

Apéritifs

Champagne €9.80

Bellini €10.80
Champagne and crème de pêche

Mimosa €10.10
Champagne & orange juice

Kir Royale €10.80
Champagne and crème de cassis

Kir €6.50
White wine & crème de cassis

Kir Breton €5.80
Artisan cider and crème de cassis

Ask to see our wine list

STARTERS

FRENCH ONION SOUP... € 5.90 SOUP DU JOUR ... €5.20

ASSIETTE DE SAUMON FUMÉ €9.90
organic smoked salmon, beetroot and cucumber salad, crème fraiche

SALADE PERIGOURDINE€12.40
smoked duck salad, foie gras, gizzard and caramelised walnuts

ESCARGOTS DE BOURGOGNE €10.80
Dozen Burgundy snails, garlic and parsley butter

BRIE FONDANT aux poire et raisins marinés €10.90
oven baked Brie, pear and marinated raisins, with grilled bread

CALAMAR À L'AÏOLI AU POIVRON ROUGE..... €8.90
fried calamari with lemon, garlic and red pepper mayo

CREVETTES SAUTÉES À L'AIL €11.90
tiger prawns sautéed with garlic and Pastis flambé

SALADE DE CHÈVRE TIÈDE..... €8.90
grilled goat's cheese, rocket, plum and pine kernels

MAINS

MOULES MARINIÈRES BASILIC.....€8.90 / €15.50
mussels in garlic, white wine and fresh basil cream (main with fries)

LINGUINI CRUSTACÉS..... €12.50 / €17.50
clams and mussels linguini pasta, courgette and spring onion, virgin olive oil and parsley

MIGNON D'AGNEAU AU ROMARIN..... €22.50
rosemary and garlic infused loin of lamb, potato gateau and black olives

MAGRET DE CANARD AUX KUMQUAT ET POMME NOISETTE..... €23.50
duck fillet, kumquat and orange sauce, pearl potatoes

MERLU POCHÉ DIEPPOISE..... €23.50
poached hake, mussels and prawns, white wine cream

LOUP DE MER EN BARIGOULE..... €21.90
grilled whole seabass, smoked garlic and artichoke, shellfish coulis

COQ AU VIN..... €17.90
braised red wine chicken with bacon, celery, mushroom and creamed potato

STEAK FRITES..... €23.00
10oz rib-eye steak with French fries, grilled onions, pepper or Roquefort sauce

RISOTTO AU CHAMPIGNON SAUVAGE ET ARTICHAUD..... €20.50
wild mushroom and artichoke risotto, apple cider sauce

SIDES

All at €4.00

House fries

Sautéed green beans,
bacon and almond

Sautéed wild
mushroom with apple

Mixed salad

CHEESE

5 CHEESE PLATE ... €10.50

3 CHEESE PLATE ... €5.90

served with spiced pear

CHEF DE CUISINE:

JÉRÔME FERNANDES

DESSERTS

LA RÉSERVE CHOCOLATE TART.....€6.50

CLASSIC CRÈME BRULÉE..... €5.50

SEASONAL CLAFOUTIS..... €5.50

SWEET CRÊPES..... €6.45

- Caramel Breton, cinnamon apple, toasted almonds
- Banana, 72% dark chocolate, vanilla ice-cream

* A discretionary charge of 10% will be added to your bill for groups over six persons

* All our meat produce is 100% traceable & sourced from our suppliers in Ireland * All our food is prepared to order using fresh and many organic ingredients
* Every effort will be made to accommodate vegetarians and food allergies. Please speak to our staff * Enjoy your meal and thank you for your custom