

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara
Olives (244) (vg)
4.50

Basket of Artisan
Baguette (374) (v)
5.00

Baked Camembert de Normandie
with lingonberry compote (989)
17.50

Steak Tartare
Croûte (173)
6.50

Smoked Salmon and
Crème Fraîche Tartine
(251) 6.00

HORS D'OEUVRES

Soupe à l'Oignon (228) 10.25
with gratinated croutons

Jersey Rock Oyster (8)
4.50 each

Avocado Vinaigrette (535) (vg) 10.25
with salade mâche

Grilled Artichoke Superfood Salad (vg)
toasted seeds, wild rice, pomegranate
and mixed quinoa
small (406) 13.50 / large (675) 21.50

Tarte Fine à l'Oignon Lyonnaise
(704) (v) 15.50
goats' cheese and thyme

Salade Niçoise
with 'agromar' tuna
small (396) 16.50 / large (745) 25.00

Oak Smoked Salmon (466) 17.95
grated egg, capers and parsley

Escargots à la Bourguignonne (879) 15.75
demi-douzaine

Classic Prawn Cocktail (725) 17.25
avocado and sauce 'marie rose'

Chopped Chicken Salad
avocado, peas and gem lettuce
small (507) 15.75 / large (830) 24.75

Steak Tartare
small (322) with sourdough toast 14.75
large (635) with pommes frites and a gem salad 27.50

Seared Scottish Scallops (195) 19.75
celeriac & apple purée, pickled apple
and toasted hazelnuts

LES OEUVS

Eggs Benedict small (705) 9.75
large (1410) 16.75

Omelette aux Fines Herbes (477) (v) 16.50
with a gem heart salad

Smoked Salmon and Scrambled Eggs (778) 19.25
with toasted sourdough

PLATS PRINCIPAUX

Roasted Darné of Cauliflower (238) (vg) 17.00
citrus quinoa and celeriac purée

Soufflé Suisse (1077) (v) 17.50
with a gem heart salad

Seared Fillet of Sea Bass (430) 29.00
mushroom fricassée and parsnip purée

Roast Sea Trout à la Provençale (273) 27.50
with french beans

Char-grilled Spatchcock Poussin (599) 28.00
with garlic & parsley oil

Ravioles du Dauphiné (828) (v) 17.50
forest mushrooms and beurre hongroise

Chicken Schnitzel (585) 22.50
with jus parisienne or lingonberry compote

Goujons of Haddock small (840) 15.50
large (951) 26.25
pommes frites and tartar sauce

Dry Aged Ribeye Steak (1099) 38.50
pommes frites and peppercorn sauce

Pan-seared Duck Breast (432) 29.95
braised red cabbage, blood orange
and madeira jus

Grilled Tranche of Halibut (577) 35.50
samphire, brown shrimp and beurre noisette

Flat Iron Steak Frites (1383) 27.25
with sauce béarnaise

LES GARNITURES

pommes frites (671) (v) 5.75
braised red cabbage with orange and prunes (47) (vg) 5.75

petits pois à la française (78) (v) 5.75
pommes purée (474) (v) 5.75

gem heart salad with fine herbs (109) (vg) 5.25
sautéed french beans with confit shallots (199) (vg) 5.95

FROMAGES, DESSERTS ET GLACES

All desserts and ice cream coupes are vegetarian, for vegan options please ask your server.

La 'Grande' Profiterole (472) 9.50
vanilla ice cream and chocolate sauce

Fromages: Livarot, Comté, Roquefort (747) 15.00
served fully garnished

Tarte Fine aux Pommes (889) 10.95
with vanilla ice cream

Cherry Clafoutis (843) 9.95
with cherries in kirsch

Baked Camembert de Normandie (989) 17.50
with lingonberry compote

Baked Cheesecake (753) 9.75
with strawberry compote

Soutine Truffles (2) (171) 3.75

Crème Brûlée (589) 9.25

Apple & Apricot Crumble
(716) 9.95
with crème anglaise

Macaron de Saison (509) 7.50

Coupe 'Lucian' (1005) 9.75
pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce

Scoop of Homemade Ice Cream or Sorbet (208) 3.50 each



Scan to view a menu
with calories. Adults need
around 2,000 kcal a day.

*A discretionary 12.5% Service Charge will be added to your bill - All gratuities are managed independently
Prices include VAT - Gluten free options available - No flash, or intrusive photography
Please inform your server if you have any food allergies or special dietary needs - v - vegetarian | vg - vegan*



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