

## APPETISERS

**Olives marinées**  
2.95 **V** **GF**  
Mixed marinated  
Provençal olives

**Gousse d'ail rôtie** 3.95 **V** **GF**  
Whole roasted garlic bulb,  
artisan bread, olive oil  
and balsamic vinegar

**Mini chorizos**  
3.95 **GF**  
Mini chorizos  
roasted in honey

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

## STARTERS

All served with complimentary freshly baked French bread and butter

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

**Friture de poisson** **GF**  
Crispy spiced whitebait with garlic aioli

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

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

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

**Tapenade** **GF**  
Red pepper and anchovy  
tapenade with artisan bread

## MAINS

Our main courses are served with today's selection of seasonal vegetables and potatoes

**Poulet au citron** **GF** *New*  
Pan-fried chicken breast with lemon,  
broad beans and smoked bacon in a light  
white wine and cream sauce

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

### Sides

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

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

**Croquettes de poisson** **GF** *New*  
Fish cake, sautéed spinach, soft poached  
egg and Dijon beurre blanc

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

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

**Tartes Flambées\***  
Stone baked Alsace flatbread served  
with salad or pommes frites only.  
**Please ask your server for available  
flavours.** \*Not available in Ilkley

**Creamed spinach** 3.25 **V** **GF**

**House salad** 3.25 **V** **GF**

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

**Super salade** **V** **GF**  
Quinoa, broccoli, beetroot, cauliflower  
couscous, watercress, parsley and  
pomegranate topped with toasted seeds,  
spiced chickpeas and served with  
mint yogurt dressing. Choose from:

**Dauphinoise potatoes** 3.50 **V** **GF**

**Pommes frites** 2.95 **V** **GF**

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

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

**Marinated halloumi** **V** **GF**  
or **grilled chicken** **GF**

## DESSERTS & CHEESE

**Méli mélo de fraises et meringue** **GF**  
Strawberry ice cream with fresh  
strawberries, crushed meringue,  
marshmallows, pistachios, strawberry  
coulis and crème Chantilly

**Mousse au chocolat** **V** **GF** *New*  
Valrhona chocolate and hazelnut  
praline mousse

**Gâteau au miel** **V**  
Warm Burgundian honey cake  
with vanilla ice cream

**Crème brûlée** **V** **GF**  
A French classic. Vanilla crème brûlée  
freshly made by our chefs every day.

**Bavarois et compôte  
de fruits rouges** **GF**  
Vanilla panna cotta with  
a berry compôte

**Glaces et sorbets** **V** **GF**  
Choice of ice creams and sorbets

### Dietary information

**V** These dishes are suitable for vegetarians. **GF** These dishes are suitable for a gluten-free diet. Please advise your server. **GF** 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. Customers choosing three courses will be charged the relevant à la carte starter or dessert price for the extra course. There is a 10% discretionary service charge for all tables of eight or more.

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