

L'ÉGLISE

RESTAURANT FRANÇAIS
HOVE • BRIGHTON

STARTERS

GRATINÉ À L'OIGNON £5.95

Classic French onion soup with Gruyère cheese and croutons

PARFAIT DE FOIES DE VOLAILLE £5.75

Smooth chicken liver and Madeira paté

SALADE DE VENTRÈCHE £5.75

Warm crispy pork belly and puy lentils salad

LES ESCARGOTS DE BOURGOGNE £6.50

Six Burgundy snails with garlic and parsley butter

SALADE DE MAQUEREAU MARINÉ £5.25

Marinated mackerel and ratte potato salad with shallots and dill

ASSIETTE DE CHARCUTERIE £7.50

Selection of French cured meats with celeriac rémoulade and capers

GRAVADLAX DE SAUMON £6.50

Dill and vodka cured salmon with pickled cucumber

RILLETTE DE L'ÉGLISE £5.75

Prunes and Armagnac pork rilette with walnut toasts

MAIN COURSES

LEMON SOLE MEUNIÈRE £16.95

Seared lemon sole with parsley and lemon butter and ratte potatoes

CONFIT DE CANARD £13.95

Classic duck confit served with wild garlic mash and jus

ÉPAULE D'AGNEAU BRAISÉE £14.95

Slow roasted lamb shoulder with flageolet beans and rosemary jus

ONGLET STEAK ÉCHALOTTE £12.95

French cut, best cooked rare, with sautéed shallots and duck fat chips

POISSON DU JOUR

Local catch of the day (market price)

SUPRÈME DE POULET À L'ESTRAGON £11.95

Free range chicken breast with sweet potato rosti and tarragon sauce

MOULES FRITES £11.25

CASSOULET VÉGÉTARIEN £11.50

White beans and vegetable casserole with grilled halloumi cheese

Petit pois a la Française £3.50
Legume vert £3.50
Duck fat chips £3.50

Tomato & shallot salad £2.95
Mash potato £3.50
Salade verte £2.95

LES PLATS DU JOUR

Monday

FERMÉ

Tuesday

FOIE D'AGNEAU £10.50

Grilled lambs liver, spring onion crushed potatoes and wholegrain mustard sauce

Wednesday

CÔTE DE PORC BASQUAISE £10.95

Grilled organic pork chop, sautéed peppers and garlic ratte potatoes

Thursday

COQ AU VIN £13.95

The ultimate French classic

Friday

BOUILLABAISE £16.95 or £30.00 for 2

Southern France fish stew in a saffron broth served with aioli

Saturday

BOEUF BOURGUIGNON £11.50

Served with sautéed new potatoes

Sunday

TRADITIONAL ROAST

Locally sourced

DESSERTS

TARTE AMANDINE £6.50

Warm pear and almond tart

CRÈME BRULÉE £5.50

MOUSSE AU CHOCOLAT £5.95

RHUBARBE SOUFFLÉ GLACÉ £5.75

Iced rhubarb and poppy seeds soufflé

ILES FLOTTANTES £4.50

ICE CREAM & SORBETS £5.95

ASSIETTE DE FROMAGES



MENU EXPRESS

(TUESDAY TO SATURDAY 12PM TILL 6PM)

2 courses £9.95

3 courses £13.95

SOUPE DU JOUR

Ask staff

TARTINE DE RILLETTE

Pork rilette on toasted walnut bread and gherkins

STEAK FRITES

*Grilled onglet steak with "Beurre Maitre d'Hotel" and
Duck fat chips*

MAQUEREAU GRILLÉ

Whole grilled mackerel with "sauce vierge" and couscous

MOUSSE AU CHOCOLAT

ILES FLOTTANTES
