

cognac

Restaurant

Les Entrées

SOUPE À L'OIGNON GRATINÉE **6.95**

CLASSIC FRENCH ONION SOUP TOPPED WITH MELTED GRUYERE CHEESE & CROUTONS.

BRIE **8.95**

DEEP-FRIED BRIE SERVED WITH FRESH RIPE MELON AND A HOMEMADE FOREST FRUITS COMPOTE.

CROQUETTES DE CRABE **7.95**

CRAB CAKES SERVED WITH A SIDE OF SALAD AND LEMON MAYONNAISE.

CREVETTES SAUTÉES À L'AIL **8.95**

KING PRAWNS SAUTÉED IN RICH GARLIC BUTTER AND WHITE WINE.

COGNAC PÂTÉ **7.95**

SMOOTH HOMEMADE CHICKEN LIVER PATE SERVED WITH FRENCH BREAD.

COQUILLES SAINT-JACQUES GRATINÉES **9.95**

DELICATELY BAKED SCALLOP ON SHELL WITH CREAM AND MUSHROOM TOPPED WITH GRATIN AND PARMESAN.

CALAMARIS **7.95**

CALAMARIS SERVED WITH A ZESTY SALAD AND LEMON MAYONNAISE.

ESCARGOTS DE BOURGOGNE **8.95**

6 LARGE BOURGOGNE SNAILS SERVED IN HERBS, GARLIC BUTTER, PARSLEY AND TOASTED BREAD.

MOULES MARNINIÈRES **7.95**

FRESH MUSSELS COOKED IN A DELICATE TOMATO AND VERMOUTH SAUCE SERVED WITH FRENCH BREAD.

Les Plats Principaux

POULET À LA CRÈME 15.95

ROASTED CHICKEN BREAST IN A WILD MUSHROOM, WHITE WINE & CREAM SAUCE, DRIZZLED WITH BLACK TRUFFLE OIL. SERVED WITH VEGETABLES & DAUPHINOISE.

POULET À LA MOUTARDE ET AU MIEL 15.95

GRILLED CHICKEN BREAST WITH HONEY & MUSTARD GLAZE, SERVED WITH SALAD & POTATOES OF THE DAY.

POULET À L'ESTRAGON 15.95

CHICKEN BREAST SAUTÉED WITH WHITE WINE, SHALLOTS & TARRAGON, IN A CREAM SAUCE, SERVED WITH POTATOES OF THE DAY & FRENCH BEANS.

POULET CHASSEUR MARENGO 16.95

BRAISED CHICKEN BREAST, GARLIC, BABY ONIONS, CHESTNUT MUSHROOMS & TOMATO COOKED IN WHITE WINE & DEMI GLAZE, TOPPED WITH CURED HAM.

MAGRET DE CANARD 19.95

DUCK BREAST PAN FRIED ON A BED OF GRAND MARNIER & KUMQUAT SAUCE. SERVED WITH POTATOES OF THE DAY & MIXED VEGETABLES.

PORC À LA NORMANDE 16.95

SAUTÉED PORK TENDERLOIN MEDALLIONS WITH APPLE, COGNAC IN A FRENCH MUSTARD & CREAM SAUCE. SERVED WITH POTATOES OF THE DAY.

FILET MIGNON DE PORC 16.95

PAN FRIED FILLET OF PORK IN A PICKLED BLACK PEPPER CORN & BLUE CHEESE SAUCE ON A BED OF ASPARAGUS WITH MIXED VEGETABLES & DAUPHINOISE POTATOES.

SOURIS D'AGNEAU 21.95

A SLOW BRAISED LAMB SHANK IN A MINTED BURGUNDY SAUCE WITH PETIT POIS & BUTTER MASH.

BOEUF BOURGUIGNON 16.95

BEEF BRAISED IN RED WINE & BEEF BROTH, FLAVOURED WITH GARLIC, ONIONS AND MUSHROOM. SERVED WITH POTATOES OF THE DAY.

CARRÉ DE BOEUF À LA BORDELAISE 18.95

BEEF BRAISED IN ITS OWN JUICES WITH A REDUCED RED WINE SAUCE ON A BED OF MASH. SERVED WITH HONEY ROASTED PARSNIPS & CHESTNUT MUSHROOMS & SUGAR SNAPS.

VEGETABLES RAGOUT (V) 14.95

LAYERS OF ROASTED VEGETABLES, SMOTHERED IN GARLIC TOMATOES TOPPED WITH A CRÈME FRAÎCHE MAYONNAISE. SERVED WITH DAUPHINOISE & SALAD.

FILET ROSSINI 28.95

PAN FRIED FILLET STEAK WITH MUSHROOMS, HOUSE PATE AND MADEIRA WINE
ALL ASSEMBLED ON A LARGE CROUTON, SERVED WITH JARDINIÈRE VEGETABLES AND POTATOES OF THE DAY.

FILET MIGNON 28.95

GRILLED FILLET STEAK SERVED WITH BLUE CHEESE & MUSHROOM SAUCE, MASH & ASPARAGUS.

FILET MONTE CARLO 28.95

GRILLED FILLET STEAK ON A BED OF SAUTÉED SHALLOTS, GARLIC, CREAM & CHERRY BRANDY SAUCE, SERVED WITH POTATOES OF THE DAY AND MIXED VEGETABLES.

STEAK FRITES

FILLET 10^{oz} 24.95
RUMP 10^{oz} 16.95

STEAK COOKED TO YOUR LIKING WITH GRILLED MUSHROOMS, TOMATOES AND FRITES.

CLASSIC SAUCES 2.95

PEPPER, DIANE, BORDELAISE

MOULES FRITES 17.95

MUSSELS COOKED IN WHITE WINE, GARLIC, HERB & CREAM, SERVED WITH FRENCH FRIES.

POISSON DU JOUR 22.95

FRESH FISH CHANGES DAILY, PLEASE ASK YOUR WAITER FOR THE SPECIAL FISH OF THE DAY.

SIDES 3.95

FRITES, BUTTER MASH, SALADE MAISON, FRENCH BEANS, CREAMED SPINACH, BREAD & OLIVES, BREAD BASKET

CHILDREN'S MENU AVAILABLE UPON REQUEST

FOOD ALLERGIES AND INTOLERANCES

PLEASE INFORM A MEMBER OF STAFF WHEN ORDERING IF YOU OR ANYONE IN YOUR PARTY HAVE ANY ALLERGIES/INTOLERANCES