

## POMPETTE

## PLATES

## BAR MENU

HOUSEMADE SPICED ROASTED NUTS	VEGAN   GF	7
MARINATED OLIVES	VEGAN   GF	9
ESCARGOT DE BOURGOGNE BEURRE À L'AIL (6)		24
Snails in garlic butter with toasted bread		GF+2
FOIE GRAS 65g		39
Served with toasted brioche and confit figues		GF+2
DUCK SLIDER or MUSHROOM SLIDER	v	25/20
Brioche bun, apple and carrot slaw, caramelised shallot and cheese		GF+2
CHARCUTERIE BOARD		37
Selection of cured meats, crackers bread, cornichons & guindillas		GF+2
CHEESE PLATE		37
Savarin brillat, Basque cheese, quince paste, muscadet sultana, crackers and bread		GF+2

## BISTROT MENU

## Entrées

HOUSEMADE PÂTÉ EN CROÛTE with butter lettuce	20
MUSHROOM VOL AU VENT	19
SOUPE À L'OIGNON	22

## Plats

BARRAMUNDI with sauce vierge and seasonal salade	GF	42
BOEUF BOURGUIGNON with Paris mash		51
STEAK FRITES with choice of sauce		MP
MUSHROOM GNOCCHI DUXELLE with epoisses cheese	v	47

## À Côtés

ROQUETTE AND PARMESAN SALADE	v   GF	15
PLATE OF GREENS	GF	15
BOL DE FRITÉS	v	15

## Desserts

CREME BRULÉE	GF	19
TARTE TATIN		16
ICE CREAM	GF	9