

Small

- Crunchy spiced nuts 6
- Marinated olives 7
- Chorizo Coriander Tartine 9
- Soup of the day 11

Boards

- Cheese board 21
Tête de moine Cheese flower, Saint Secret
goats cheese, Bleu d'Auvergne cheese
- French Sausage board 14
Pork & fennel saucisson & Lyonnaise
sausage
- Charcuterie board 21
Pork Rillet, chicken pistachio terrine, duck
liver & sage paté
- Motherboard 34
like your French mumma would make ya'
combine two of the boards above

Tarte Flambée

- Smoked bacon, Gruyere cheese, onion 17
Add confit garlic & chive 3; mushroom 3
- Smoked bacon, Comté, pecan, onion 22
- Bleu d'Auvergne blue cheese, julienne
pear, pecan 21
- Goats cheese, prune, pine nut, thyme,
honey 22
- Fresh salmon, chilli cream, apple, mint 25
- Carved Wagyu steak, mixed salad,
viniagrette, parmessan 26

Plates

- Cordon Bleu - crumbed chicken breast,
stuffed with ham & melted comté cheese,
green salad, Mushroom sauce 22
- Sautéed Salmon with carrot purée,
marinated radish & beetroot 24
- Wagyu Steak 200gms marble #5
Cauliflower purée, autumn veg,
Blue cheese sauce 28

- Raclette 23
On roast potato with salad,
Kimchi radish or French cornichon
Add Lyonnaise sausage 4; mushroom 3

Salade

- Melted Goats cheese salad, walnut,
shallot, date & balsamic syrup 18
- Crispy bacon salad, cranberry, pine nut,
parmesan on rocket 16

Sides

- Thyme roasted potato 7
- Frenchified mac n cheese, Gruyere,
handmade Spaetzle French pasta 15
- Grilled broccoli & asparagus, chilli 10
- Rocket, cherry tomato, viniagrette 8

Dessert

- Apple & cinnamon on sweet Tarte
Flambée set on fire with calvados 16
- Chocolate mousse, chocolate crisps &
slow dried orange rind 14
- Crêpe with strawberry and grape 13