

espelette

MENU DU JOUR

Lundi Monday

Poireaux vinaigrette au jambon de porc Basque
Leeks in vinaigrette sauce with ham from Bigorre

—
Blanquette de veau aux petits légumes
Veal stew in sauce "blanquette" with young vegetables

2006 Meursault, Domaine Michelot, France £25.00

Mardi Tuesday

Quiche Lorraine
Ham and cheese quiche

—
Brandade de morue
Salted cod fish pie with garlic, oil and cream

2007 Riesling, Domaine Trimbach, France £13.00

Mercredi Wednesday

Raviole de Romans,
velouté de crustacé en infusion de morilles
Cheese ravioli from Romans,
shellfish velouté infused with morels

—
Chou farci braisé aux carottes et céleri
Stuffed cabbage braised with carrots and celeriac

2006 Chardonnay, La Crema, California £16.00

Jeudi Thursday

Cogollos aux anchois de Cantabrique et brebis basque
Sucrine lettuce hearts
with Brebis Basque cream and salted anchovies

—
Bavette de bœuf aux échalotes, gratin dauphinois,
sauce bordelaise
Skirt steak with shallots, oven-baked cream potatoes,
red wine sauce

2002 Ségla, Margaux £19.50

Vendredi Friday

Pâté de campagne « maison »,
oignons et cornichons au vinaigre
Country-style pâté, onions and gherkins in vinegar

—
Quenelles de brochet, sauce Nantua, timbale de riz basmati
Pike quenelles, Nantua sauce, Basmati rice timbale

2008 Pinot Noir, The Crossing, Marlborough £7.50

Samedi Saturday

Velouté de lentilles vertes du Puy à la saucisse de Morteau
Puy lentils velouté with roasted smoked sausages from
Morteau

—
Poulet à l'oignon, gratin de chou-fleur à la béchamel
Chicken fricassée with onions, gratinated cauliflower with
béchamel sauce

2007 Château Haut Peyrous, Marc Darroze, Graves £9.50

Dimanche Sunday

Œuf à la coque, mouillettes jambon/fromage
Soft-boiled egg,
soldiers with cooked ham and Gruyère cheese

—
Cassoulet
White bean stew with pork sausage and confit duck

2004 Rioja Reserva, Bodegas Roda £15.50

Prices

2 courses / £19.50

—
3 courses / £24.50

—
Dessert of the day

—
Plate du jour with a Kir Royal / £19.50

All wines served are 175ml

Cuisinière: *Hélène Darroze*

Please note a discretionary service charge of 12.5% will be added to your account

All prices are inclusive of VAT at the current rate of 17.5%

Luncheon: *Midday - 3pm*