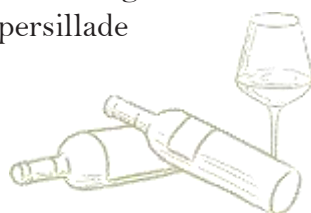




|                                                                                          |          |
|------------------------------------------------------------------------------------------|----------|
| Mixed olives                                                                             | 5        |
| Pickled anchovies, olive oil, espelette pepper                                           | 8        |
| Bread & butter                                                                           | 5.5      |
| Charcuterie, remoulade                                                                   | 9.5 / 18 |
| <i>Truffle Saucisson, Saucisse sèche, Corsican Coppa, Noix d'épaule, Rosette de Lyon</i> |          |
| Cheese & Honey Pairing                                                                   | 8.5 / 16 |
| <i>Sauvaget Cendre, Petit Brillat-Savarin, Fourme D'Ambert, Comté AOP</i>                |          |
| Baked St Marcellin, truffle honey                                                        | 10       |
| Pork terrine, mustard, cornichons                                                        | 12       |
| Sea bream crudo, grapefruit, chili basil oil                                             | 14       |
| Cheese beignets, onion confit                                                            | 8        |
| Croquettes of the day                                                                    | 9        |
| <u>To Share</u>                                                                          |          |
| Whole Brill, capers, olives, lemon, trout roe, sauce Dugléré                             | 58       |
| Côte de boeuf, beurre café de Paris, sauteed green beans persillade, frites              | 90       |
| Moules marinières                                                                        | 18       |
| Cod, Noilly Prat, mussels, vadouvan sauce, samphire, butter beans, trout roe             | 27       |
| Ricotta spinach raviolis, sage butter, capers, parmesan                                  | 23       |
| Roasted butternut squash, labneh, red chicory, tomatoes and grilled red peppers          | 24       |
| Dry aged beef Chateaubriand, peppercorn sauce                                            | 29       |
| 450g Pork chop, pomme purée, cornichons grenobloise                                      | 27       |
| Baby Chicken, grenobloise sauce                                                          | 26       |
| Lamb rump, merguez, pomme purée, black olives lamb jus                                   | 31       |
| Confit pork belly, grilled prawns, langoustine bisque, carrots, Parisian potatoes, basil | 29       |
| Frites & béarnaise                                                                       | 6        |
| Red and green lettuce, chives, lemon dressing                                            | 12       |
| Green bean salad or green bean en persillade                                             | 12       |



All our dishes may contain nuts.

The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes.  
Game dishes may contain shot. Please advise us of any allergies you have.