



# 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>PORK RILLETTES</b><br>HOMEMADE AND LIGHTLY SMOKED, SERVED WITH GRILLED<br>BREAD FROM “LA FERME DE LA BALEINE”      | 11.00 |
| <b>SALMON</b><br>CITRUS TATAKI, CAULIFLOWER PURÉE WITH VIRGIN OIL   | 14.00 |
| <b>ORGANIC EGGS</b><br>MAYONNAISE WITH TRADITIONAL MUSTARD, CRISPY<br>ONIONS AND FRESH HERBS                          | 9.00  |
| <b>VEGETABLES</b><br>CREAMY VELOUTÉ, HORSERADISH CREAM AND<br>MARINATED RAW MUSHROOMS                                 | 11.00 |
| <b>HOMEMADE DUCK FOIE GRAS</b><br>THINLY SLICED, SERVED WITH CELERY REMOULADE,<br>GREEN APPLE AND A CRISP BREAD TUILE | 20.00 |

# Starters

# Mains

|   |              |
|---|--------------|
| <b>KING PRAWNS</b><br>SAUTÉED WITH PARSLEY AND GARLIC, MASHED CARROTS, ONIONS<br>AND CORIANDER, ANISE-FLAVOURED LEMON BUTTER    | <b>25.00</b> |
| <b>SEA BASS FILLET</b><br>PAN-SEARED ON THE SKIN, CONFIT CHARLOTTE POTATOES, HERB<br>SALSA VERDE AND GRILLED PARMESAN           | <b>24.00</b> |
| <b>BEEF SKIRT STEAK</b><br>MARINATED IN CHIMICHURRI AND SEARED ON THE PLANCHA,<br>WOK-FRIED VEGETABLES AND SPICY MAYONNAISE     | <b>23.00</b> |
| <b>BURGER</b><br>180 G MINCE BEEF, MATURE MORBIER CHEESE, CARAMELISED<br>ONIONS AND SMOKED SAUCE, HOMEMADE CHIPS                | <b>23.00</b> |
| <b>FREE-RANGE CHICKEN</b><br>THIGH COOKED “VALLÉE D'AUGE” STYLE WITH DRY CIDER,<br>MUSHROOMS AND SMOKED BACON, PARSLEY JUS RICE | <b>21.00</b> |
| <b>BRIE PASTA</b><br>COATED IN TOMATO SAUCE, BLACK OLIVE TAPENADE, ROASTED PINE<br>NUTS AND GOAT'S CREAM                        | <b>18.00</b> |

## For the kids

|                  |   |              |
|------------------|---|--------------|
| <i>choice of</i> | <b>ROUND STEAK WITH HOMEMADE FRIES</b>                      | <b>14.00</b> |
|                  | <b>OR</b>   |              |
|                  | <b>LINGUINE WITH KETCHUP AND FINELY GRATED COMTÉ CHEESE</b> |              |
| <b>+ dessert</b> | <b>MOLTEN CHOCOLATE CAKE</b>                                |              |

## Cheese and desserts

|  |              |
|--|--------------|
| <b>PLATTER OF MATURE CHEESES</b>                                   | <b>12.00</b> |
| <b>APPLE... VANILLA COMPOTE, WARM RICE PUDDING</b>                 | <b>10.00</b> |
| <b>64% CHOCOLATE... BROWNIE WITH PECAN NUTS, VANILLA ICE CREAM</b> | <b>11.00</b> |
| <b>SEASONAL FRUITS... CRUMBLE STYLE, PISTACHIO CREAM</b>           | <b>11.00</b> |
| <b>CRÈME BRÛLÉE... LIME AND COCONUT VERSION</b>                    | <b>10.00</b> |

# Mains & Desserts