

## Hors d'oeuvre

<b>COQUILLE ST. JACQUE</b>	<b>4.9ea</b>
<i>Half shell scallop with leek, carrot &amp; herbs crust &amp; champagne velouté</i>	
<b>BEIGNET DE CANARD</b>	<b>4.9ea</b>
<i>Duck rillettes doughnut with truffle aioli</i>	
<b>POMMES DAUPHINE</b>	<b>8.9</b>
<i>Crisp potato puffs served with cheese fondue sauce</i>	
<b>FLAMMKUCHEN</b>	<b>8.9</b>
<i>Alsation style flat bread topped with crème fraîche, lardon &amp; onion</i>	
<b>ASSIETTE DE CHARCUTERIE</b>	<b>23.9</b>
<i>Assortment of saucisson, jambon cru, pork rillettes and duck liver paté served with house pickles and fresh baguette</i>	

## Entrée

<b>WINKLERS WONDERFUL POTTED DUCK PATÉ</b>	<b>9.9</b>
<i>Duck liver parfait with accompaniments</i>	
<b>TARTARE DE BOEUF</b>	<b>10.9</b>
<i>Beef tartare with quail egg yolk served with charred baguette</i>	
<b>ROQUEFORT SOUFFLÉ</b>	<b>16.0</b>
<i>Roquefort cheese soufflé with soubise sauce, &amp; crispy onion</i>	
<b>CUBIQUE DE L'AGNEAU</b>	<b>14.9</b>
<i>Crusted pulled lamb shoulder croquette with sugar snap peas on a potato puree</i>	
<b>PORC ME</b>	<b>15.9</b>
<i>Crispy skin pork belly with apple, radish &amp; cabbage salad with parsnip purée &amp; cider gel</i>	
<b>DUCK A L'ORANGE</b>	<b>18.9</b>
<i>Roasted duck breast in orange sauce, with confit swede &amp; crushed walnut</i>	
<b>ESCARGOT DE BOURGOGNE (6pcs)</b>	<b>23.9</b>
<i>Baked snails in shells with herb &amp; garlic butter</i>	
<b>CREVETTES A L'AIL</b>	<b>18.0</b>
<i>Roasted garlic prawns in verjus sauce with fresh herbs &amp; charred baguette</i>	
<b>CREPES AU CREVETTE ET CRABE</b>	<b>21.9</b>
<i>Oven baked crabs &amp; prawns crepes in a mild spiced seafood sauce</i>	
<b>GALETTE DE POMME DE TERRE</b>	<b>12.9</b>
<i>Potato and onion galette with warm cauliflower mousse &amp; crispy mushroom</i>	

## Mains

<b>CHÈVRE CHAUD</b>	<b>24.9</b>
<i>Baked goats cheese crouton with thyme and honey on a pear, walnut and roasted beetroot salad</i>	
<b>CONFIT DUCK</b>	<b>24.9</b>
<i>Confit duck legs on a ratatouille served with bacon potato</i>	
<b>ESTOUFFADE BEEF CHEEK BOURGUIGNON</b>	<b>28.0</b>
<i>Slow braised beef cheek in red wine served with lardon &amp; mushroom sauce on mash potatoes</i>	
<b>BASQUAISE PORC</b>	<b>25.9</b>
<i>Chargrilled pork on a bed of chorizo &amp; roasted basque style vegetable topped with mint and anchovies cream sauce</i>	
<b>POULET</b>	<b>24.9</b>
<i>Chargrilled chicken breast with cream leek and mushroom finished with pommes paille &amp; sage jus</i>	
<b>POISSON DU JOUR</b>	<b>29.9</b>
<i>Roasted herbs crust salmon on braised fennel with passion fruit and grain mustard</i>	
<b>COTELETTES D'AGNEAU</b>	<b>38.9</b>
<i>Chargrilled lamb cutlets with pomme dauphine, eggplant puree, green beans and lamb jus</i>	
<b>BOUILLABAISSE</b>	<b>35.9</b>
<i>Marseille style fish stew with barramundi, mussels, cockles, king prawn, salmon, potato, spring onion and a hint of chilli served with rouille charred baguette</i>	

## Bifteck

All steaks are chargrilled and served with triple cooked hand cut chips, watercress salad and a choice of one of our sauces

<b>PALERON 250g flat iron steak</b>	<b>28.0</b>
<b>CONTRE FILET 300g sirloin</b>	<b>34.0</b>
<b>ENTRECOTE 300g scotch fillets</b>	<b>41.0</b>

## SAUCES

**Bordelaise** ♦ Red wine & shallot with a bone marrow  
**Roquefort** ♦ Blue cheese fondue  
**Café de Paris butter** ♦ Compound butter with anchovies & herbs

## Desserts

<b>SOUFFLÉ (allow 15 minutes)</b>	<b>15.0</b>
<i>Lemon soufflé with crème anglaise</i>	
<b>CRÈME BRULEE</b>	<b>12.0</b>
<i>Lemonthyme crème brulee</i>	
<b>LA SPHERE</b>	<b>16.0</b>
<i>Chocolate sphere with white chocolate mousse, French coffee ice cream, almond praline and finished with warm caramel sauce</i>	
<b>NOUGAT</b>	<b>12.0</b>
<i>Iced nougat with bitter sweet orange sauce &amp; pistachio crumble</i>	
<b>CREPES A LA BANANE</b>	<b>14.0</b>
<i>Baked banana custard crepe with filo pastry, rum syrup &amp; served with crème chantilly</i>	
<b>POIRE BELLE HELENE</b>	<b>14.0</b>
<i>Warm poached pear served with chocolate sauce, avocado ganache, coconut and lime sorbet &amp; caramelised pecan nuts</i>	
<b>FONDANT AU CHOCOLAT</b>	<b>15.0</b>
<i>Peanut chocolate fondant w salted butter caramel ice cream, crème anglaise &amp; peanut praline</i>	
<b>TARTE FINE (allow 15 minutes)</b>	<b>14.0</b>
<i>Thin apple and frangipane puff pastry tart with crème fraîche ice cream</i>	

## Fromage

**12.0 ea**  
**28.0 for a platter of 4 cheese**

### LINGOT D'ARGENTAL

Soft, cow's milk ♦ Region: Rhone-Alpes

### COMTÉ

Hard, cow's milk ♦ Region: France-Comté

### ROQUEFORT

Blue, sheeps milk ♦ Region: Midi-Pyrénées

### SAINTE MAURE CENDRE

Ash rind, goat's milk ♦ Region: Charente Poitou

### CAMEMBERT - 30.0

Baked camembert cheese with garlic and rosemary served with charred baguette

## SIDES

<b>MONET'S GARDEN</b>	<b>9.0</b>	<b>CHOUX DE BRUXELLES</b>	<b>9.0</b>	<b>FAT POTATO</b>	<b>9.0</b>
<i>Salad mix with beetroot</i>		<i>Sautéed brussel sprout with chestnut butter &amp; chilli</i>		<i>Duck fat chat potatoes</i>	
<b>CHOU-FLEUR MORNAY</b>	<b>9.0</b>	<b>TRUFFLED POMME PUREE</b>	<b>9.0</b>	<b>POMMES FRITES</b>	<b>9.0</b>
<i>Cauliflower gratin with mornay sauce</i>		<i>Mash potato with truffle</i>		<i>Triple cooked handcut chips with smoked aioli</i>	