

# FOOD MENU

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## THE BOARDS / LES PLANCHES

L'AUTHENTIQUE 2 cheeses • 2 charcuteries	£15
LA CHARCUT' 4 charcuteries	£16
LA CHEESY 3/5 cheeses	£10/16
MAKE YOUR OWN BOARD Your selection of 5	£19

## ADD-ONS / SUPPLEMENTS

+ Honey- 40g Chestnut/Linden/Acacia	£4.20
+ Chutney (Cisco Oignons) - Anatra	£2.00
+ Fig Jam – Confiture Parisienne	£2.50
+ Olive Oil – Bastide du Laval	£1.50
+ Dried Tomato Petals – Marc Peyrey	£3.50
+ Gluten Free Bread	£3.00

*All boards come with half a French Baguette and Salted Butter.*

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## SMALL BITES / L'APERRO

SALTED ALMONDS	£3.50
BREAD & BUTTER	£4.00
OLIVES	£3.50
CRACKERS	£3.50
CORNICHONS French pickles	£3.50

## SPECIAL TREATS / POUR LES GOURMANDS

LE SAUCISSON SMALL/BIG <i>Ask the staff for availability</i>	£12/£18
LA TERRINE DE STEPHANE (Pâté by Stéphane Reynaud) Duck • Rabbit • Roe Deer • Wild Boar • Pork • <b>select one flavour</b>	£15

**ALL PRODUCTS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE**

**ASK THE STAFF FOR MORE INFORMATION**

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## SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3) Vanilla • Salted Caramel • Raspberry • Lemon Curd • Coconut • Tarte Tatin (+£0.5)	£3.5/£9
LE YAOURT DE BEILLEVAIRE (French Yogurt) Coconut • Lemon & Lime • Vanilla	£3.5

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