

Prix Fixe

TWO COURSES - 12.50

THREE COURSES - 15.50

Starter

POTAGE ST GERMAIN

Pea, green lentil and ham hock soup

TERRINE DE FOIES DE VOLAILLE

Chicken liver and thyme terrine

GRATIN DE PETONCLES

Gratin of Queen scallops in a cream and mushroom sauce

SALADE LYONNAISE

Salad of sautéed lardons, croutons and French vinaigrette, topped with a poached free-range egg

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Main Course

ROTI DE PORC A LA MOUTARDE

Roasted loin of pork with a mustard sauce and mashed potato

GOUJONS DE CABILLAUD

Battered cod goujons, frites and tartare sauce

STEAK FRITES (supp. 3.50)

Grilled rump steak, frites and Béarnaise sauce

TAGLIATELLE AUX CHAMPIGNONS

Fresh tagliatelle pasta tossed with wild mushrooms and garlic butter

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Dessert

CREME BRULEE

Caramelised vanilla egg custard with a sugar crust

GLACES ET SORBETS

Three scoops of dairy ice cream or fruit sorbet

GAUFFRE CHAUDE

Hot Belgian waffle with vanilla dairy ice cream and hot chocolate sauce

GENOISE A LA CONFITURE

Victoria sponge cake filled with cream and strawberry jam

Some of our items may contain traces of nuts