

Croque madame £ 6.50

Croque monsieur with egg on top

Plateau de fromages £10.50

*Selection of 5 fine French cheeses
served with bread*

Plateau de charcuterie £10.50

*Mixed platter of dry cured meats
served with bread*

Baguette poulet £ 6.75

*Grilled chicken, bacon, brie, tomato
and mayo*

Baguette Bouchon £ 6.95

*Steak Baguette with mayo, tomato
and emmental cheese*

Steak-frite traditionnel £18.50

*Rib-eye steak served with French fries
and provencal tomato*

Hamburger £ 8.95

Homemade cheese burger served with fries

Les fruits de mer

Moules frites

Marinières £ 8.50 / £14.50

White wine, shallots, parsley

A la crème £ 8.75 / £14.75

White wine, shallots, parsley and cream

Plateau Bordelais £28.00pp

*8 oysters, whelks, clams, mussels, 6 Dublin
bay prawns, crayfish and a whole Devon
crab*

Demi-homard £20.50

Half cold lobster, garlic mayo

6 huitres *3 £ 8.75/ *6 £11.65 / *9
£16.50

*Dorset oysters, toasts and shallots
vinegar*

Plateau Imperial £38.00pp

*8 oysters, whelks, clams, mussels, 6 Dublin
bay prawns, crayfish, whole Devon crab and
½ lobster*

Desserts

Torte au chocolat, sauce au chocolat Valrhona £ 6.50

Soft chocolate tart, hot Valrhona chocolate sauce and vanilla ice cream

Crème brûlée aux pralines rose £ 5.50

Pink praline crème brûlée

Tarte tatin a l'ananas et crème coco £ 6.50

Upside down warm pineapple tart served with Malibu crème

Tarte au citron, crème fraiche et coulis de cassis £ 5.50

Lemon tart, blackcurrant coulis and crème fraiche

Gateau aux poires, miel et amandes £ 5.50

Almonds and pears cake with honey sauce

Vacherin glacé a la mangue £ 7.50

Meringue, mango sorbet, chantilly, fruit salad and raspberry coulis

Selection de fromages £ 7.50

Selection of 3 French cheeses from our cheese board

Selection de glaces et sorbets £ 5.50

3 scoops

Chocolat and Hazelnut Liegeois £ 8.75

*White chocolate ice cream, dark chocolate ice cream,
vanilla ice cream, hot Valrhona chocolate sauce,
crushed hazelnuts and chantilly cream*

Café bordelais £ 4.95

Coffee, rum & raisin ice cream and cannelés bordelais

Les Cocktails

Classiques £ 7.50

Served as a measure 200ml or 70 ml Long or short drink

Vodka Martini

Vodka, Dry Martini with Olive or Lemon twist
Shaken or Stirred

Gin Martini

Gin, Dry Martini with Olive or lemon twist

Espresso Martini

Vodka Vanilla, Kahlua & Espresso slightly
sweetened Shaken with ice

Cosmopolitan

Vodka, Triple Sec, Cranberry juice and Sour

Mojito

Havana 3 years, Fresh Mint, Fresh Limes,
Angustura Bitter, & Brown Sugar topped with Soda

Daiquiri (Classic or Fruity)

Havana 3 years, Fresh Lime juice, Sugar Syrup
Frozen or on the Rock

Caipirinha (Classic or Fruity)

Cachaça, Fresh Limes and Brown Sugar

Margarita

Tequila, Triple Sec, Lime juice and Sugar Syrup

Bloody Mary

Vodka, Worcestershire Sauce, Fresh Limes,

Tomato Juice and Tabasco

Whisky Sour

Whisky, Sour, brown sugar
Stirred and Served on the rocks

Moscow Mule

Muddled fresh Lime Vodka and topped with
Ginger Ale served on the rocks

Tropical Breeze

Vodka, Passoa, Cranberry juice & Pineapple juice
Shaken and served on the rocks

Woo-Woo

Vodka, Cranberry Juice, Peach Schnapps, squeezed
fresh Lime served on the rocks

White Russian

Vodka, Kahlua, Double cream.

Black Russian

Also available without double cream
Stirred and served on the rocks

Long Island Ice Tea £ 8.50

Vodka, Gin, White Rum, Tequila,
Triple sec, lime juice & topped with coca cola

Strawberry Collins

Vodka, Strawberry Puree, Sour, Sugar syrup
Topped with Soda & served on crushed ice

Sans Alcool £ 4.50

Passion Fruit Spritzer

Passion Fruit Syrup, Orange juice topped
with Soda

Rosy Pippin

Apple juice, Dash of Grenadine, Lemon
juice Topped with Ginger Ale

Virgin Mary

Worcestershire Sauce, Fresh Limes,
Tomato juice and Tabasco

Pink Flavor

Pineapple juice, Orange juice, splash of
Grenadine Syrup

Tonic

Grapefruit, Lime juice, Tonic and splash of Mint syrup

Champagnes £ 8.50

Served as a measure 125ml

Cocktail Bouchon

Crème de Cassis, Triple Sec, Cranberry juice
Topped with Prosecco

Bellini (Ask for Flavor)

Liquor and puree
Stirred Prosecco

Champs-Elysées

Triple Sec, Crème Fraise
Topped with Prosecco

Jacuzzi

Gin, Archers Peach, Orange juice
Topped with Prosecco

Les Bieres

Draught

Pint £ 3.80 / Half £ 2.00

Bottles

£ 4.00

Kronenbourg

Bierra Moreti

Amstel

Leffe Blonde

Heinekein

Corona

Guinness

Cider (Bottles)

£ 5.50

Theakston Bitter pt £ 3.00 / £ 1.50

Bulmers Original / Pear