

Apéritifs

Champagne €14.00

Bellini €12.00
Crémant and crème de pêche

Mimosa €12.00
Crémant & orange juice

Kir Royale €15.00
Champagne & crème de cassis

Kir €7.50
White wine & crème de cassis

Kir Breton €6.50
Artisan cider and crème de cassis

Ask to see our wine list

STARTERS

FRENCH ONION SOUP **G, MK, SS** €6.90 SOUP DU JOUR **MK** € 5.90

ASSIETTE DE SAUMON FUMÉ **F, MD, MK** € 11.00
organic Irish smoked salmon, buckwheat, cucumber, crème fraîche

FOIE GRAS POÉLÉ, NAVET, RAISIN, FRUITS ROUGE €13.50
seared foie gras, turnip and grappe, berries compote, brioche **G, MD, SS**

ESCARGOTS DE BOURGOGNE, **MK** €12.00
dozen Burgundy snails, garlic and parsley butter

BRIE FONDANT aux poire et raisins marinés **MK, G, SS** €10.90
oven baked French Brie, pear and marinated raisins, grilled bread

CALAMAR À L'AÏOLI AU POIVRON ROUGE **C, G, E, MD** € 9.50
fried calamari with lemon, red pepper aioli

CREVETTES SAUTÉES À L'AIL **C, MD, G, MK** €11.90
tiger prawns sautéed with garlic and Pastis flambé

SALADE D'HIVER, FRUITS ET LEGUMES DU MOMENT €6.90
winter salad, seasonal fruits and vegetables

MAINS

MOULES MARINIÈRES BASILIC **M, MK** €8.90 / €18.50
mussels in garlic, white wine and fresh basil cream (main with fries)

LINGUINI CRUSTACÉS **G, M, C** €12.50 / €19.50
clams and mussels linguini pasta, courgette and spring onion, virgin olive oil and parsley

MIGNON D'AGNEAU AU ROMARIN €25.00
rosemary and garlic infused rump of lamb, Tarbais white beans and sweet pepper

CUISSE DE CANARD CONFIT, BETTERAVE, PATATE DOUCE, JUS PORTO ET AIL **G** €22.00
caramelised confit duck leg, golden beetroot, sweet potato, port and garlic jus

MERLU POCHÉ DIEPPOISE **F, C, M, MK** €23.50
poached hake, mussels and prawns, white wine cream

LOUP DE MER, CURCUMA FRAIS INFUSÉ, BRUNOISE DE LEGUMES GRILLÉE **F, C, MK** €25.00
whole seabass, grilled vegetables, fresh tumeric infused virgin olive oil and brunoise

COQ AU VIN **CY, SP, MK** €21.50
braised red wine chicken with bacon, pearl onion and creamed potato

STEAK FRITES **MD, E, MK** €26.90
10oz rib-eye steak with French fries, grilled onions, green leaves, pepper or Roquefort sauce

RISOTTO AU CHAMPIGNON SAUVAGE ET ARTICHAUD **MK, SP** €20.50
wild mushroom and artichoke risotto, apple cider sauce

SIDES

All at €4.00

House fries

Sautéed green beans,
bacon & almond **N, MK**

Sautéed wild
mushroom & apple **MK**

Mixed salad **MD, E**

CHEESE

MK, G, N, SS

5 CHEESE PLATE ... €12.50

3 CHEESE PLATE ... € 8.50

served with spiced pear

CHEF DE CUISINE:

JÉRÔME FERNANDES

DESSERTS

G, E, MK, N

LA RÉSERVE CHOCOLATE TART €6.90

CLASSIC CRÈME BRULÉE €6.50

SEASONAL CLAFOUTIS €6.50

SWEET CRÊPES €6.50

- o caramel Breton, cinnamon apple, toasted almonds
- o banana, 72% dark chocolate, vanilla ice-cream

ALLERGENS: gluten = G, crustaceans = C, eggs = E, fish = F, molluscs = M, soybeans = S, peanuts = P, nuts = N, milk = MK, celery = CY, mustard = MD, sesame Seeds = SS, sulphites = SP, lupin = L

All fourteen allergens are openly used in our kitchen. Trace amounts may be present at all stage of cooking

* A discretionary charge of 10% will be added to your bill for groups of six persons or over

* All our meat produce is 100% traceable & sourced from our suppliers in Ireland * All our food is prepared to order using fresh and many organic ingredients