

L'expérience

Pain À L'ail

Fresh, crusty intense garlic bread

Soup À L'Oignon

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

Potage du chef

Deliciously substantial homemade soup, made using fresh seasonal ingredients

Pâté de la maison

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

Crevettes a la marie rose

Delicate prawns, with fragrant Marie Rose sauce

Champignons a l'ail

Seasonal local mushrooms in a rich garlic sauce

Croque Monsieur

Infamous French toasted sandwich with ham, Gruyère & Dijon mustard

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Croque Madame

Identical to the croque monsieur but with a little extra Mushrooms

Croque Splendide

Made with ham, Gruyère, Dijon Mustard and an egg

Escalope de Poulet

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

Poiuron farci

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

Crêpe Farcie

A delicious crepe filled with ham, cheese and mushrooms

Tatiflette Savoyarde

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

Le Sandwich Club

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

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Bifteack hache au poiure

Chopped steak with rich pepper sauce & fries

Bifteack a la minute

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

LES OMELETTES –

Simple Fine herbs

Jambon Tomatoes

Champignons Fromage

Crevettes Saumon Fume

Side Orders

Epinars a la crème

Delicately creamed spinach

Légumes du Jour

Vegetables locally sourced each day

Ognons a la francais

Light, crisp, French fried onion rings

Pommes Frites

Champignons Sautés

A platter of locally sourced mushrooms

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Salade de la maison

Mixed Salad

Salade verte

Green salad

Salade de tomate dalsamic

Vibrante tomato salad Drizzled with balsamic vinegar