

EARLY DINNER MENU
SERVED FROM 6PM

Le Petit Bistro

EXPRESS LUNCH
SERVED 12PM-2PM

SUR LE POUCE

LES HUITRES D'HERM Gf Df £2.00 PER UNIT <i>Herm oysters served with shallot vinegar and lemon</i>	
BAGUETTE ET BEURRE £3.00 <i>Baguette and butter</i>	
BAGUETTE A L'AIL £4.00 <i>Garlic bread</i>	

(Served from 11.30am to 12.30am)

LE PETIT POT DE PAIN
(PAIN, BEURRE LOCAL DEMI-SEL, PATÉ) £4.00
Freshly baked French baguette, local salted butter and chicken liver pate

LES OLIVES **Gf Df** £3.50
Marinated mixed olives

LE SAUCISSON SEC AVEC CORNICHONS, BAGUETTE ET BEURRE £8.00
Cured dry sausage, pickles gherkins, baguette & butter

LES PLANCHES DE CHARCUTERIE ET/OU FROMAGES
(Selection of cured meats and/or French cheeses served with bread & pickles)

CHARCUTERIE BOARD £12.00 | **MIXED BOARD** £12.00
FRENCH CHEESES BOARD £12.00

LES PETITES FAIMS

(Available from 11.30am to 5.00pm)

CROQUE MONSIEUR £6.00 | **MADAME** £7.00
Goey toasted sandwich filled with ham, gruyere cheese and bechamel sauce and topped with egg ("Madame")

CROISSANT JAMBON-FROMAGE £4.50
Warm croissant filled with bechamel sauce and gruyere cheese

QUICHE LORRAINE £8.00
Petits lardons, onions, & gruyere cheese savoury custard tart served with a green salad

EXPRESS LUNCH

HALF HOUR LUNCH GUARANTEE

BISTRO EXPRESS £12.50

1 course plus 1 glass (125ml) of house red, white, rose, half lager. Or a soft drink or Coffee/Tea.

Choose Between:

GRILLED SIRLOIN STEAK (6oz)

Served with French fries or green salad and home-made béarnaise sauce

THE AWARD WINNING COQ AU VIN

With home-made purée

MUSSELS STEAMED WITH BUTTER

White wine and shallots, served with French fries

LE PLAT DU JOUR

(Chef's daily special)

LES SALADES

SAUMON FUMÉ, CAPRES ET BLINIS £8.50 / £16.00
Smoked salmon salad, capers and crème fraiche dressing served with homemade blinis

CARPACCIO DE BOEUF **Gf Df**
TAPAS £7.00 (50grs) | £10.00 (90grs) | £17.00 (160grs)
Fine slices of beef filet marinated with olive oil and balsamic vinegar, rocket and sun-blushed tomato salad, choose between cracked black pepper, parmesan, Roquefort or mixed

CAMEMBERT RÔTI £8.50 / £16.00
Baked camembert, walnuts & apple salad, petits bacon lardons, homemade sage focaccia
Extra: Smoked Toulouse sausages £2.00

LES CLASSIQUES STARTERS

SOUPE A L'OIGNON GRATINÉE £6.50 / £12.00
French onion soup and gruyere cheese croute

SOUPE DE POISSON Can be **Gf Df** £7.00 / £13.00
Local fish soup scented with Ricard, served with rouille sauce, gruyere cheese & croutons

PATE DE FOIE DE VOLAILLE £6.75
Chicken liver parfait with bacon and flamed with brandy, served with toasted sourdough bread, seasonal chutney & pickles

CUISSES DE GRENOUILLES **Gf** £1.30 PER UNIT
Pan fried frog legs with parsley and lemon butter

PERSILLADE D'ESCARGOTS **Gf** £7.00 (6) / £13.00 (12)
Baked snails in garlic & herbs butter

LES CLASSIQUES MAIN COURSES

FILET DE BOEUF "ROSSINI" £25.50
Pan fried beef filet, wild mushrooms and madeira wine sauce, seared foie gras & truffle oil

BOUILLABAISSA Can be **Gf Df** £9.00 / £16.00
Fish stew topped with a variety of fish, shellfish & mussels served with rouille sauce, gruyere cheese and croutons

COQUILLE SAINT JACQUES **Gf** £9.50 / £18.00
Local seared scallops & mushrooms fricassee cooked in a rich Noilly Pratt cream sauce, mash potatoes

-V- SOUFFLÉ AU ROQUEFORT £13.50
Twice baked Roquefort soufflé, caramelised pears & lemon butter sauce. Served with a green salad

COQ AU VIN £14.50
Coq au vin served with braised chicory and dauphinois potatoes

-V- HARICOTS VERTS EN SALADE £6.00 / £11.00
Green beans and shallots salad, roasted hazelnuts & honey mustard vinaigrette

Extra: Confit duck crockets £2.00 / Smoked Toulouse sausages £2.00 / Anchovies £1.50

SUPRÊME DE POULET ET FROMAGE DE CHÈVRE EN SALADE **Gf Df** £13.00
Chicken supreme filled with goat's cheese "quenelle", sun-blushed tomatoes, mixed leaves and coriander salad

-V- CROTTIN DE CHÈVRE ET CONFIT D'OIGNON EN SALADE **Df** £8.00 / £15.00
Salad of goat's cheese Crottin & onion marmalade

FOIE GRAS **TAPAS** £7.00 / £13.00
Pressed duck foie gras terrine, seasonal chutney and homemade toasted brioche

MOULES MARINIÈRES **Gf** £7.50
Steamed mussels with butter, white wine, shallots & parsley
Extra: Crème fraiche £1.00

MOULES MARINIÈRES WITH FRENCH FRIES £14.50
Steamed mussels with butter, white wine, shallots & parsley
Extra: crème fraiche £1.00

DUO DE CANARD, SAUCE AU POIVRE VERT £19.50
Confit duck leg and marinated seared duck breast served with sautéed potatoes, pepper and Calvados sauce (allow 20 minutes)

AILE DE RAIE AU BEURRE DE CAPRES £17.50
Pan fried local skate, capers, lemon and brown butter sauce served with parsley new potatoes

ARRIVÉE DU DOCK MARKET PRICE
Catch of the day served plain grilled with crunchy vegetables
Extra sauce £2.50
Lemon Butter, Hollandaise, Garlic Butter, Chilli Butter

LE GRILL

(All our beef cuts are served with French fries, grilled tomatoes, homemade Bearnaise & garlic butter)

CÔTE DE BOEUF 800 GRS / £47.00
(Double size prime rib of beef for two persons)

Extra: "a cheval" (Add a fried egg) £1.50

Add a slice of seared foie gras £5.00

Extra sauce £2.50

Bearnaise, Pepper, Roquefort, Rossini

SIRLOIN STEAK 6oz £14.00 / 10oz £23.00

BEEF FILET STEAK 6oz £23.00 / 8oz £26.00

CLASSIC BEEF BURGER £14.25
Homemade sesame bun filled with 180 grs beef burger, topped with onion compote, tomato concasée & pickled cucumber served with French fries

Extra: Fried egg £1.50, Seared foie gras £5.00, Crispy bacon, Emmental cheese, Roquefort cheese, Wild mushrooms £2.00

LES LEGUMES

POMMES FRITES £3.25
French fries

GRATIN DAUPHINOIS £4.00
Dauphinois potatoes

POMMES SAUTÉES £3.50
Sauteed baby potatoes

POMMES DE TERRE NOUVELLES AU BEURRE £3.25
Buttered new potatoes

SALADE COMPOSÉE £3.50
Mixed salad

ÉTUVÉE DE CHOUX VERT £4.00
Creamy cabbage & bacon

SALADE VERTE £3.50
Green salad

COURGETTES PANÉES £3.75
Breaded courgettes

ÉPINARDS AU BEURRE £4.00
Buttered spinach

RATATOUILLE £4.00
Mediterranean vegetables & olive stew

LÉGUMES VARIÉS DE SAISON £3.75
Seasonal mixed vegetables

LES DESSERTS

TARTE TATIN, GLACE VANILLE OU CRÈME FRAÎCHÉ (allow 20 minutes) £8.00
Caramelised apple tatin tart, choose between Guernsey vanilla ice cream or crème fraiche

CRÈME BRÛLÉE A LA VANILLE **Gf** £6.50
Traditional vanilla crème brulee

MOUSSE AU CHOCOLAT **Gf** £5.50
Chocolate mousse

FROMAGE BLANC £5.00
French cottage cheese, fresh fruits & strawberry jam

PLATEAU DE FROMAGE £5.00
Cheese board for 1 person

LA FRANCE EN TROIS DESSERTS **Gf** £6.50
Selection of 3 baby sweets: chocolate mousse, vanilla brulee & floating island

PROFITEROLES GLACÉES À LA VANILLE, SAUCE CHOCOLAT £7.00
Choux buns filled with Guernsey vanilla ice cream and topped with hot chocolate sauce

LE COLONEL **Df** £7.00
2 scoops of lemon sorbet topped with a measure of house vodka

LE TROU NORMAND **Df** £7.00
2 scoops of apple sorbet topped with a measure of Calvados

GLACES ET SORBETS £1.90 / PER SCOOP
Guernsey ice cream & sorbets

LA DAME BLANCHE **Gf** £6.50
3 scoops of Guernsey vanilla ice cream topped with Chantilly cream, chocolate sauce & flaked almonds

