

## 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 🌿 GF  
Mixed marinated Provençal olives

**Mini chorizos au miel** 3.95 GF  
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 🌿 GF  
Lightly toasted gluten-free bread served with French butter

### STARTERS

**Soupe du jour** GF  
Freshly made soup of the day

**Risotto au haddock** GF  
Smoked haddock risotto with leeks and peas

**Salade au Bleu de Saint Flour** 🌿 GF  
Le Saint Flour Bleu cheese with toasted walnuts, chicory, watercress and grain mustard dressing

**Tartine de poivron et chèvre** 🌿 \*  
Whipped goats' cheese with marinated peppers on toasted artisan bread

**Fritôts de calamars** GF  
Crispy fried squid with roasted garlic mayonnaise

**Terrine rustique** \*  
Home-made rabbit, chicken and pork terrine with pistachios and tarragon, served with cornichons and sourdough toast

**Ramequin aux champignons** GF  
Mushroom ramekin with (or without 🌿)  
Alsace bacon, garlic and mature Le Saint Mont des Alpes cheese

### MAINS

**Porc à l'ancienne** GF  
Honey-glazed slow-cooked pork with braised puy lentils, Dijon mustard and crushed crackling

**Filet de morue** GF  
Baked fillet of cod with wilted spinach and Béarnaise sauce

**Poulet aux poireaux** GF  
Pan-fried chicken breast with creamed leeks, white wine and Parmesan

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

**Tarte au chèvre** 🌿  
Warm tartlet of goats' cheese, spinach, butternut squash and caramelised onion with a chive beurre blanc

**Bœuf braisé** GF  
Slow-braised beef with red wine, leeks and Violette de Brive mustard

**Légumes d'hiver** 🌿 GF  
Warm salad of winter beetroot, roasted root vegetables, whole toasted almonds, houmous and harissa

**Haddock au beurre blanc à la moutarde** GF  
Smoked haddock, pomme purée, soft poached egg and grain mustard beurre blanc

**Tartes Flambées\***  
Alsace speciality: stone baked flatbread.  
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 de poulet**  
Marinated grilled chicken burger with Le Saint Mont des Alpes cheese, plum tomatoes and gem lettuce served with pommes frites only **1.00 supplement**

**Pavé de steak** GF  
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

**Roasted field mushrooms with garlic** 3.25 🌿 GF

**French beans with toasted almond flakes** 3.25 🌿 GF

**Creamed spinach** 3.25 🌿 GF

**Braised red cabbage** 3.25 🌿 GF

**Dauphinoise potatoes** 3.50 🌿 GF

**Pommes frites** 2.95 🌿 GF

**Bibb lettuce salad with grain mustard dressing** 2.95 🌿 GF

### DESSERTS & CHEESE

**Délice au chocolat** 🌿  
Chocolate brownie with warm pouring chocolate sauce and vanilla ice cream

**Crêpes** 🌿  
Traditional French crêpes with an apple and rhubarb compôte and vanilla ice cream

**Gâteau au caramel** 🌿  
Sticky toffee pudding served with vanilla ice cream

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

**Bavarois café au lait** \*  
Coffee and vanilla panna cotta with an almond and pistachio crunch

**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.

GF 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. **January 2018**

# Carte des vins

Welcome to our wine list; we hope you enjoy our varied selection of different styles from across France

## CHAMPAGNE & SPARKLING

|        |  |       |       |
|--------|--|-------|-------|
| Bin 50 | <b>Veuve Devienne</b>  | 125ml | 4.50  |
|        | 11.5% Vin Mousseux NV.<br>A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc                                    | 750ml | 22.95 |
| Bin 51 | <b>Veuve Devienne Rosé</b>   | 125ml | 4.75  |
|        | 11.5% Vin Mousseux Rosé Sec NV.<br>Like its sister wine above but blended with a little Pinot Noir   | 750ml | 23.95 |
| Bin 52 | <b>Champagne Brut Baron de Marck</b>   | 125ml | 6.50  |
|        | 12.5% NV. A pure, soft Champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons                                     | 750ml | 34.95 |
| Bin 53 | <b>Taittinger</b>  | 125ml | 8.50  |
|        | 12.5% NV Brut Réserve, Champagne.<br>Crisp, citrusy aromas with subtle toasty notes. An elegant balanced finish from this predominantly Chardonnay based blend | 750ml | 49.50 |

## WHITE WINES

### *Crisp, fresh & mineral*

|       |  |       |       |
|-------|--|-------|-------|
| Bin 1 | <b>Cuvée 94</b>  | 175ml | 4.25  |
|       | 2016 12.5% Colombard. Hints of green apples and a long fresh finish; named after the year we opened our first bistrot! | 250ml | 6.25  |
|       |  | 500ml | 11.95 |
|       |  | 750ml | 16.95 |
| Bin 2 | <b>Sauvignon Blanc</b>   | 175ml | 4.95  |
|       | 2016 11.5% Longue Roche, IGP Côtes de Gascogne. Vibrant and zesty  | 250ml | 7.25  |
|       |  | 500ml | 13.95 |
|       |  | 750ml | 19.95 |
| Bin 3 | <b>Sancerre AOC</b>  | 175ml | 7.95  |
|       | 2016 12.5% Domaine Franck Millet, Loire Valley. Aromatic herbs and pleasing minerality                                 | 250ml | 10.95 |
|       |  | 500ml | 21.50 |
|       |  | 750ml | 32.50 |

### *Sappy, luscious & refreshing*

|       |  |       |       |
|-------|--|-------|-------|
| Bin 4 | <b>Picpoul/ Sauvignon Blanc</b>  | 175ml | 5.75  |
|       | 2015 12.5% Domaine de Belle Mare, IGP Pays de l'Hérault. Fresh grapefruit, lemon and floral scents | 250ml | 7.95  |
|       |  | 500ml | 15.50 |
|       |  | 750ml | 21.95 |

|       |   |       |       |
|-------|---|-------|-------|
| Bin 5 | <b>Muscadet de Sèvre et Maine Sur Lie AOC</b>                                     | 175ml | 5.95  |
|       | 2016 12% Château de Poyet. Slight yeasty aromas, sappy with a refreshing salinity | 250ml | 7.95  |
|       |   | 500ml | 15.95 |
|       |   | 750ml | 22.50 |

|       |  |       |       |
|-------|--|-------|-------|
| Bin 6 | <b>Chablis AOC</b>   | 175ml | 8.25  |
|       | 2016 12.5% Domaine Louis Michel, Burgundy. Classic, cool climate Chardonnay from one of the finest estates in Chablis. We were truly honoured to taste this wine with the man himself! | 250ml | 11.50 |
|       |  | 500ml | 22.50 |
|       |  | 750ml | 33.00 |

### *Full, aromatic & flavoursome*

|       |   |       |       |
|-------|---|-------|-------|
| Bin 7 | <b>Chardonnay</b>   | 175ml | 4.95  |
|       | 2016 13% Escale, IGP Pays d'Oc. Balanced, ripe melons and hints of honey, un-oaked but with a soft buttery finish | 250ml | 7.25  |
|       |   | 500ml | 13.95 |
|       |   | 750ml | 19.95 |

|       |   |       |       |
|-------|---|-------|-------|
| Bin 8 | <b>Viognier</b>   | 175ml | 5.75  |
|       | 2016 12.5% Leduc, IGP Pays d'Oc, Languedoc Roussillon. Peach, apricot and almond aromas and a refreshing round finish | 250ml | 7.95  |
|       |   | 500ml | 15.50 |
|       |   | 750ml | 21.95 |

|       |  |       |       |
|-------|--|-------|-------|
| Bin 9 | <b>Riesling</b>  | 175ml | 7.50  |
|       | 2014 12.5% Trimbach, Alsace AOC. A real elegant classic with white peach and a long finish | 250ml | 10.50 |
|       |  | 500ml | 20.75 |
|       |  | 750ml | 29.95 |

## ROSÉ WINES

|        |   |       |       |
|--------|---|-------|-------|
| Bin 41 | <b>Cuvée 94</b>   | 175ml | 4.75  |
|        | 2016 12.5% Cinsault, IGP Pays d'Oc. With an attractive pale pink colour, this is a light, dry un-oaked rosé | 250ml | 6.75  |
|        |   | 500ml | 12.75 |
|        |   | 750ml | 17.95 |

|        |  |       |       |
|--------|--|-------|-------|
| Bin 42 | <b>Côtes de Provence AOC</b>   | 175ml | 5.95  |
|        | 2016 12.5% La Vidaubanaise. A premium rosé with structure and elegance, subtle herbs and spice amid ripe red fruit | 250ml | 8.50  |
|        |  | 500ml | 16.50 |
|        |  | 750ml | 22.95 |

## RED WINES

### *Fruity & soft-centered*

|        |  |       |       |
|--------|--|-------|-------|
| Bin 21 | <b>Cuvée 94</b>  | 175ml | 4.25  |
|        | 2016 12.5% Carignan/Grenache. Rich with ripe fruit character and a hint of peppery spice | 250ml | 6.25  |
|        |  | 500ml | 11.95 |
|        |  | 750ml | 16.95 |

|        |  |       |       |
|--------|--|-------|-------|
| Bin 22 | <b>Cabernet Sauvignon/Merlot</b>                                       | 175ml | 4.95  |
|        | 2016 14% Les Granges de Felines, IGP Pays d'Oc. Ripe, smooth and juicy | 250ml | 7.25  |
|        |  | 500ml | 13.95 |
|        |  | 750ml | 19.95 |

|        |   |       |       |
|--------|---|-------|-------|
| Bin 23 | <b>Côtes du Ventoux</b>   | 175ml | 5.75  |
|        | 2016 12.5% Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC. A well balanced, fruity wine with smooth tannins | 250ml | 7.95  |
|        |   | 500ml | 15.50 |
|        |   | 750ml | 21.95 |

### *Full, velvety & round*

|        |   |       |       |
|--------|---|-------|-------|
| Bin 24 | <b>Merlot</b>   | 175ml | 5.50  |
|        | 2016 13.5% Longue Roche, IGP Pays d'Oc. Soft and elegant with ripe damson fruit character | 250ml | 7.75  |
|        |   | 500ml | 14.95 |
|        |   | 750ml | 21.00 |

|        |   |       |       |
|--------|---|-------|-------|
| Bin 25 | <b>Minervois AOC</b>  | 175ml | 5.75  |
|        | 2015 14% Château du Donjon. Ripe fruits on the nose and blackberries on the finish, luscious and approachable | 250ml | 7.95  |
|        |   | 500ml | 15.50 |
|        |   | 750ml | 21.95 |

|        |   |       |       |
|--------|---|-------|-------|
| Bin 26 | <b>Pinot Noir, Les Mougeottes</b>   | 175ml | 6.75  |
|        | 2016 13% IGP Pays d'Oc. Soft and supple raspberry fruit with a gentle lick of oak | 250ml | 9.25  |
|        |   | 500ml | 17.95 |
|        |   | 750ml | 25.95 |

|        |   |       |       |
|--------|---|-------|-------|
| Bin 27 | <b>Bordeaux, Château des Gravières</b>  | 750ml | 32.95 |
|        | 2015 13% Bordeaux. Very versatile wine with good structure and substance, lifted by gorgeous red fruit, spice and cedar |       |       |
|        |   |       |       |
|        |   |       |       |

### *Deep, hearty & toothsome*

|        |   |       |       |
|--------|---|-------|-------|
| Bin 28 | <b>Corbières, Syrah/Carignan</b>  | 175ml | 5.75  |
|        | 2015 13.5% Château du Vieux Parc l'Héritage, Corbières AOC. Mid-purple in colour, fruity and subtle notes of garrigue herbs | 250ml | 7.95  |
|        |   | 500ml | 15.50 |
|        |   | 750ml | 21.95 |

|        |   |       |       |
|--------|---|-------|-------|
| Bin 29 | <b>Malbec</b>   | 175ml | 6.50  |
|        | 2014 12% Château Bovila, Cahors AOC. Generous aromas of plum, prune and cassis with a touch of spice and a subtle hint of vanilla | 250ml | 8.95  |
|        |   | 500ml | 17.50 |
|        |   | 750ml | 25.00 |

|        |   |       |       |
|--------|---|-------|-------|
| Bin 30 | <b>Châteauneuf-du-Pape AOC</b>  | 750ml | 39.50 |
|        | 2014 14% Réserve de Oliviers, Maison Favier, Rhône. A 'big' wine – rich, smooth and spicy with herbal notes |       |       |
|        |   |       |       |
|        |   |       |       |

# Beyond France

Here we have included some exciting wines from beyond France. We hope you enjoy them as much as we do.

## WHITE WINES

|        |  |       |       |
|--------|--|-------|-------|
| Bin 60 | <b>Sauvignon Blanc, Primera Luz</b>  | 175ml | 4.75  |
|        | 2016 13% Chile. Pale straw yellow in colour with aromas of lime and grapefruit             | 250ml | 6.75  |
|        |  | 500ml | 12.75 |
|        |  | 750ml | 17.95 |
| Bin 61 | <b>Pinot Grigio delle Venezie IGT</b>  | 175ml | 4.95  |
|        | 2016 12% Sartori, Italy. An aromatic wine with aromas of wildflowers and tropical fruits   | 250ml | 7.25  |
|        |  | 500ml | 13.95 |
|        |  | 750ml | 19.95 |
| Bin 62 | <b>Sauvignon Blanc, Yealands Estate</b>  | 175ml | 6.75  |
|        | 2017 12.5% Marlborough, New Zealand. Stone fruit and guava, from this award winning estate | 250ml | 9.25  |
|        |  | 500ml | 17.95 |
|        |  | 750ml | 26.00 |

## ROSÉ WINES

|        |  |       |       |
|--------|--|-------|-------|
| Bin 64 | <b>White Zinfandel</b>   | 175ml | 4.95  |
|        | 2016 10.5% West Coast Swing, California, USA. Juicy strawberry and red currant fruit flavours with fresh, balanced acidity | 250ml | 7.25  |
|        |  | 500ml | 13.95 |
|        |  | 750ml | 19.95 |

Please note that vintages may change without prior notice. Wines sold by the glass are also available in a 125ml measure.

## RED WINES

|        |  |       |       |
|--------|--|-------|-------|
| Bin 65 | <b>Merlot, Primera Luz</b>   | 175ml | 4.75  |
|        | 2016 12.5% Chile. Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit | 250ml | 6.75  |
|        |  | 500ml | 12.75 |
|        |  | 750ml | 17.95 |

|        |   |       |       |
|--------|---|-------|-------|
| Bin 66 | <b>Malbec, Melodias</b>   | 175ml | 4.95  |
|        | 2017 12.5% Trapiche, Argentina. Softly textured with notes of violets, plums and cherries and subtle hints of vanilla | 250ml | 7.25  |
|        |   | 500ml | 13.95 |
|        |   | 750ml | 19.95 |

|        |  |       |       |
|--------|--|-------|-------|
| Bin 67 | <b>Shiraz</b>  | 175ml | 5.95  |
|        | 2016 14% Tooma River, Australia. A touch of spice, dark berry juice and a really clean and lovely finish | 250ml | 8.75  |
|        |  | 500ml | 16.75 |
|        |  | 750ml | 23.50 |