

FOOD MENU

THE BOARDS / LES PLANCHES

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

ADD-ONS / SUPPLEMENTS

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

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

SMALL BITES / L'APERO

ALMONDS	£3.50
SALTED PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
OLIVES	£3.50
CRACKERS	£3.00
CORNICHONS	£2.00
<i>French pickles</i>	

SPECIAL TREATS / POUR LES GOURMANDS

LE SAUCISSON SMALL/BIG	£12/£18
<i>Ask the staff for availability</i>	
LA TERRINE DE STEPHANE (Pâté by Stéphane Reynaud)	£15
<i>Duck • Rabbit • Roe Deer • Wild Boar • Pork • select one flavour</i>	
FROM THE OVEN – TARTIFLETTE (Potatoes, Reblochon, Onions & Bacon)	£12
<i>Please allow 20 minutes for cooking</i>	

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

ASK THE STAFF FOR MORE INFORMATION

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3)	£3.5/£9
<i>Vanilla • Salted Caramel • Raspberry • Lemon Curd • Dulce de Leche</i>	
LE YAOURT DE BEILLEVAIRE (French Yogurt)	£3.5
<i>Coconut • Lemon & Lime • Vanilla</i>	