

### Soupe du jour (V)

Soup of the day - please ask your server.

### Gazpacho (V)

A chilled summer soup made with tomatoes, peppers and cucumber

### Petit pot de rillettes et son pain toasté

Finely shredded creamed pork meat served with toasted bread

### Petite salade aux légumes à l'aïoli (V)

Light crunchy salad of raw vegetables served with an aromatic dip made by pounding garlic and olive oil into a thick sauce

### Moules à la marinière (subject to availability)

Fresh mussels cooked in a bouillon of white wine with shallots, garlic butter, bay leaf and parsley, served in a traditional mussel pot

### Carpaccio de saumon

Thinly cut slice of fresh raw salmon with a dash of olive oil, lemon juice and peppers; served with mixed leaves

### Carpaccio de boeuf

Thin slices of raw beef with shaved Parmesan cheese, fresh lemon juice, extra virgin olive oil

### Salade ananas et chèvre au miel des alpages (V)

Fresh goat's cheese, slices of pineapple and tomato on mixed leaves, served with honey dressing and pine nuts

### Salade du marché (V)

Celeriac remoulade, grated carrot, grated beetroot, cucumber and sliced tomatoes

Supplement of goat's cheese £3.50

### Roast chicken and aïoli

### Rillettes and cornichons

### Emmental, tomato and salad (V)

### Poisson du jour (according to market availability)

Fish of the day, served with garnish of the day

### Moules et frites (subject to availability)

Fresh mussels cooked in a bouillon of white wine, shallots, garlic butter, bay leaf and parsley, served in a traditional mussel pot accompanied by pommes frites

### Côte de porc façon charcutière

Pan-fried pork chop cooked with gherkins, mustard and white wine butter sauce and served with creamy mashed potatoes.

### Poulet à l'estragon

Chicken breast sautéed with garlic, green lime and shallots; finished with cream and tarragon

### Boudin noir de pays pommes au four

French black pudding served with roasted caramelised apple and home-made mashed potatoes

### Confit de canard

Duck leg cooked slowly until it is succulent and tender

### Ratatouille en croûte (V)

Courgette, peppers, onion, eggplant and tomato, cooked with garlic and olive oil, in a crunchy filo pastry, served with dressed mixed leaves

### Cassoulet de fenouil (V)

Braised fennel cooked in white wine with tomatoes, vegetables and potatoes, topped with Parmesan cheese

### Légumes du jour

Vegetables of the day

### Frites maison

Home-made chips

### Salade verte

Mixed leaves served with vinaigrette

### Les Entrées (starters)

£4.25

### Poêlée de champignons forestiers

Wild and field mushrooms pan-fried with garlic butter, served on toasted bread

£6.95

£4.95

### Assiette de charcuterie

A selection of cervelas and garlic sausage, air-cured mountain ham and saucisson Lyonnais, served with baby gherkins and cherry vine tomatoes

£6.95

£4.95

### Escalivade

Grilled mixed peppers, aubergine and tomato served cold with virgin olive oil

£5.95

£4.95

### Assiette de poisson fumé au raifort

An assortment of thinly sliced hot-smoked and cold-smoked fish served with a mild horseradish cream

£7.95

£5.50

### Fromage de chèvre à l'huile de pistache (V)

Goat's cheese marinated in a roasted garlic and Provençal herb-infused olive oil, served with dressed mixed leaves and sun-dried tomatoes on rustic bread

£5.95

### Les Salades et Carpaccios

£7.95

### Salade Nimoise

A filo pastry parcel of creamy cod, baked in the oven and served on a bed of dressed mixed leaves with tomato, olives, shallots and hard-boiled egg

£9.95

£7.95

### Salade Lyonnaise

Crispy bacon, duck gésiers, croutons, egg, tomatoes and salad leaves dressed with a raspberry vinaigrette

£9.95

£9.95

### Salade Niçoise

Traditional Niçoise salad with tuna, anchovies, French beans, marinated olives, vine tomatoes and egg

£10.95

£7.50

### Salade Savoyarde

Air-cured mountain ham, served with steamed potatoes, mixed dressed leaves topped with warm Reblochon cheese cooked in a puff pastry

£10.95

### Les Baguettes (served with mixed salad leaves) £5.95

### Cured ham and Emmental

### Smoked salmon, lemon dressing and aïoli

### Les Poissons (fish, crustacea and shellfish)

£12.95

### Tartare de thon rouge à la mangue

Tartare of red tuna, fresh mango and pine nuts 'made to order', served with mixed leaves

£14.95

£10.95

### Duo de fishcake au saumon frais

Home-made fishcakes of Scottish salmon served with a light piquant sauce

£12.95

### Les Viandes (meat, game and poultry)

£12.95

### Cassoulet

A traditional recipe from the south of France made by slowly cooking Toulouse sausage, smoked pork belly, duck leg, tomatoes, garlic sausage and white beans in a terracotta marmite

£13.95

£10.95

### Poulet Basquaise

A traditional Basque recipe: chicken cooked in a covered terrine with red and green peppers, tomato, garlic, white wine and cayenne pepper; served with fresh tagliatelle pasta

£12.50

£9.95

### Steak salad

Steak prepared in the traditional French style: beaten thin, salted and rubbed with garlic, served with green salad

£10.95

£11.95

Why not try your steak with: green peppercorn sauce, blue cheese sauce or Maître d'hôtel butter

£1.25

### Les Plats Végétariens (vegetarian options)

£9.95

### Farandole de trois légumes farcis (V)

A trio of Provençal vegetables filled with a savoury vegetable stuffing and topped with melted goat's cheese

£10.95

£9.95

### Petits gateaux d'oignons doux (V)

Small savoury cakes made with spring onions, onions and potatoes; served with vegetables of the day

£8.95

### Side dishes £2.95

### Salade mixte

Green salad with tomatoes, cucumber and shallots

### Salade de tomates

Tomato salad with shallots, red onions and Provençal dressing

### Breakfast and brunch (available from 10am until 5pm)

#### Pastries

### Croissant

£1.85

### Pain aux raisins

£1.85

### Pain au chocolat

£1.85

### Toasted brioche

£2.25

### Les oeufs (all our preparations are made with free-range eggs)

### Homemade omelette with choice of filling

Onions, seasonal mushrooms or mature cheese

£5.95

### Scrambled eggs on buttered toast

With seasonal mushrooms, summer truffle or smoked salmon

£5.95

Service is at your discretion; we regret we are unable to include gratuities as part of your bill, or as payment by debit/credit card or cheque. All our dishes are freshly made to order with care and attention; please consider the time required to prepare your meal. Customers should be aware that recipes may include nuts or nut traces. Items marked (V) are suitable for vegetarians. Subject to the market, some dishes may be unavailable at certain times.

### house wine (red, white or rosé)

<b>Glass</b>	
175ml	£2.75
250ml	£3.95
<b>Carafe</b>	
500ml	£7.50

### les vins blancs

#### La Vallée du Rhône

##### Côtes du Rhône Villages

Laudun, Domaine Pélaquié, Tradition, 2005

£16.00

Laudun, Domaine Pélaquié, Prestige, 2004

£21.50

##### Les Crus de la Vallée du Rhône

Condrieu, Chapoutier, Invitare, 2005

£55.00

St Peray, Pic & Chapoutier, 2006

£24.00

##### Les Regions de la Vallée du Rhône

Coteaux de l'Ardèche, Chapoutier, Domaine des Granges de Mirabelle, 2005

£21.00

Côtes du Rhône, Chapoutier, Belleruche, 2006

£16.95

#### Bourgogne

Macon Solutré

£19.00

Viré Clessé

£21.50

### les vins rouges

#### La Vallée du Rhône

##### Côtes du Rhône Villages

Laudun, Domaine Pélaquié, Tradition, 2004

£16.50

Laudun, Domaine Pélaquié, Cuvée Mournède, 2003

£24.00

Rasteau, Chapoutier, 2006

£26.00

Coteaux du Tricastin, Chapoutier, Ciboise, 2005

£15.50

##### Les Crus de la Vallée du Rhône

Cornas, Chapoutier, 2001

£42.00

Côte Rôtie, Chapoutier, Les Becasses, 2002

£60.00

Crozes Hermitage, Chapoutier, La Petite Ruche, 2006

£29.50

Chateauneuf du Pape, Chapoutier, La Bernadine, 2005

£36.00

Gigondas, Chapoutier, Tradition, 2005

£30.00

Hermitage, Chapoutier, La Sizeranne, 2002

£65.00

St Joseph, Chapoutier, Deschant, 2005

£42.00

##### Les Crus de Beaujolais

Beaujolais Villages, Chateau de Pizay, 2006

£14.50

Brouilly, Château de Saint Lager, 2006

£17.95

Morgon, Château de Pizay, Fût de Chêne, 2005

£19.95

##### Côtes du Roussillon Villages

Bila Haut, Chapoutier, 2005

£16.50

Occultum Lapidem, Chapoutier, 2005

£29.50

### vin doux et rosé (sweet wine & rosé)

½ Coufis de Paille, Chapoutier, 2001	£19.95
½ Coteaux du Tricastin, Châteaux des Estubiers Rosé, 2006	£11.95

### champagne

Daniel Dumont, Grand Réserve	£27.00
By the glass (125ml)	£5.00
Daniel Dumont, Grand Réserve (half bottle)	£14.50
Daniel Dumont, Brut Rosé	£29.00

### aperitifs

Kir	£3.50
Kir Royal	£6.25
Champagne (by the glass)	£5.50
Pastis (25ml)	£2.95
Martini Dry, Rosso (50ml)	£2.95
St Raphael (25ml)	£2.95
Gordons Gin (25ml)	£2.95
Vodka (25ml)	£2.95
Bacardi (25ml)	£2.95
Campari (25ml)	£2.95

### beers and soft drinks

Lefte Blonde (330ml)	£3.50
Stella Artois (330ml)	£3.50
Fruit juices	£2.25
Coca-Cola (330ml)	£2.25
Still water (750ml)	£3.30
Sparkling water (750ml)	£3.30
Baby mixers	£1.50

### whisky

Laphroaig 10-year-old Islay (25ml)	£3.95
Jack Daniels Kentucky Whisky (25ml)	£2.95
Famous Grouse (25ml)	£2.95
Bushmills Irish Whiskey (25ml)	£2.95

### liqueurs / port

Grand Marnier, Cointreau (25ml)	£2.95
Baileys (50ml)	£3.95
Khalua, Amaretto (25ml)	£2.95
Benedictine (25ml)	£2.95
Southern Comfort (25ml)	£2.95
Taylors Late Bottled Vintage Port (50ml)	£2.95
Ginger Wine (50ml)	£2.95

### digestifs

Calvados du Pays d'Auge (25ml)	£3.95
Armagnac Duc de Seviac (25ml)	£3.95
Cognac Courvoisier VS (25ml)	£3.95
Remy Martin Cognac VSOP (25ml)	£5.95

