

GASTRONOMIQUE EVENING

WEDNESDAY 28TH MARCH 2012

5 Courses & free aperitif - £24.90

SOUPE A L'OIGNON - ALSACE

Classic French onion soup

RILLETTES DE SAUMON AUX CÂPRES ET A L'ANETH - NORD-DE-PAS-CALAIS

Slow cooked salmon in its own juices finished with crème fraîche

SALADE DE CROTTIN DE CHAVIGNOL CHAUD - RHÔNE ALPES

Warm goats cheese and pear salad with brioche croutons

ASSORTIMENT DE CHARCUTERIE - NORMANDIE

Selection of salami and cured ham with pickled vegetables and crusty bread

QUENELLES A LA LYONNAISE - RHÔNE ALPES

Quenelles of Comté cheese and onion served on a roasted tomato sauce

CONFIT DE CANARD ET LA PURÉE DE PETIT POIS - PROVENCE

Pan roasted breast of duck with confit leg and pea puree finished with a light duck jus

TACHÉTÉ EN PAPILOTE - ALSACE

Fillet of seabass with julien vegetables and white wine cooked in a parchment paper parcel

POLENTA AU PARMESAN ET LA FINE RATATOUILLE - PROVENCE

Baked parmesan polenta with baby ratatouille and a black olive dressing

CIVET DE LAPIN - BOURGOGNE

Braised wild rabbit in red wine with truffled dumplings and fresh herbs

LIMANDE - SOLE A LA VERONIQUE - PICARDIE

Filletts of lemon sole poached in a fish stock with a white wine and grape sauce

FROMAGES

Selection of Regional French Cheese with homemade chutney, grapes, celery and biscuits

TARTE AU CITRON - LANGUEDOC - ROUSSILLION

Classic lemon tart served caramelised with raspberry coulis

ILES FLOTTANTES - RHÔNE ALPES

Poached meringue floated on a vanilla cream with pistachio nut brittle

FONDANT AU CHOCOLAT - RHÔNE ALPES

Warm chocolate pudding with a liquid centre served with a sweet vanilla cream

chez jules