

Les Petits Gourmets

WINE BAR & RESTAURANT

Classic Cocktails

Kir 8.00

Kir Royal 9.50

Bellini 10.50

Aperol Spritz 11.00

St Germain Spritz 11.00

Espresso Martini 12.50

Old Fashioned 12.50

Whiskey Sour 14.00

Signature Cocktails

L'Attrape Coeur 9.50

Attar de Rose Vodka, Tonic Water & Lime

French Martini 12.50

Vodka, Chambord & Pineapple Juice

French Spritz 12.50

Chambord, Saint Germain, Prosecco & Sparkling Water

Napoléon 12.50

Light Rum, Dark Rum, Chambord, Cardamom Bitters & Lime

Plaisir du Patron 12.50

Grey Goose, Patron XO Cafe & Espresso

The French Mistress 12.50

Gin, Saint Germain, Chambord, Cointreau & Lime

Nibbles

Bread Basket 2.90

Mixed Olives 3.50

Rosemary Nuts 3.50

Truffle & Pecorino Nuts 3.50

Charcuterie

Duck Rillettes 4.50

Saucisson Sec 4.50

Jambon de Bayonne 5.00

Charcuterie Board (g) 12.00

Cheese

Brie 4.50

Comté 6.00

Blue Cheese 6.00

Cheese Board (g) 14.00

Sides

♦ Tenderstem Broccoli, Almond Chillies & Garlic (g) 5.50

♦ Hand Cut French Fries & Truffle Parmesan 5.50

♦ Green Beans & Crispy Onions 5.50

♦ Sweet Potato Fries & Dijon Mayo 5.50

TRUFFLE LOVERS
8.00

Small plates to share... or not

♦ Camembert on Toast served with Onion Chutney 6.50

♦ Onion Soup with Gruyère & Croutons 7.00

♦ Mixed Salad with Avocado, Radish, Shallots, Tomato Mint, Coriander, Dill & House Dressing (g) 8.00

♦ Goat Cheese with Mixed Leaves Salad, Caramelised Walnuts, touch of Honey & Croutons 9.00

♦ Raclette Cheese & Mushroom Toast 9.00

Salmon Tartare x Avocado, Dill & Capers, Smoked with Oak Wood (g) 12.00

Scallops with Pea Purée & Lardons (g) 12.50

Snails with Garlic, Parsley Butter & Toast 6 for 7.00 / 12 for 13.00

Foie Gras served with Sourdough & Fig Relish 14.00

Mains

♦ Roasted Romanesco Cauliflower with Burnt Cauliflower Purée Poached Egg, Parmesan Crumble & Mint Oil 15.50

Poulet Normande

Chicken Breast with Mushroom Sauce served with Pommes Dauphines 16.00

Poached Cod with Garlic, Lemon and Parsley, served on bed of Mangetout Beans with Crispy Parsnip & White Fish Sauce 16.50

Duck Leg with Butternut Squash & Sweet Potato Purée, Savoy Cabbage & Dark Jus (g) 17.00

AMOUR DE BEEF

300g Rib Eye Steak with Pan Fried Baby Potatoes Rocket & Cognac Pepper Sauce (g) 23.00

Signature

Dernier Plaisir

Crème Brûlée 6.00

Chocolate Fondant, Blueberries & Vanilla Ice Cream 7.00

Baked Nutella Cookie Dough & Mascarpone Ice Cream
8.00

♦ Vegetarian. (g) Gluten Free.

If you have any food allergies, please let your server know when you order.

A discretionary 12.5% service charge will be added to your bill. All gratuities are managed by the staff. Payments by card only.

