

# *Les Petits Gourmets*

DÉBAUCHE GUSTATIVE

## *Small plates to share... or not*

- Cauliflower Gratin 7.50
- Comté Cheese Tapioca Bites with Aubergine Ketchup 8.00
- Endive Salad with Pear, Caramelised Walnuts & Blue Cheese 8.50
- Mixed Salad with Avocado, Radish, Shallots, Tomato  
Mint, Coriander, Dill & House Dressing 9.00
- Prawns with Mixed Salad & Horse Radish Cream 9.50
- Truffle Paste, Raclette Cheese & Mushrooms on Toast 11.50
- Salmon Tartare x Avocado, Dill & Capers, Smoked with Oak Wood 12.50
- Burrata, Broad Beans, Peas, Fresh Mixed Herbs, Lemon Oil & Pea Purée 13.00
- Beef Fillet Tartare x Capers, Shallots & Egg Yolk with Mustard 13.50
- Scallops with Lardons & Pea Purée 14.00
- Snails with Garlic, Parsley Butter & Toast 6 for 8.00 / dozen for 14.00
- Foie Gras with Seeded Sourdough & Fig Chutney 16.00

## *Mains*

- Tagliatelle with Pesto, Courgette, Peas, Broad Beans & Kale 15.50
- Chicken with Barley in Creamy Leeks & Spinach 16.50
- Pork Fillet coated with Mustard and Sage Crumbs  
Mashed Potatoes, Caramelised Apples & Mustard Sauce 17.00
- Pan Fried Sea Bass with Tapioca Pearls, Apricot Purée, Burned Peach  
Crispy Green Kale & Mint Yoghurt 19.00
- Duck Leg, Asparagus wrapped in Pancetta  
Pan Fried Baby Potatoes & Jus 20.00

### **AMOUR DE BEEF FILLET**

- Beef Fillet with Pan Fried Baby Potatoes  
Rocket & Cognac Pepper Sauce  
15.50 / Per 100g

*Dessert and Cocktail menus  
available inside*