



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

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

Starters

Mains

KING PRAWNS	25.00
WITH PARSLEY BUTTER, CRUSHED CARROTS WITH ONIONS AND BASIL, ANISE BEURRE BLANC	
SALMON	23.00
PAN-SEARED ON ONE SIDE, BEETROOT TARTARE WITH LEMON, PUY LENTILS WITH FRESH GOAT'S CHEESE	
BEEF	24.00
ANGUS FLANK STEAK, SIMPLY SEARED, BLACK PEPPER AND COGNAC SAUCE, HOMEMADE FRIES	
BURGER	23.00
180 G MINCED BEEF STEAK, MATURE MORBIER CHEESE, CARAMELISED ONIONS AND SMOKED SAUCE, HOMEMADE FRIES	
LAMB	27.00
SLOW-COOKED SHOULDER, GREEN CURRY, COCONUT MILK, LIME AND GINGER, SAUTÉED ZUCCHINI, CRISPY GARLIC AND CORIANDER	
BRIE PASTA	18.00
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	14.00
	OR	
	PENNE WITH KETCHUP AND FINELY GRATED COMTÉ CHEESE	
+ dessert	MOLTEN CHOCOLATE CAKE	

Cheese and desserts

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

Mains & Desserts