



TWO COURSE SET  
at £18.50

## ~ PARTIES MENU ~

SOUPE DU JOUR  
please ask your waiter

SOUPE A L'OIGNON  
gratinated french onion soup

✓ CHAMPIGNONS A L'AIL  
grilled mushrooms with garlic butter

GRAVAD-LAX  
marinated smoked salmon with dill sauce

TERRINE DE CANARD  
homemade coarse duck pate

SIX ESCARGOTS  
in shells with garlic & parsley butter

\* \* \*

PLAT DU JOUR  
Please ask your waiter

TAGINE D'AGNEAU AUX ABRICOTS  
Maroccan lamb Tagine with apricots, toasted almonds & couscous

PAN FRIED CRAB CAKE  
baby spinach and walnut salad, whole grain mustard sauce

POULET DE MAIS GRILLÉ  
corn feed chicken served with frites

\* ✓ SALADE DE FROMAGE DE CHEVRE TIEDE  
grilled goat's cheese, with pine kernels

✓ LEGUMES GRILLEES  
grilled vegetables marinated in olive oil, garlic & basil

\* \* \*

## *DESSERTS @ £4.50*

PROFITEROLES, CREME BRULEE  
OR PETIT POT AU CHOCOLAT