



la table

DE LA COUDRAIE

To share

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

Starters

ORGANIC FARM EGGS MAYONNAISE WITH TRADITIONAL MUSTARD AND CHIVES	9.00
HOMEMADE TERRINE WITH POULTRY LIVERS AND CARAMELIZED RED ONIONS, TOASTED BREAD	11.00
VEGETABLES COOKED AND RAW IN A SALAD, FROMAGE FRAIS WITH HERBS AND IBERIAN CHORIZO	12.00
GASPACHO TOMATOES AND STRAWBERRIES WITH VIRGIN OLIVE OIL, SHRIMP MARINATED IN MILD SPICES	13.00
HOMEMADE SMOKED SALMON THINLY SLICED, DOUBLE CREAM AND LIME	15.00

Starters

Mains

KING PRAWNS	26.00
ROASTED TAILS WITH GARLIC AND PARSLEY, VEGETABLES WITH HERBS AND COCONUT BROTH, DASHI, LIME	
SALMON	23.00
PAN-FRIED IN A SATAY AND LEMON CRUST, SAUTÉED GREEN COURGETTES, YELLOW COURGETTE SALAD, GREEN JUICE	
ANGUS BEEF RIB STEAK	28.00
LIGHTLY FRIED, SERVED WITH CAPER TARTAR SAUCE AND BABY POTATOES WITH AOP CHEDDAR	
PORK FROM THE ÎLE-DE-FRANCE REGION	22.00
PULLED PORK-STYLE CONFIT PORK SHOULDER, SUCRINE LETTUCE, ROASTED TOMATOES AND SOFT-BOILED EGG	
BURGER	23.00
180G GROUND BEEF, MATURE MORBIER CHEESE, CARAMELISED ONIONS AND SMOKED SAUCE, HOMEMADE CHIPS	
BRIE PASTA	20.00
LINGUINE, GREEN PESTO AND ROASTED BELL PEPPER CREAM, CREAMY BURRATA...	

For the kids

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

Cheese and desserts

PLATTER OF MATURE CHEESES	12.00
64% CHOCOLATE... SALTED BUTTER MOLTEN CAKE, VANILLA ICE CREAM	10.00
RED BERRIES... TIRAMISU, RASPBERRY COULIS	12.00
APRICOTS... ROASTED, BRETON LAVENDER SHORTBREAD BISCUIT	11.00
CRÈME BRÛLÉE... PRALINE VERSION, CARAMELISED HAZELNUT FLAKES	10.00

Mains & Desserts