

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Houmous (Ve) (GF available)

Sweet chilli and coriander hummus served with garlic croutons & crudités

Accras de poisson (GF)

Fish croquettes served with a dill aioli

Cuisses de grenouilles (GF)

Frog legs cooked with parsley & garlic

Plats £16,95

Ratatouille provençale (Ve) (GF)

Roasted aubergine topped with courgette, pepper, tomato & garlic
served with basmati rice

Filet de bar sur lit de courgettes

sautées à l'ail, beurre d'orange (GF)

Pan-fried Sea bass served with sautéed courgette & an orange butter sauce

Tartiflette et sa salade verte (GF)

An oven baked Alpine dish of potatoes, bacon, onion & Reblochon cheese
served with mixed salad

Desserts

Poire pochée au vin chaud (GF) (N) (Ve option available)

Pear poached in wine, served with vanilla ice cream and oat and walnut granola

Ile flottante (GF) – Soft meringue cloud, custard, caramel & almond flakes

Mousse au chocolat (GF) (V) – Homemade chocolate mousse