

# LE CAFÉ DU MARCHÉ

2 course £33.50 — 3 course £38.50  
*All mains are served with frites and green salad*

## LES ENTRÉES

La soupe du jour  
La soupe de poisson  
Tartiflette maison  
Steamed mussels in cider with herbes de provence  
Shakshouka with toasted sourdough  
Blood orange, burrata, rocket pesto  
Roasted baby carrots. Feta and puy lentils  
Black pudding, poached egg, croutons and frisee

## LES PLATS

La cote de boeuf, sauce béarnaise (for 2 people - £10 supp)  
Le plat du jour  
Le poisson selon le marché  
Cassoulet maison  
Chicken ballotine, duxelle mushrooms, madeira sauce  
Wild mushroom ragout, fresh herb polenta  
Cod fillet, spinach and crab risotto  
Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £10 supp)

## LES DESSERTS

La tarte du jour  
Le dessert du jour  
Warm hazelnut and chocolate pudding, sticky chocolate sauce  
Baked Alaska, raspberry sauce  
Sorbet ou glacé  
Les fromages (£5 supp)

12.5% optional service

*N.B. Customers susceptible to food allergens are advised to ask management for further information on menu content*