Inspired by the great boulevard cafés of Paris to serve   
the best local ingredients combined with classic French cuisine.

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| Jersey Oysters |  | Les Plats Legers |
| Mignonette: *sweet red wine vinegar & shallots (each)* 3  Bloody Mary: *tomato, Worcestershire, Tabasco, Sherry* 3.5  Colmar: *pickled cucumber & caviar* 3.5  Hollandaise Sauce 3  Rockefeller: *spinach, shallots,* *cheese, Worcester Sauce* 3  Beurre Blanc *with grainy mustard* 3  Coquilles St Jacques 10 |  | Pate de Campagne *with French bread & cornichons* 9  Scottish Smoked Salmon, *with caperberries* 13  Grilled Escargots *with* *garlic butter* 10  Confit Garlic *on toast with cream cheese, chives* 7  Baked Brie *with honey, rosemary & garlic* 14  Crevettes Roses (8oz) *with lemon & mayonnaise* 11  Pork Rillettes *with toast & cornichons* 8 |
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| Sandwiches & Baguettes | | |
| Hot  Croque Madame ham, Gruyère, béchamel, fried egg 11  Croque Mo*n*sieur *ham,* G*ruyere, bechamel crust* 9  Baked Pork Rillettes, *garlic mushrooms, cornichons* 9  Warm Goats Cheese, *beetroot salad, honey vinegar* 9 |  | Cold  Jambon Beurre 6  Ham, Gruyere Cheese, *Egg, Salad* 6.5  Pan Bagnat *tuna, tomatoes, olives, onion, peppers* 7  Gruyère Cheese with slow roasted tomatoes 5.5 |
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| Les Plats | | |
| Jersey Lobster Salad *Jersey Royals, mayonnaise* 22  Fruits de Mer *half lobster,* *Jersey* *crab, Jersey oysters, moules, crevettes, gambas* 32  Hot Confit Chicken *with Aioli, salad* 12  Charcuterie Board 17  Cheese Board 15  Charcuterie & Cheese Board 20 |  | Omelette with GruyereCheese *and salad,* 12  Omelette with Wild Mushrooms *and salad,* 13  Omelette Fines Herbes *chives, parsley, chervil* 13  Entrecote Frites *with salad 28*  Steak Hache au Poivre, *with frites* 16  Crispy Confit Duck Leg Salad19  Frites / truffle Frites6/7 |
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| Snacks & Desserts | | |
| Gordal Olives 5  Dry Roasted Peanuts 3 |  | Salted Cashews 4  Smoked Almonds 5 |
| Tarte aux Pommes 8 |  | Tarte au Citron 8 |

