

Prix fixe lunch

All inclusive menu with complimentary freshly baked French bread and butter.
Our main courses are served with today's selection of seasonal vegetables and potatoes, salad or pommes frites.

1 course £9.95
2 courses £11.95
3 courses £13.95

APPETISERS

Olives marinées 2.95 🌿 GF
Mixed marinated Provençal olives

Mini chorizos au miel 3.95 GF
Mini chorizos roasted in honey

Gousse d'ail rôtie 3.75 🌿 *
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.50 *
Red pepper and anchovy tapenade with artisan bread

Saucisson 3.50 *
Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

Pain sans gluten 0.95 🌿 GF
Lightly toasted gluten-free bread served with French butter

STARTERS

Soupe du jour GF
Freshly made soup of the day

Risotto au haddock GF
Smoked haddock risotto with leeks and peas

New **Salade au Bleu de Saint Flour** 🌿 GF
Le Saint Flour Bleu cheese with toasted walnuts, chicory, watercress and grain mustard dressing

Tartine de poivron et chèvre 🌿 *
Whipped goats' cheese with marinated peppers on toasted artisan bread

Fritôts de calamars GF
Crispy fried squid with roasted garlic mayonnaise

Terrine rustique *
Home-made rabbit, chicken and pork terrine with pistachios and tarragon, served with cornichons and sourdough toast

Ramequin aux champignons GF
Mushroom ramekin with (or without 🌿)
Alsace bacon, garlic and mature Le Saint Mont des Alpes cheese

MAINS

Porc à l'ancienne GF
Honey-glazed slow-cooked pork with braised puy lentils, Dijon mustard and crushed crackling

New **Filet de morue** GF
Baked fillet of cod with wilted spinach and Béarnaise sauce

Poulet aux poireaux GF
Pan-fried chicken breast with creamed leeks, white wine and Parmesan

Steak-Frites GF
7oz pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter and pommes frites only
1.00 supplement

Tarte au chèvre 🌿
Warm tartlet of goats' cheese, spinach, butternut squash and caramelised onion with a chive beurre blanc

Bœuf braisé GF
Slow-braised beef with red wine, leeks and Violette de Brive mustard

Légumes d'hiver 🌿 GF
Warm salad of winter beetroot, roasted root vegetables, whole toasted almonds, houmous and harissa

Haddock au beurre blanc à la moutarde GF
Smoked haddock, pomme purée, soft poached egg and grain mustard beurre blanc

Tartes Flambées*
Alsace speciality: stone baked flatbread.
Choose from:

Traditionnelle
Caramelised onions and smoked bacon lardons

Forestière
Forest mushrooms, Emmental and Parmesan

Quatre fromages
Emmental, red cheddar, mozzarella and blue cheese

*not available in Ilkley

Burger de poulet
Marinated grilled chicken burger with Le Saint Mont des Alpes cheese, plum tomatoes and gem lettuce served with pommes frites only **1.00 supplement**

Pavé de steak GF
Pan-fried Scottish pasture-fed 21 day-aged 7oz rump steak (best cooked slightly rare) with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with pommes frites only
3.95 supplement

SIDES

Roasted field mushrooms with garlic 3.25 🌿 GF

French beans with toasted almond flakes 3.25 🌿 GF

Creamed spinach 3.25 🌿 GF

Braised red cabbage 3.25 🌿 GF

Dauphinoise potatoes 3.50 🌿 GF

Pommes frites 2.95 🌿 GF

Bibb lettuce salad with grain mustard dressing 2.95 🌿 GF

DESSERTS & CHEESE

Délice au chocolat 🌿
Chocolate brownie with warm pouring chocolate sauce and vanilla ice cream

New **Crêpes** 🌿
Traditional French crêpes with an apple and rhubarb compôte and vanilla ice cream

Gâteau au caramel 🌿
Sticky toffee pudding served with vanilla ice cream

Crème brûlée 🌿 GF
A French classic. Vanilla crème brûlée freshly made by our chefs everyday.

New **Bavarois café au lait** *
Coffee and vanilla panna cotta with an almond and pistachio crunch

Glaces et sorbets 🌿 *
Choice of ice creams and sorbets

Plateau de fromages 🌿 *
Our typical rustic French cheese board of: Brie de Nangis, Le Saint Flour Bleu 🌿 and Le Saint Mont des Alpes 🌿. Served with biscuits, celery and red onion confiture.

Dietary information

🌿 These dishes are suitable for vegetarians.

GF These dishes are suitable for a gluten-free diet. Please advise your server.

* These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. Starter dishes are priced at £4.95 each and dessert dishes are priced at £3.95 each. There is a 10% discretionary service charge for all tables of eight or more. **January 2018**

Carte des vins

Welcome to our wine list; we hope you enjoy our varied selection of different styles from across France

CHAMPAGNE & SPARKLING

Bin 50	Veuve Devienne	125ml	4.50
	11.5% Vin Mousseux NV. A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc	750ml	22.95
Bin 51	Veuve Devienne Rosé	125ml	4.75
	11.5% Vin Mousseux Rosé Sec NV. Like its sister wine above but blended with a little Pinot Noir	750ml	23.95
Bin 52	Champagne Brut Baron de Marck	125ml	6.50
	12.5% NV. A pure, soft Champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons	750ml	34.95
Bin 53	Taittinger	125ml	8.50
	12.5% NV Brut Réserve, Champagne. Crisp, citrusy aromas with subtle toasty notes. An elegant balanced finish from this predominantly Chardonnay based blend	750ml	49.50

WHITE WINES

Crisp, fresh & mineral

Bin 1	Cuvée 94	175ml	4.25
	2016 12.5% Colombard. Hints of green apples and a long fresh finish; named after the year we opened our first bistrot!	250ml	6.25
		500ml	11.95
		750ml	16.95
Bin 2	Sauvignon Blanc	175ml	4.95
	2016 11.5% Longue Roche, IGP Côtes de Gascogne. Vibrant and zesty	250ml	7.25
		500ml	13.95
		750ml	19.95
Bin 3	Sancerre AOC	175ml	7.95
	2016 12.5% Domaine Franck Millet, Loire Valley. Aromatic herbs and pleasing minerality	250ml	10.95
		500ml	21.50
		750ml	32.50

Sappy, luscious & refreshing

Bin 4	Picpoul/ Sauvignon Blanc	175ml	5.75
	2015 12.5% Domaine de Belle Mare, IGP Pays de l'Hérault. Fresh grapefruit, lemon and floral scents	250ml	7.95
		500ml	15.50
		750ml	21.95

Bin 5	Muscadet de Sèvre et Maine Sur Lie AOC	175ml	5.95
	2016 12% Château de Poyet. Slight yeasty aromas, sappy with a refreshing salinity	250ml	7.95
		500ml	15.95
		750ml	22.50

Bin 6	Chablis AOC	175ml	8.25
	2016 12.5% Domaine Louis Michel, Burgundy. Classic, cool climate Chardonnay from one of the finest estates in Chablis. We were truly honoured to taste this wine with the man himself!	250ml	11.50
		500ml	22.50
		750ml	33.00

Full, aromatic & flavoursome

Bin 7	Chardonnay	175ml	4.95
	2016 13% Escale, IGP Pays d'Oc. Balanced, ripe melons and hints of honey, un-oaked but with a soft buttery finish	250ml	7.25
		500ml	13.95
		750ml	19.95

Bin 8	Viognier	175ml	5.75
	2016 12.5% Leduc, IGP Pays d'Oc, Languedoc Roussillon. Peach, apricot and almond aromas and a refreshing round finish	250ml	7.95
		500ml	15.50
		750ml	21.95

Bin 9	Riesling	175ml	7.50
	2014 12.5% Trimbach, Alsace AOC. A real elegant classic with white peach and a long finish	250ml	10.50
		500ml	20.75
		750ml	29.95

ROSÉ WINES

Bin 41	Cuvée 94	175ml	4.75
	2016 12.5% Cinsault, IGP Pays d'Oc. With an attractive pale pink colour, this is a light, dry un-oaked rosé	250ml	6.75
		500ml	12.75
		750ml	17.95

Bin 42	Côtes de Provence AOC	175ml	5.95
	2016 12.5% La Vidaubanaise. A premium rosé with structure and elegance, subtle herbs and spice amid ripe red fruit	250ml	8.50
		500ml	16.50
		750ml	22.95

RED WINES

Fruity & soft-centered

Bin 21	Cuvée 94	175ml	4.25
	2016 12.5% Carignan/Grenache. Rich with ripe fruit character and a hint of peppery spice	250ml	6.25
		500ml	11.95
		750ml	16.95

Bin 22	Cabernet Sauvignon/Merlot	175ml	4.95
	2016 14% Les Granges de Felines, IGP Pays d'Oc. Ripe, smooth and juicy	250ml	7.25
		500ml	13.95
		750ml	19.95

Bin 23	Côtes du Ventoux	175ml	5.75
	2016 12.5% Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC. A well balanced, fruity wine with smooth tannins	250ml	7.95
		500ml	15.50
		750ml	21.95

Full, velvety & round

Bin 24	Merlot	175ml	5.50
	2016 13.5% Longue Roche, IGP Pays d'Oc. Soft and elegant with ripe damson fruit character	250ml	7.75
		500ml	14.95
		750ml	21.00

Bin 25	Minervois AOC	175ml	5.75
	2015 14% Château du Donjon. Ripe fruits on the nose and blackberries on the finish, luscious and approachable	250ml	7.95
		500ml	15.50
		750ml	21.95

Bin 26	Pinot Noir, Les Mougeottes	175ml	6.75
	2016 13% IGP Pays d'Oc. Soft and supple raspberry fruit with a gentle lick of oak	250ml	9.25
		500ml	17.95
		750ml	25.95

Bin 27	Bordeaux, Château des Gravières	750ml	32.95
	2015 13% Bordeaux. Very versatile wine with good structure and substance, lifted by gorgeous red fruit, spice and cedar		

Deep, hearty & toothsome

Bin 28	Corbières, Syrah/Carignan	175ml	5.75
	2015 13.5% Château du Vieux Parc l'Héritage, Corbières AOC. Mid-purple in colour, fruity and subtle notes of garrigue herbs	250ml	7.95
		500ml	15.50
		750ml	21.95

Bin 29	Malbec	175ml	6.50
	2014 12% Château Bovila, Cahors AOC. Generous aromas of plum, prune and cassis with a touch of spice and a subtle hint of vanilla	250ml	8.95
		500ml	17.50
		750ml	25.00

Bin 30	Châteauneuf-du-Pape AOC	750ml	39.50
	2014 14% Réserve de Oliviers, Maison Favier, Rhône. A 'big' wine – rich, smooth and spicy with herbal notes		

Beyond France

Here we have included some exciting wines from beyond France. We hope you enjoy them as much as we do.

WHITE WINES

Bin 60	Sauvignon Blanc, Primera Luz	175ml	4.75
	2016 13% Chile. Pale straw yellow in colour with aromas of lime and grapefruit	250ml	6.75
		500ml	12.75
		750ml	17.95
Bin 61	Pinot Grigio delle Venezie IGT	175ml	4.95
	2016 12% Sartori, Italy. An aromatic wine with aromas of wildflowers and tropical fruits	250ml	7.25
		500ml	13.95
		750ml	19.95
Bin 62	Sauvignon Blanc, Yealands Estate	175ml	6.75
	2017 12.5% Marlborough, New Zealand. Stone fruit and guava, from this award winning estate	250ml	9.25
		500ml	17.95
		750ml	26.00

ROSÉ WINES

Bin 64	White Zinfandel	175ml	4.95
	2016 10.5% West Coast Swing, California, USA. Juicy strawberry and red currant fruit flavours with fresh, balanced acidity	250ml	7.25
		500ml	13.95
		750ml	19.95

Please note that vintages may change without prior notice. Wines sold by the glass are also available in a 125ml measure.

RED WINES

Bin 65	Merlot, Primera Luz	175ml	4.75
	2016 12.5% Chile. Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit	250ml	6.75
		500ml	12.75
		750ml	17.95

Bin 66	Malbec, Melodias	175ml	4.95
	2017 12.5% Trapiche, Argentina. Softly textured with notes of violets, plums and cherries and subtle hints of vanilla	250ml	7.25
		500ml	13.95
		750ml	19.95

Bin 67	Shiraz	175ml	5.95
	2016 14% Tooma River, Australia. A touch of spice, dark berry juice and a really clean and lovely finish	250ml	8.75
		500ml	16.75
		750ml	23.50