

Lunchtime Menu (11:30 - 17:00)

*We regularly propose some specials.
The maximum of the produce we use, are fresh, sourced locally and organic.
Because everything is homemade, it takes longer to cook, be patient.*

Soup of the day with bread and butter £ 4.50 (v), , 

Homemade Quiche of the day with salad £6.50 (v), , , 

Roquefort cheese and walnut salad (v), , 
Starter £5.00 OR Main Course £8.00

Honey roasted goat cheese salad £5.00(v), , 
Starter £5.00 OR Main Course £8.00

Charcuterie board £5.50

Cheese board £ 5.50 (v), 

French board (charcuterie and cheese)
Served with its small red wine glass £9.50 

Croque-Monsieur with chips or salad £7.50 , , 
Toasted bread with ham, cheese and béchamel sauce)
Frying egg on top £1.00 

Steak with chips or vegetable of the day £10.50

Omelette with chips or salad £6.50 , 
Add cheese or ham or mushroom £1.00 each

Baguette sandwich £4.00
Real baguette bettered with ham or cheese or pâté and salad , 

Garlic bread Tartine £3.00 (v) , , 

Homemade chips portion £2.50 

(v) Suitable for vegetarian. May contain  Gluten,  Milk,  Eggs,  Nuts Family
All the translation in English is to give you an idea but doesn't reflect exactly the French recipe.

Evening Menu (From 17:00)

We regularly propose some specials.
The maximum of the produce we use, are fresh, sourced locally and organic.
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Soup of the day with bread and butter £ 4.50 (v),  

Homemade Quiche of the day with salad £6.50 (v),   

Roquefort cheese and walnut salad (v),  
Starter £5.00 OR Main Course £8.00

Honey roasted goat cheese salad £5.00(v),  
Starter £5.00 OR Main Course £8.00

Charcuterie board £5.50

Omelette with chips or salad £6.50  
Add cheese or ham or mushroom £1.00 each

Vegetable lasagne with salad £10.50 (v),   

Fresh pasta with sauce of the day and parmesan £11.00 (v),    

Seabass filet with chips or vegetable of the day £12.50 (v), 
French sauce: mixed herbs lemon cheese or beurre blanc £1.50

Seabass filet roasted with aioli and chips or vegetable of the day £13.50 (v), 

Rib-eye steack 8oz with chips or vegetable of the day £15.00
French sauce: mixed peppers or blue cheese or goat cheese £1.50

Magret of duck with chips or vegetable of the day £17.00
French sauce: mixed peppers or blue cheese or goat cheese £1.50

Magret of duck stuffed with goats cheese and honey and chips or vegetable of the day £21.00 

French sauce: mixed peppers or blue cheese or goat cheese £1.50

Homemade chips portion £2.50 

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Evening Menu (From 17:00)

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...CHILDREN...

(Under 8 years old)

Fresh pasta with ham and cheese £7.50 , , 

...DESSERTS...

Depend on chef's mood... £5.50



Cheese board £ 5.50 (v), 

...ICE CREAM...

Chocolat liegeois → vanilla / chocolate ice cream, chocolate sauce + cream £5.50



Dame rousse → vanilla ice cream, honey / amend sauce + cream £5.50



1 bowl with cream £2.50

Each extra bowls £1.00

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