

- APRÈS -

Crêpes in-house

La complète	6.50
French chocolate spread, whipped cream & banana.	
Brittany	7.50
Vanilla ice cream, salted caramel spread & blueberries.	
La Suzette our special famous	9.50
Orange, Grand Marnier, butter & lemon.	

Cakes & Tartes

See our display

A selection of freshly made cakes, tarts and authentic French sweets.

Cafe gourmand	9.50
Coffee and mini desserts	
Crème brûlée	7.50

Waffles

Chocolat	9.50
Chocolat sauce & whipped cream.	
Cinammon & caramel	9.50
Cinammon & vanilla ice cream and caramel sauce.	
Brownies	9.50
Brownies & whipped cream.	

Fin Spéciale

Mousquetaire	9.90
Cognac, coffee & whipped cream.	
Normandie	9.90
Calvados, coffee & whipped cream.	
Gascon	9.90
Armagnac, coffee & whipped cream.	

- DRINKS -

Alcoolisé

Mojito	9.80
Choose from strawberry, passion or coco.	
Pina colada	9.90
Coco, rum & pineapple.	
Long Island tea	10.50
Aromatised iced tea & vodka or gin.	
Pastis	5.50
Liquor of aniseed, water & ice.	
Kir royale	9.90
Crémant & Crème de Cassis.	
Winter spritz	9.50
French sparkling wine, Aperol, cinammon & orange.	
Crémant	
» Coupe 8.00 » Bottle 55.00	

Non-alcoolisé

Virgin mojito	8.90
Choose from strawberry, passion or coco.	
Le St Tropez	9.90
Orange juice, pineapple, mango, red fruit syrup & lemon.	
The virgin mimosa	9.90
Lemonade, orange juice & lemon syrup.	
Pêche tea	6.50
Homemade peach iced tea.	

Le Small Print: We can't guarantee that any of our food is 100% free from traces of allergens as we handle all types of allergens in our kitchens. Always tell a member of our team about any allergies or intolerances you have before you order. We add an optional service charge of 12.5% to all orders.

Le French Corner Une Soirée à la Campagne



Par Marion et Dinesh

- ENTRÉES -

Spécialités

Cocktail avocat	8.50
Shrimps, cognac, mayonnaise, avocado & tomato.	
Poêlée de champignons	7.90
Mixed fried mushrooms with garlic on salad.	
Soupe à l'oignon	8.50
Onions, croutons, cheese comté.	
Trio of terrines	6.50
Tuna, chicken and pork pate with toast.	
Chevette	9.50
Goat's cheese and toast on salad, with bacon.	

Assiettes

to share

Cheese & Charcuterie

Selection of French cheese, terrine, saucisson & ham.

» Small 15.50 » Large 27.50

Veggie platter

Vegetable recipes, veggie spread & a selection of French cheese.

» Small 14.50 » Large 24.50



- LE PLAT PRINCIPAL -

Spécialités

Daurade royale <i>Whole sea bream</i>	22.50
Sea bass filet provençale sauce	19.90
Entrecôte 350g	29.90
Beurre maître d'hôtel <i>parsley & garlic butter</i>	
Filet de boeuf	35.90
Sauce au poivre <i>pepper sauce</i>	
Côtes d'agneau <i>lamb cutlets</i>	35.90
Au thym	

Our Special Guests

La raclette	18.50
Warm cheese served with charcuterie platter and boiled French potatoes. Extras:	
» French potatoes	2.00
» Cheese raclette	2.50
» Charcuterie	3.50
Vegetarian gratin	14.50
Ratatouille, onions and French grated cheese.	
La tartiflette	15.50
Rebochlon cheese, onions, potatoes and bacon.	



Plats du Soir

Duck breast	22.80
With gratin dauphinois, green beans and forest sauce.	
Chicken mustard	17.95
With gratin dauphinois.	
Roasted salmon	18.95
With red wine onion sauce, ratatouille & green beans.	

Burgers

All burgers served with organic French fries.

French	14.60
Beef patty, mayonnaise, Camembert, sweet onion, bacon, lettuce.	
Jacques	15.10
Beef patty, Jack Daniels BBQ sauce, Raclette cheese, mushroom, lettuce & tomatoes.	
Nordic	15.60
Salmon filet, tarragon mayonnaise, lettuce & pickled cabbage.	
Chips	4.00
Loaded chips <i>bacon & cheese</i>	6.00
Additional sides	5.65