



## ENTRÉES

**NOS OLIVES AVEC DU PAIN FRAIS**  
While you wait...green and black olives steeped in olive oil

3.5

**PAIN À L'AIL**  
Fresh, crusty, and intense garlic bread

3

**SOUPE À L'OIGNON**  
This famous french export is served topped with Gruyère and Manx cheddar

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6 7

**POTAGE DU CHEF**  
Deliciously substantial homemade soup made using fresh seasonal ingredients

5.5

**PÂTÉ DE LA MAISON**  
A home-style, smooth pâté dressed with delicate cornichon and crisp dressed salad

6

**CAROTTES RAPÉES À LA SAUCE RÉMOULADE**  
A light, crisp starter of grated carrots accompanied by a light dressing

4.5

**CREVETTES À LA MARIE ROSE**  
Delicate prawns, with fragrant Marie Rose sauce

9

**CHAMPIGNONS À L'AIL**  
Seasonal local mushrooms in a rich garlic sauce

6.5

## LES OMELETTES

SIMPLE  
FINES HERBES  
JAMBON  
TOMATES  
CHAMPIGNONS  
FROMAGE  
CREVETTES  
SAUMON FUME

8 each

**PAYSANNE**  
Open with diced potatoes, onions and bacon

9

**MEXICAINE**  
Open with peppers, kidney beans and chilli

9

Please ask to see  
todays 2 course  
special

## NOS CROQUES

**CROQUE L'EXPÉRIENCE**  
Made with ham, tomatoes, mushrooms Gruyère and French toast

7

**CROQUE MONSIEUR**  
The infamous French toasted sandwich with ham, Gruyère and Dijon mustard

6.5

**CROQUE MADAME**  
Identical to the Croque Monsieur but with a little extra... mushrooms

6.5

**CROQUE SPLENDIDE**  
Made with ham, Gruyère, Dijon mustard and an egg

7

**CROQUE VERTE**  
With Gruyère, tomatoes, onions and mushrooms

6.5

**LE SANDWICH CLUB**  
A toasted steak sandwich with wholegrain mustard, watercress and fries

11

**BIFTEACK HACHÉ AU POIVRE**  
Chopped steak with a rich pepper sauce and fries

12

**BIFTEACK À LA MINUTE**  
Delicate minute steak with café de Paris butter or traditional pepper sauce and fries

12.5

**LE GRANDÉ BURGER L'EXPÉRIENCE**  
Homemade minced fillet burger served with cheese, fires, salad, mustard and fries

12.5



## NOS PLATS

**ESCALOPE DE POULET**  
Chicken escalope served with garlic butter and a fried Manx hens egg

14

**POIVRON FARCÉ**  
Red pepper filled with spiced Manx beef steak, rice and tomatoes

11

**CRÊPE FARCIE**  
A delicious crêpe filled with ham, cheese and mushrooms

11

**MOULES FRITES**  
Fresh mussels poached in white wine

16

**TARTIFLETTE SAVOYARDE**  
Sliced potatoes layered with onions and bacon then baked with Gruyère and cream

9.5

**POISSONS PANÉS**  
A platter of fish goujons accompanied with tartare sauce

14

## NOS POISSONS

Fish and shellfish locally supplied each day. Just ask.

## NOS LÉGUMES ET SALADES

**ÉPINARDS À LA CRÈME**  
Delicately creamed spinach

4

**LÉGUMES DU JOUR**  
Vegetables locally sourced each day

3.5

**OIGNONS À LA FRANÇAIS**  
Light, crisp, french fried onion rings

3.5

**RATATOUILLE**  
Rich Provençal style dish of stewed vegetables

3.5

**POMMES FRITES**

4



**CHAMPIGNONS SAUTÉS**  
A platter of locally sourced mushrooms

3.5

**SALADE DE LA MAISON**  
Mixed salad

4

**SALADE VERTE**  
Green salad

4

**SALADE DE TOMATE BALSAMIC**  
Vibrante tomato salad dirzzled with balsamic vinegar

4.5