

Petit Bistro £ 30 Party Menu

French Onion Soup, Melted Gruyere Cheese Crouton
Frog Legs “Jambonettes”, Parsley & Lemon Butter Sauce
Half-Baked Camembert, Apple & Walnuts Salad, Toasted Campagne Bread – V -
6 Snails Baked in their Shell, Garlic & Parsley Butter
Charcuterie Board: Selection of Cured Meats served with Pickles & Toasted Bread
“Soupe de Poisson”: Fish Soup served with Garlic Rouille, Grated Cheese & Croutons

Coq au Vin with Braised Chicory & Dauphinoise Potatoes
“Le Steak Frites”: Grilled Sirloin Steak (8oz) served with French Fries & Béarnaise Sauce
Pan-Fried Local Skate, Black Butter & Capers, Buttered New Potatoes
Slow Cooked Lamb Shoulder served on a Beans & Chorizo “Cassoulet”, Tarragon Cream Sauce,
Anchovies & Black Olive Tapenade Crouton
Classic Beef Burger: Sesame Homemade Bun filled with a “Steak Haché” (Minced Sirloin & Filet),
Tomato, Onions & Pickles, French Fries
“Bouillabaisse”: Medley of Local Fish & Mussels Cooked in a Clear Tomato & Pastis Broth
Twice Baked Roquefort Soufflé, Lemon & Chives Butter Sauce, Caramelized Pears, Roasted Hazelnuts
– V –

PB Chocolate Mousse & Cookies
Selection of French Cheese and French Baguette
Crème Caramel, Brittany Shortbread
La France in 3 ways: Baby Chocolate , Floating Island & Vanilla Crème Brulée

“Our Policy is always to accommodate any vegetarians, allergies or specific requests. Do not hesitate to contact us”