

L'expérience

Pain À l'ail

Fresh, crusty intense garlic bread 3.5

Soup À L' Oignon

This famous French export is served topped with gruyère and manx Cheddar

S6.5 R7

Potage du chef

Deliciously substantial homemade soup, made using fresh seasonal ingredients 6.5

Pâté de la maison

A home-style, smooth Pâté dressed with delicate cornichon & crisp dressed salad 6.5

Crevettes a la marie rose

Delicate prawns, with fragrant Marie Rose sauce 9

Champignons a l'ail

Seasonal local mushrooms in a rich garlic sauce 6.5

NOS CROQUES

Croque Monsieur

Infamous French toasted sandwich with ham, Gruyère & 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

L'expérience

NOS PLATS

Escalope de Poulet

Chicken escalop served with garlic butter & a fried Manx hens egg 14

Poiuron farci

Red pepper filled with spiced manx beef steak, rice and tomatoes 11

Crêpe Farcie

A delicious crepe filled with ham, cheese and mushrooms 11

Tatiflette Savoyarde

Sliced potatoes layered with onions and bacon then baked with Gruyère & cream 9.5

Le Sandwich Club

A toasted steak sandwich with whole grain mustard, watercress & fries 11

Bifteack hache au poiure

Chopped steak with rich pepper sauce & fries 12

Bifteack a la minute

Delicate minute steak with café de Paris butter or traditional pepper sauce & fries 12.5

LES OMELETTES – £9

Simple

Fine herbs

Jambon

Tomatoes

Champignons

Fromage

Crevettes

Saumon Fume

L'experience

Side Orders

Epinars a la crème

Delicately creamed spinach

4

Légumes du Jour

Vegetables locally sourced each day

3.5

Oignons a la francais

Light, crisp, French fried onion rings

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 dalsamic

Vibrante tomato salad Drizzled with balsamic vinegar

4.5