

Prix fixe lunch

All inclusive menu with complimentary freshly baked French bread and butter.
Our main courses are served with today's selection of seasonal vegetables and potatoes, salad or pommes frites.

1 course £9.95
2 courses £11.95
3 courses £13.95

APPETISERS

Olives marinées 2.95
Mixed marinated Provençal olives

Mini chorizos au miel 3.95
Mini chorizos roasted in honey

Gousse d'ail rôtie 3.75
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.50
Red pepper and anchovy tapenade with artisan bread

Saucisson 3.50
Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

Pain sans gluten 0.95
Lightly toasted gluten-free bread served with French butter

STARTERS

Soupe du jour
Freshly made soup of the day

Pâté de campagne
Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

Brioche et champignons
Toasted brioche with fricassée of mushrooms with (or without) Alsace bacon

Salade de betterave et chèvre
Crumbled goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing

Fritûre de poisson
Crispy spiced whitebait with roasted garlic mayonnaise

Brie d'Auvergne
Mild, creamy baked brie from Auvergne with rosemary, served with lightly spiced pear chutney and sourdough toast

Ravioli aux truffes
Ricotta and truffle ravioli in a light cream sauce with garlic

MAINS

Poulet chasseur
Pan-fried chicken breast in a classic chasseur sauce of red wine, mushroom and concassé tomato

Goujons de poisson
Lightly fried fish in a crispy batter with home-made tartare sauce

Bœuf braisé
Slow-braised beef with green peppercorn and brandy sauce

Tarte aux légumes
Warm tartlet of butternut squash, spinach, Le Saint Mont des Alpes cheese, caramelised onion and dressed watercress with a chive beurre blanc

Steak-Frites
7oz pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter and pommes frites only
1.00 supplement

Haddock à la Béarnaise
Roasted fillet of haddock with French beans and Béarnaise sauce

Médallions de porc
Slow-cooked marinated medallions of pork with honey, Pommery mustard, Morteau sausage, caramelised apples and beurre blanc

Gratin Méditerranéen
Ricotta, spinach and mushroom "veggie-balls" baked in a rich tomato and béchamel sauce (contains nuts)

Tartes Flambées*
Alsace speciality: stone baked flatbread served with salad or pommes frites only. Choose from:

Traditionnelle
Caramelised onions and smoked bacon lardons

Forestière
Forest mushrooms, Emmental and Parmesan

Quatre fromages
Emmental, red cheddar, mozzarella and blue cheese

*not available in Ilkley

Burger maison
100% prime British beef burger with cheese, gherkins, relish, plum tomatoes and gem lettuce, served with pommes frites only
1.50 supplement

Pavé de steak
Pan-fried Scottish pasture-fed 21 day-aged 7oz rump steak (best cooked slightly rare) with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with pommes frites only
3.95 supplement

SIDES

House salad 3.25

Bibb lettuce salad with grain mustard dressing 2.95

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Creamed spinach 3.25

Braised red cabbage 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

DESSERTS & CHEESE

Délice au chocolat
Chocolate brownie with warm pouring chocolate sauce and salted caramel ice cream

Crêpes
Traditional French crêpes with mixed berry compôte and vanilla ice cream

Bavarois au mocha
Chocolate and coffee set cream pudding with an almond and pistachio crunch

Crème brûlée
A French classic. Vanilla crème brûlée freshly made by our chefs everyday.

Gâteau au miel
Warm Burgundian honey cake with vanilla ice cream

Glaces et sorbets
Choice of ice creams and sorbets

Plateau de fromages
Our typical rustic French cheese board of: Brie de Nangis, Le Saint Flour Bleu and Le Saint Mont des Alpes . Served with biscuits, celery and red onion confiture.

Dietary information

These dishes are suitable for vegetarians.

These dishes are suitable for a gluten-free diet. Please advise your server.

These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. Starter dishes are priced at £4.95 each and dessert dishes are priced at £3.95 each. There is a 10% discretionary service charge for all tables of eight or more. **February 2018**