



# la table

DE LA COUDRAIE

## Dishes to be shared

CHARCUTERIE BOARD	15.00
AGED CHEESE BOARD	15.00
OUR GENEROUS MIXED BOARD TO SHARE	22.00

## Starters

<b>DUCK BREAST</b> CARMELIZED "TERIYAKI" STYLE, GINGER AND CORIANDER, SWEET AND SOUR BUTTON MUSHROOMS	14.00
<b>CAULIFLOWER</b> VELOUTÉ, SOFT-COOKED EGG, SMOKED HERRING CAVIAR AND VIRGIN OIL	13.00
<b>ORGANIC EGGS</b> MAYONNAISE WITH TRADITIONAL MUSTARD, CRISPY ONIONS AND HERBS	9.00
<b>COD</b> FLAKED COD SERVED WITH WARM CITRUS VINAIGRETTE, HERBS AND GRILLED LEEKS	12.00
<b>HOMEMADE DUCK FOIE GRAS</b> SEMI-COOKED WITH AGED MIMOLETTE CHEESE, ONION JAM WITH CIDER VINEGAR	20.00

# Starters

# Mains

<b>KING PRAWNS</b>	<b>25.00</b>
WITH PARSLEY BUTTER, CRUSHED CARROTS WITH ONIONS AND BASIL, ANISE BEURRE BLANC	
<b>SALMON</b>	<b>23.00</b>
PAN-SEARED ON ONE SIDE, BEETROOT TARTARE WITH LEMON, PUY LENTILS WITH FRESH GOAT'S CHEESE	
<b>BEEF</b>	<b>24.00</b>
ANGUS FLANK STEAK, SIMPLY SEARED, BLACK PEPPER AND COGNAC SAUCE, HOMEMADE FRIES	
<b>BURGER</b>	<b>23.00</b>
180 G MINCED BEEF STEAK, MATURE MORBIER CHEESE, CARAMELISED ONIONS AND SMOKED SAUCE, HOMEMADE FRIES	
<b>LAMB</b>	<b>27.00</b>
SLOW-COOKED SHOULDER, GREEN CURRY, COCONUT MILK, LIME AND GINGER, SAUTÉED ZUCCHINI, CRISPY GARLIC AND CORIANDER	
<b>BRIE PASTA</b>	<b>18.00</b>
PENNE "TARTIFLETTE STYLE", REBLOCHON CREAM AND WHITE WINE, GRILLED ONIONS AND SMOKED BACON - VEGETARIAN OPTION AVAILABLE.	

## For the kids

<i>choice of</i>	BEEF PATTY WITH HOMEMADE FRIES	<b>14.00</b>
	OR	
	PENNE WITH KETCHUP AND FINELY GRATED COMTÉ CHEESE	
+ dessert	MOLTEN CHOCOLATE CAKE	

## Cheese and desserts

SELECTION OF AGED CHEESES	<b>12.00</b>
CRÈME BRÛLÉE... LIME AND COCONUT VERSION	<b>10.00</b>
APPLE "CHANTECLERC"... SLOW-COOKED APPLE, BLACKCURRANT COMPOTE AND BRETON SHORTBREAD CRUMBLE	<b>10.00</b>
BANANA BREAD... BANANA CAKE, SALTED BUTTER CARAMEL, VANILLA ICE CREAM	<b>11.00</b>
CHOCOLATE 64 %... TONKA BEAN LAVA CAKE, PISTACHIO CUSTARD	<b>11.00</b>

# Mains & Desserts