

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		25/20
Brioche bun, apple and carrot slaw, caramelised shallot and cheese		GF+2
CHARCUTERIE BOARD		37
Selection of cured meats, crackers, bread, cornichons and guindillas		GF+2
CHEESE PLATE		37
Brillat Savarin, Basque cheese, quince paste, muscadet sultana, crackers and bread		V GF+2

BISTROT MENU

Entrées		
HOUSEMADE PÂTÉ EN CROÛTE	with butter lettuce	20
MUSHROOM VOL AU VENT	V	19
SOUPE À L'OIGNON		22
Plats		
MARKET FISH	with sauce vierge and seasonal salade	GF MP
BOEUF BOURGUIGNON	with Paris mash	51
STEAK FRITES 300g	Scotch fillet with your sauce selection	51
GNOCCHI MUSHROOM DUXELLE	with epoisses cheese	V 47
À Côtés		
ROQUETTE AND PARMESAN SALADE	V GF	15
PLATE OF GREENS	V GF	15
BOL DE FRITES	V	15
Desserts		
CREME BRULÉE	GF	19
TARTE TATIN	with vanilla ice cream	16
ICE CREAM	GF	9