

Le French Corner  
Une Soirée à la Campagne



Par Marion et Dinesh

# - ENTRÉES -

<b>Escargots de Bourgogne</b> Snails in parsley butter	9.50
<b>Poêlée de champignons</b> Mixed fried mushrooms with garlic on salad.	7.90
<b>Gratiné de soupe à l'oignon</b> Toasted bread with melted cheese comté in French onion soup.	9.50
<b>Seasonal terrine</b> With toasted bread and cornichon.	7.60
<b>Chevette</b> Goat's cheese and toast on salad, with bacon.	9.50
<b>Smoked salmon</b> With toasted bread.	9.80

## Assiettes *to share*

### Cheese & Charcuterie

Selection of French cheese and cured meat.

» Small 17.50      » Large 34.50  
*with 2 slices of bread      with 4 slices of bread*

### Veggie platter

Vegetable recipes, veggie spread & a selection of French cheese.

» Small 16.50      » Large 32.50  
*with 2 slices of bread      with 4 slices of bread*

*Ask to see the chef's specials*



*Photographie Maurice  
Girard*

# - LE PLAT PRINCIPAL -

<b>Bœuf Bourguignon</b>	24.00
With boiled potatoes, mushrooms bacon, carrots and red wine sauce.	
<b>Sea bass filet provençale sauce</b>	23.90
With seasonal side	
<b>Entrecôte</b>	35.90
With fries and beurre maître d'hôtel <i>parsley &amp; garlic butter</i>	
<b>Filet de boeuf</b>	37.90
With gratin dauphinois and in house sauce au poivre <i>pepper sauce</i>	
<b>Côtes d'agneau <i>lamb cutlets</i></b>	36.20
With fries, au thym	
<b>Assiette vegetarian</b>	22.50
With seasonal side.	

## Les Alpes

<b>La raclette</b>	18.50
Warm cheese served with charcuterie platter and boiled French potatoes.	
» Extra 2x slice of cheese	4.50
<b>La tartiflette</b>	16.50
Rebochlon cheese, onions, potatoes and bacon and salad.	

## Extras

<b>Basket of bread</b>	3.50
<b>Fries</b>	4.50
<b>Loaded fries</b>	7.50
Bacon, cheese and crispy onion.	
<b>Green beans</b>	5.50
<b>Seasonal vegetables</b>	5.50
<b>Gratin dauphinois</b>	5.50
<b>French butter</b>	1.50

<b>Duck breast</b>	28.50
With gratin dauphinois, green beans and forest sauce.	
<b>Suprême chicken mustard</b>	22.50
With gratin dauphinois.	
<b>Roasted salmon</b>	19.50
With seasonal side and red wine onion sauce	

## Burgers

*All burgers served with French fries.*

<b>French</b>	16.50
Beef patty, mayonnaise, Camembert, sweet onion, bacon, lettuce.	
<b>Jacques</b>	18.10
Beef patty, Jack Daniels BBQ sauce, Raclette cheese, mushroom, lettuce & tomatoes.	
<b>Nordic</b>	17.20
Salmon filet, mayonnaise, lettuce & tomatoes.	
<b>La Basquaise</b>	17.20
Spicy chicken, roast peppers, sweet onion, lettuce and sweet chilli sauce.	
<b>Le Lusignon</b>	16.50
Halloumi, roast peppers, sweet onion, lettuce and sweet chilli sauce.	



## - APRÈS -

### Crêpes in-house

<b>Brittany</b>	9.50
With vanilla ice cream, salted caramel spread & blueberries.	
<b>Aux Pommes</b>	8.50
With vanilla ice cream.	
<b>La Suzette <i>our special famous</i></b>	12.50
Orange, Grand Marnier, butter and lemon.	

### Waffles

<b>Chocolat</b>	9.50
Chocolat sauce & whipped cream.	
<b>Cinammon &amp; caramel</b>	9.50
Cinammon & vanilla ice cream and caramel sauce.	
<b>Brownies</b>	9.50
Brownies & whipped cream.	

### *See our display*

A selection of freshly made cakes, tarts and authentic French sweets.

<b>Crème brûlée</b>	7.50
<b>Cheese plate</b>	7.50
<b>Tarte tatin</b>	7.50
With ice cream and caramel sauce	

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 12.5% to all orders.

## - DRINKS -

### Alcoolisé

<b>Pastis</b>	5.50
<b>Kir royale</b>	9.90
<b>Winter spritz</b>	9.50
<b>Suze</b>	5.50
<b>Cider 33cl</b>	4.80
<b>Crémant</b>	
» Coupe 8.00	» Bottle 55.00

### Non-alcoolisé

<b>Le St Tropez</b>	9.90
<b>Pêche tea</b>	6.50
<b>Pastis</b>	4.90
<b>Spritz</b>	8.50

### Fin Spéciale

<b>Mousquetaire</b>	9.90
Cognac, coffee & whipped cream.	
<b>Normandie</b>	9.90
Calvados, coffee & whipped cream.	

