ADULT'S MENU

GOURMET STARTERS

- Chilled courgette soup with mint, ricotta and Madras curry croútons
- Bresaola and fresh goat's cheese with herbs, cherry tomatoes and mixed baby greens
- Foccacia with salmon, celeriac and Granny Smith apple remoulade, pesto
- Daily special starter

MAIN DISHES

- Corn-fed chicken supreme with chick peas in two textures and meat jus
- One-side cooked salmon steak, fennel and coconut, tomato and coriander sauce
- Pennette pasta with tomatoes and confit bell peppers, rocket-basil pesto and Parmesan PDO shavings
- Bistro Burger with crispy potatoes (sesame bun, beefburger, cheddar cheese, onions, tomatoes and gem lettuce)
- Extra-large sirloin steak (12oz) with crispy potatoes
- Side dish of crispy potatoes or vegetables
- Daily special main course

CHEESE

• Cheese matured by our Maître Fromager served with a mixed green salad

SWEET TREATS

- Fruit in a sweet spice syrup, almond emulsion and financier cakes
- Crunchy cream puff with frozen yogurt and red berry coulis
- Lemon chiboust cream with Morello cherry compote and streusel
- Daily special dessert

CHILDREN'S MENU • UNDER 12s

- Pennette pasta with ham and Emmental cheese or Chicken supreme with crispy potatoes
- Pot of vanilla ice cream *or* Fruit in syrup with financier cakes
- Squash (25 cl)