



The restaurant is open for hot meals, evening dining and/or drinks from 4pm

Please find our menu below

HORS D'OEUVRES/ENTREES

Olives, herbed oil 3.50

Organic bread, olive oil and vinegar 4.00

Organic bread and butter 4.00

Ile of Mull cheddar, organic bread 4.00

¼ Camembert, fresh organic baguette 4.00

½ Camembert (125g), fresh organic baguette 6.90

White anchovies, organic bread 5.20

Smoked haddock rillettes, toast 5.20

Rannoch smoked venison, bread 5.20

Soupe du jour, organic bread (V) – ask for details

Traditional French onion soup , croûtons, gruyère (V) 9.20

Hand-made venison terrine with cranberries and au Cognac, onion compôte, toast 8.95

Traditional burgundy snails (x 6) in garlic butter, served with home-made baguette 8.95

Hot oak-smoked salmon pickled cucumber, wholewheat organic seaweed bread 12.95



LES ASSIETTES FROIDES – PLATTERS

To share or not to share – c'est ça la question !

LA CHARCUTERIE – COLD MEATS

£22.00

Beef bresaola, fennel salami, air-dried lonzo, chorizo (all charcuterie is organic Scottish from family-run farm), chef's organic breads, cornichon, Italian drop peppers

LE POISSON – FISH PLATES

Le Portsoy - fish platter

£25.00

Hot-smoked rainbow trout, shelled king prawns, smoked haddock rillettes, white anchovies, marinated Orkney herrings, pickled cucumber, organic seaweed bread and oatcakes

Le Neptune - seafood platter (pre-book)

£52.00

Dressed crab, shell-on langoustines, smoked haddock rillettes, white anchovies, hot-smoked rainbow trout, marinated Orkney herrings, pickled cucumber, organic seaweed bread, oatcakes

Le Seven Stills – seafood platter (pre-book)

£85.00

Half lobster, dressed crab, shell-on langoustines, smoked haddock rillettes, white anchovies, hot smoked rainbow trout, marinated Orkney herrings, pickled cucumber, organic seaweed bread, oatcakes

Caviar 30 grams (pre-book) Served with blinis & crème fraîche

Royal Baerii

£55.00

Oscietra

£80.00

(Scottish vodka and French Champagne available from the drinks menu)

LE FROMAGE -CHEESE BOARD

Scottish cheeseboard (Ile of Mull cheddar, Blue Murder, Kintyre Apple smoke), garnish, crackers, organic bread 8.60

French cheeseboard (Reblochon, Brie de Meaux, Roquefort), garnish, crackers, organic bread 8.60

Auld alliance (French and Scottish) cheeseboard. All 6 above cheeses, ale cake, grapes, bread 15.90

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Cheese and whisky pairings available (no need to prebook)



PLATS CHAUDS/HOT DISHES

Chickpea, courgette, apricot and mushroom tagine, couscous & toasted almonds (gf on request) 15.95

Traditional haggis 'neeps' & 'tatties' butchers gold award (organic gluten free 16.95 or vegetarian option available)
whisky cream sauce 15.95

Chef's granny's boeuf bourguignon (gf), crushed potatoes, vegetables 18.95

Scottish lamb shank (gf), gratin dauphinois, vegetables 21.95

Luxury Portsoy fish ragout (gf), duchesse potatoes, vegetables 18.95

LES DESSERTS

Flambée *homemade whisky fruit cake, vanilla ice-cream* 8.95

Chef's chocolate fondant (gf), *salty caramel sauce* 7.95

Crème brûlée *made by a French man – what more is there to say ?* 8.50 (try the flambéed version, set alight with a dram of Benromach 2008 cask strength whisky!) 10.90

Scottish tiramisu 7.50

Le colonel, lemon sorbet with Scottish vodka (25ml) 8.50

*You are very welcome to come for drinks, platters and desserts/ice-cream sitting al fresco
or in the lounge bar without partaking of a full meal*

Not all ingredients are listed on the menu and we cannot guarantee the absence of allergens. The risk of allergies and cross contamination is real so please presume there can be traces of all allergens in our food.
Please speak to us about the ingredients when making your order

Bon appétit !

Patrick and Rose look forward to hosting you