

Le

# FRENCH CORNER

- RESTAURANT -

HILL ROAD  
CLEVEDON

*Bonjour! We share with you our  
little corner of the old French country,  
where to eat well is to enjoy life.*



*Monsieur R.  
Chauvane 162  
Charles Le Marchais  
Crouse*

## BIÈRES

### EN BOUTEILLE

**1664 BLONDE (PINT) (5.5%)** ..... 5€20  
Lager française

**HEINEKEN (33 CL) (0%)** ..... 4€80  
Sans alcool

**PREMIUM CIDER** ..... 6€40  
Mixed fruit

### DRAFT

**BLONDE (HALF PINT)** ..... 4€40

**BLONDE (PINT)** ..... 6€40

**IPA HALF (HALF PINT)** ..... 5€40

**IPA (PINT)** ..... 7€40

## Notre selection de VINS AU VERRE

### WINE BY GLASS

**125ML** ..... 5€60    **175ML** ..... 7€60

## BLANCS

### ENTRE-DEUX MERS

White bordeaux, dry

### MUSCADET

Nantes, dry and fruity

## ROUGES

### CÔTES DU RHÔNE

Rhône, fruity fresh

### LANGUEDOC

Languedoc Roussillon, red fruits cinsault, grenache, syrah

### CÔTES DE BLAYE

Bordeaux, merlot, sauvignon, strong and fruity

## ROSÉS

### GRENACHE

Rhône, grenache and syrah, blackberry vanilla, silky

### CÔTEAUX D'AIX

Provence, fresh and aromatic, notes of peach and red berries

## APÉRITIFS

**KIR ROYALE (12 CL)** ..... 9€90  
Crémant and crème de cassis

### CREMANT (12 CL)

**COUPE** ..... 8€50

**BOTTLE** ..... 55€00

**PASTIS (2.5 CL)** ..... 5€50  
Liqueur of aniseed, water and ice

**SUZE (5 CL)** ..... 5€50  
Gentiane liquor

**GIN TONIC (5 CL)** ..... 9€90

**MARTINI BIANCO / ROSSO (6 CL)** ..... 6€70

**AMERICANO (8 CL)** ..... 8€90  
Martini Rosso, Martini Bianco, Aperol and orange

**LEFORT (5 CL)** ..... 12€00  
Whiskey français

**GLENMORANGIE (5 CL)** ..... 12€00

**CARDHU GOLD RESERVE (5 CL)** ..... 15€00  
Single malt Scotch whiskey

**CLÉMENT (5 CL)** ..... 12€00  
Rhum vieux agricole V.O

## COCKTAILS

**MOJITO** ..... 9€90  
Choose from strawberry, passion or coco

**PINA COLADA** ..... 9€90  
Coco, rum and pineapple

**LONG ISLAND TEA** ..... 9€90  
Aromatised iced tea and vodka or gin

**FRENCH SPRITZ** ..... 9€90  
French sparkling wine, Aperol, cinammon and orange

**MARTINI ESPRESSO** ..... 9€90  
Vodka, coffee liqueur and cane sugar

**CUBA LIBRE** ..... 7€50  
Rum, Coca-Cola and lime



## MOCKTAILS

|                                                           |                   |
|-----------------------------------------------------------|-------------------|
| <b>VIRGIN MOJITO</b> .....                                | 8 <sup>€</sup> 90 |
| Choose from strawberry, passion or coco                   |                   |
| <b>LE ST. TROPEZ</b> .....                                | 9 <sup>€</sup> 90 |
| Orange juice, pineapple, mango, red fruit syrup and lemon |                   |
| <b>VIRGIN MIMOSA</b> .....                                | 7 <sup>€</sup> 90 |
| Lemonade, orange juice and lemon syrup                    |                   |
| <b>VIRGIN COLADA</b> .....                                | 8 <sup>€</sup> 90 |
| Coconut puree, pineapple and lime                         |                   |

## BOISSONS FRAÎCHES

|                                                         |                   |
|---------------------------------------------------------|-------------------|
| <b>COCA-COLA ORIGINAL / ZERO</b> (33CL) .....           | 3 <sup>€</sup> 40 |
| <b>ORANGINA</b> (25CL) .....                            | 3 <sup>€</sup> 40 |
| <b>SPRITE</b> (33CL) / <b>FANTA ORANGE</b> (33CL) ..... | 3 <sup>€</sup> 40 |
| <b>PEACH ICE TEA</b> (33CL) .....                       | 3 <sup>€</sup> 40 |
| <b>SCHWEPES INDIAN TONIC</b> (25CL) .....               | 3 <sup>€</sup> 40 |
| <b>LIMONADE</b> (25CL) .....                            | 3 <sup>€</sup> 40 |
| <b>DIABOLO</b> (25CL) .....                             | 3 <sup>€</sup> 40 |
| Fraise, menthe, grenadine                               |                   |
| <b>JUS DE FRUITS</b> (25CL) .....                       | 3 <sup>€</sup> 40 |
| Pomme, orange                                           |                   |

## Eaux minérales

|                             |                   |               |                   |
|-----------------------------|-------------------|---------------|-------------------|
| <b>EVIAN</b> .....          | 3 <sup>€</sup> 40 | (75 CL) ..... | 6 <sup>€</sup> 80 |
| (50 CL) .....               |                   |               |                   |
| <b>SAN PELLEGRINO</b> ..... | 3 <sup>€</sup> 40 | (75 CL) ..... | 7 <sup>€</sup> 80 |
| (50 CL) .....               |                   |               |                   |

*Friends*

## PLATTERS TO SHARE

ALL SERVED WITH A BASKET OF BREAD



### CHEESE & CHARCUTERIE

|                                                        |                    |                    |                    |
|--------------------------------------------------------|--------------------|--------------------|--------------------|
| <b>SMALL</b> .....                                     | 15 <sup>€</sup> 50 | <b>LARGE</b> ..... | 27 <sup>€</sup> 50 |
| Selection of French cheese, terrine, saucisson and ham |                    |                    |                    |

### VEGGIE

|                                                                   |                    |                    |                    |
|-------------------------------------------------------------------|--------------------|--------------------|--------------------|
| <b>SMALL</b> .....                                                | 14 <sup>€</sup> 50 | <b>LARGE</b> ..... | 24 <sup>€</sup> 50 |
| Vegetable recipes, veggie spread and a selection of French cheese |                    |                    |                    |



## ENTRÉES

|                                                  |                    |
|--------------------------------------------------|--------------------|
| <b>COCKTAIL AVOCAT</b> .....                     | 8 <sup>€</sup> 50  |
| Marianated shrimps, avocado and cocktail sauce   |                    |
| <b>POÊLÉE DE CHAMPIGNONS</b> .....               | 7 <sup>€</sup> 90  |
| Mixed fried mushrooms with garlic on salad       |                    |
| <b>SOUPE À L'OIGNON</b> .....                    | 8 <sup>€</sup> 50  |
| Onions, croutons and cheese comté                |                    |
| <b>TRIO OF TERRINES</b> .....                    | 7 <sup>€</sup> 50  |
| Tuna, chicken and pork pate with toast           |                    |
| <b>LA CHEVRETTE</b> .....                        | 8 <sup>€</sup> 50  |
| Goat's cheese and toast on salad, with bacon     |                    |
| <b>FOIE GRAS</b> .....                           | 15 <sup>€</sup> 90 |
| With onions, chutney and toast                   |                    |
| <b>SMOKED SALMON</b> .....                       | 9 <sup>€</sup> 90  |
| With toast and, dill and lemon soft cream cheese |                    |

## SALADES

*French way*

|                                                                           |                    |
|---------------------------------------------------------------------------|--------------------|
| <b>OCEANE</b> .....                                                       | 12 <sup>€</sup> 90 |
| Tuna, salmon, prawn, cream cheese and toast                               |                    |
| <b>FACON NIÇOISE</b> .....                                                | 14 <sup>€</sup> 50 |
| Anchovies, potatoes, peppers, olives, tuna on bread, lettuce and dressing |                    |

## POISSON

|                                                        |                    |
|--------------------------------------------------------|--------------------|
| <b>ROASTED SALMON</b> .....                            | 18 <sup>€</sup> 90 |
| With red wine onion sauce, ratatouille and green beans |                    |
| <b>SEA BREAM FILET</b> .....                           | 16 <sup>€</sup> 00 |
| Provençale sauce                                       |                    |

## LES COCOTTES

*In house*

|                                                                 |                    |
|-----------------------------------------------------------------|--------------------|
| <b>BŒUF BOURGUIGNON</b> .....                                   | 19 <sup>€</sup> 80 |
| Steamed beef with red wine sauce, mushrooms, onions and carrots |                    |
| <b>FONDUE STEAKHOUSE</b> .....                                  | 14 <sup>€</sup> 60 |
| Crispy onions, steak haché, fried eggs and french cheese sauce  |                    |
| <b>CHICKEN MUSTARD</b> .....                                    | 15 <sup>€</sup> 90 |
| Served with french fries                                        |                    |
| <b>VEGGIE GRATIN OCCITAN</b> .....                              | 14 <sup>€</sup> 50 |
| Ratatouille, onions and french grated cheese                    |                    |

## EXTRA SIDES

|                                                       |                   |
|-------------------------------------------------------|-------------------|
| <b>FRENCH FRIES / GREEN BEANS / RATATOUILLE</b> ..... | 4 <sup>€</sup> 50 |
| <b>LOADED FRENCH FRIES</b> .....                      | 6 <sup>€</sup> 50 |



## Best of the best LE MEILLEUR

|                                                                         |              |
|-------------------------------------------------------------------------|--------------|
| <b>ENTRECÔTE</b> (250 G) .....                                          | <b>32€00</b> |
| Beurre maître d'hôtel. Served with french fries                         |              |
| <b>FILET DE BŒUF</b> (180 G) .....                                      | <b>36€90</b> |
| With french fries and sauce au poivre                                   |              |
| <b>CÔTES D'AGNEAU</b> (225 G) .....                                     | <b>28€90</b> |
| Lamb cutlets with thyme sauce. Served with french fries and ratatouille |              |
| <b>DUCK BREAST</b> (250 G) .....                                        | <b>24€50</b> |
| Served with french fries, green beans and forest sauce                  |              |

## LES ALPES SPECIALITIES

|                                                                        |              |
|------------------------------------------------------------------------|--------------|
| <b>LA TARTIFLETTE</b> .....                                            | <b>15€50</b> |
| Reblochon cheese, onions, potatoes and bacon                           |              |
| <b>LA RACLETTE</b> .....                                               | <b>18€50</b> |
| Warm cheese served with charcuterie platter and boiled french potatoes |              |
| <b>+ EXTRA POTATOES</b> .....                                          | <b>2€00</b>  |
| <b>+ EXTRA CHEESE</b> .....                                            | <b>2€50</b>  |
| <b>+ EXTRA CHARCUTERIE</b> ....                                        | <b>3€50</b>  |

VEGGIE OPTION AVAILABLE

## BISTROT SPECIAL

|                                                            |              |
|------------------------------------------------------------|--------------|
| <b>CROQUE MONSIEUR</b> .....                               | <b>14€60</b> |
| Ham, Emmental and Béchamel. Served with lettuce            |              |
| <b>CROQUE MADAME</b> .....                                 | <b>16€10</b> |
| Ham, Emmental, Béchamel and fried egg. Served with lettuce |              |
| <b>STEAK À CHEVAL</b> .....                                | <b>9€90</b>  |
| Served with french fries                                   |              |
| <b>SAUCISSES PAYSANNE</b> .....                            | <b>14€50</b> |
| With mustard sauce and french fries                        |              |

## NOS BURGERS

ALL SERVED WITH ORGANIC FRENCH FRIES

|                                                                                     |              |
|-------------------------------------------------------------------------------------|--------------|
| <b>CLASSIQUE</b> .....                                                              | <b>12€50</b> |
| <b>+ BACON</b> .....                                                                | <b>2€</b>    |
| Beef patty, ketchup and mustard                                                     |              |
| <b>FRENCH</b> .....                                                                 | <b>14€60</b> |
| Beef patty, mayonnaise, Camembert, sweet onion, bacon and lettuce                   |              |
| <b>JACQUES</b> .....                                                                | <b>16€10</b> |
| Beef patty, Jack Daniels BBQ sauce, Raclette cheese, mushroom, lettuce and tomatoes |              |
| <b>LE BASQUAISE</b> .....                                                           | <b>13€70</b> |
| Spicy chicken breast, roast peppers, sweet onion and spicy sauce                    |              |
| <b>LE SAUMON</b> .....                                                              | <b>15€60</b> |
| Salmon filet, tarragon mayonnaise, lettuce and pickled cabbage                      |              |
| <b>LE LUSIGNON</b> .....                                                            | <b>14€90</b> |
| Halloumi, roast peppers, sweet onion and spicy sauce                                |              |
| <b>ADDITIONAL SIDES</b> .....                                                       | <b>5€65</b>  |

REPLACE THE MEAT IN YOUR BURGER  
WITH OUR DELICIOUS PLANT-BASED PATTY.

## SAVOURY CRÊPES

|                                                   |              |
|---------------------------------------------------|--------------|
| <b>LA PARIS</b> .....                             | <b>12€50</b> |
| Ham, Emmental, crème fraîche, herbs and fried egg |              |
| <b>LA ISIGNY</b> .....                            | <b>14€50</b> |
| Smoked salmon, cheese spread, dill and chives     |              |
| <b>LA PÉRIGORD</b> .....                          | <b>16€50</b> |
| Roast duck, potatoes, salade and honey sauce      |              |
| <b>LA VEGGIE</b> .....                            | <b>12€50</b> |
| Emmental and seasonal vegetables                  |              |
| <b>LA MEGÈVE</b> .....                            | <b>13€10</b> |
| Smoked ham, potatoes, raclette and pickles        |              |
| <b>LA POULETTE</b> .....                          | <b>13€50</b> |
| Chicken, mushroom sauce and onions                |              |



## SWEET CRÊPES

|                                                          |      |
|----------------------------------------------------------|------|
| LEMON ET SUCRE .....                                     | 5€70 |
| CHOCOLAT ET WHIPPED CREAM .....                          | 5€70 |
| LA COMPLÈTE .....                                        | 7€10 |
| French chocolate spread, whipped cream and banana        |      |
| BRITTANY .....                                           | 7€50 |
| Vanilla ice cream, salted caramel spread and blueberries |      |
| CARAMEL BEURRE SALE .....                                | 6€50 |
| + COGNAC .....                                           | 2€   |
| Salted caramel                                           |      |
| LA SUZETTE .....                                         | 8€60 |
| Orange, Grand Marnier, butter and lemon                  |      |
| LA MARIE ANTOINETTE .....                                | 7€10 |
| Strawberries, whipped cream and chocolate sauce          |      |

## DESSERTS

|                                           |      |
|-------------------------------------------|------|
| CRÈME BRÛLÉE .....                        | 7€50 |
| COUPE NORMANDE .....                      | 7€50 |
| Vanilla ice cream with calva              |      |
| TARTE AUX POMMES .....                    | 3€50 |
| TARTE CITRON MERINGUÉE .....              | 4€00 |
| SALADE DE FRUITS .....                    | 4€20 |
| CAFE GOURMAND .....                       | 9€50 |
| + OAT MILK .....                          | 0€65 |
| Expresso or café au lait with mignardises |      |

## WAFFLES

|                                                        |      |
|--------------------------------------------------------|------|
| CHOCOLAT .....                                         | 6€90 |
| Chocolate sauce and whipped cream                      |      |
| FRUIT .....                                            | 6€90 |
| Strawberries, blueberries and whipped cream            |      |
| CARAMEL .....                                          | 8€50 |
| Caramel, vanilla ice cream, whipped cream and cinnamon |      |

## HOT DRINKS

*Et pour finir... un expresso  
s'il vous plaît avec un calva!*

|                            |      |
|----------------------------|------|
| EXPRESSO .....             | 2€80 |
| DOUBLE EXPRESSO .....      | 3€50 |
| NOISETTE (MACHIATTO) ..... | 2€80 |
| CAFÉ AU LAIT .....         | 4€30 |
| + OAT MILK .....           | 0€65 |
| EARL GREY TEA / HERBAL TEA | 3€80 |

## FIN SPÉCIALE

|                                                                   |      |
|-------------------------------------------------------------------|------|
| CAFÉ VIENNOIS .....                                               | 6€60 |
| Latte whipped cream                                               |      |
| CAFÉ LIÉGEOIS .....                                               | 6€90 |
| One expresso, vanill ice cream, whipped cream and chocolate sauce |      |
| POUSSE CAFÉ .....                                                 | 6€70 |
| Expresso, 3cl calva or armagnac                                   |      |

## FRENCH WARM FINEST COFFEE

|                                              |      |
|----------------------------------------------|------|
| LE MOUSQUETAIRE .....                        | 9€90 |
| Cane sugar, chantilly, expresso and cognac   |      |
| LE NORMAND .....                             | 9€90 |
| Cane sugar, chantilly, expresso and calvados |      |
| LE GASCON .....                              | 9€90 |
| Cane sugar, chantilly, expresso and armagnac |      |



## FORMULE DU JOUR

11AM - 2PM MONDAY TO FRIDAY  
15€90

### PLAT

LA PARIS CRÊPE  
or  
VEGGIE GRATIN OCCITAN  
or  
STEAK À CHEVAL

### DESSERT

TARTE AUX POMMES  
or  
LEMON ET SUCRE CRÊPE

Served with  
GLASS OF HOUSE WINE  
or  
COCA-COLA / EVIAN / SAN PELLEGRINO

## MENU VERSAILLES DÉCOUVERTE

44€90

KIR ROYALE

### ENTREE

FOIE GRAS (+6€)  
or  
SMOKED SALMON  
or  
SOUPE À L'OIGNON

### PLAT

SEA BREAM FILET  
or  
DUCK BREAST  
or  
CÔTES D'AGNEAU (+6€)

### DESSERT

COUPE NORMANDE  
or  
CRÊPE MARIE ANTOINETTE  
or  
CAFÉ GOURMAND

## MENU BRASSERIE

MONDAY TO THURSDAY  
32€50

### ENTREE

TRIO OF TERRINES  
or  
POÊLÉE DE CHAMPIGNONS  
or  
MINI OCÉANE SALADE

### PLAT

BŒUF BOURGUIGNON  
or  
ROASTED SALMON  
or  
JACQUES BURGER

### DESSERT

CAFÉ GOURMAND (+65 OAT MILK)  
or  
CRÊPE AU CHOCOLATE/WHIPPED CREAM  
or  
CRÈME BRÛLÉE



**WWW.LEFRENCHCORNER.CO.UK**

**GIFT VOUCHERS**

AVAILABLE IN ANY AMOUNT

**SIGN UP TO OUR MAILING LIST**



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**TIKTOK @LE.FRENCH.CORNER**



**LISTEN TO OUR PLAYLISTS ON SPOTIFY**



**YOU CAN ALSO FIND US  
AT OUR LOCATION  
IN PINNER, LONDON**



Le Small Print: We can't guarantee that any of our food is 100% free from traces of allergens as we handle all types of allergens in our kitchens. Always tell a member of our team about any allergies or intolerances you have before you order. We add an optional service charge of 10% to all orders. If you do not wish to pay this service charge, please ask a member of the team and we will remove it. At Le French Corner we have a seating time limit. The table is yours for 1 hour, however this can be revised on special occasions.