

FOOD MENU

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

CHEESE TASTING BOARDS

LA STINKY + Haut-Montravel 1995 (75ml)	£12 £7.5
LA HARD + Vin Jaune 2011 (75ml)	£12 £9
LA BLUE + Rasteau NV (75ml)	£12 £6
LA GOAT + Sancerre Les Neores 2016 (75ml)	£12 £7.5

ADD-ONS

+ Honey- 40g Chestnut/Linden/Acacia	£4.20	+ Olive Oil – Bastide du Laval	£1.50
+ Chutney (Cisco Oignons) - Anatra	£2.00	+ Gluten Free Bread	£3.00

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

SMALL BITES / L'APERRO

ALMONDS	£3.50
SALTED PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
OLIVES	£3.50
CRACKERS	£3.00
CORNICHONS French pickles	£2.00

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) <i>Ask the staff for availability</i>	£15
FROM THE OVEN – TARTIFLETTE <i>Please allow 20 minutes for cooking</i>	£12

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

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3) Vanilla • Salted Caramel • Raspberry • Lemon Curd • Dulce de Leche	£3.5/£9
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