

VINOTHÉQUE

BISTRO

MINI DISHES

PARFAIT AU FOIE DE POULET - €8.50

Chicken Liver Parfait, Plum Chutney, Brioche Bread*

CROQUETTE DE HARICOTS, BETTERAVES ET GINGEMBRE - €8.50 V

Bean, Beetroot & Ginger Croquette, Purple Potato Puree

MOULES MARINIÈRE - €10.95

Mussels, White Wine, Scallions, Flat Leaf Parsley, Garlic Liquor

GÂTEAUX DE POISSON MÉDITERRANÉENS FAITS MAISON - €8.95

Homemade Mediterranean Fish Cakes, Roasted Red Pepper Sauce

JOUES DE PORC BRAISÉES - €10.50

Braised Pork* Cheeks, Hazelnut & Camembert Cheese

SHARING PLATTERS

PLATEAU DE FROMAGES

VINOTHÈQUE - €32.50 V

Camembert Cheese, Local Soft Cheeselet, Emmental Cheeselet, Gran Padano DOP, Roquefort Cheese

Served with Tomato Chutney, Celery, Sweet Marinated Cherry Tomatoes, Grapes, Water Biscuits, Grissini & Olive Focaccia

ASSIETTE DE CHARCUTERIE - €32.50

Parma Ham, Salami Milano, Mortadella De Bronte, Salami Calabrese, Chicken Liver Parfait, Plum & Chili Chutney, Dijon Mustard, Extra Virgin Olive Oil & Ciabatta Bread*

SOUPS

SOUPE FRANÇAISE CLASSIQUE À L'OIGNON - €10.50 V

Classic French Onion Soup, Gruyère Cheese

SOUPE DE PANAIIS ET CÉLERI RAVE - €9.00 V/VG

Roasted Parsnip & Celeriac Soup Finished with Coconut Cream

MAIN COURSES

SAUMON GRILLÉ - €26.50

Grilled Salmon, Savoy Cabbage, Carrot Purée, Gratin Dauphinois, Saffron Cream

BOUILLABAISSE - €26.50

Slow Cooked Selected Fish & Shellfish in Seafood Liquor

COQ AU VIN - €23.50

Slow Cooked Chicken* Thighs in Red Wine, Rosemary, Mushrooms & Lardons*, Vegetables of the Day & Potatoes

CASSOLETTE DE LAPIN MALTAIS - LOCAL SPECIALITY - €24.50

Local Rabbit* Casserole, 'on the Bone', Slow Cooked in its Own Juices, Vegetables of the Day & Potatoes

GRILLS

FILET DE BOEUF (BEEF FILLET) 250g - €30.00

ENTRECÔTE DE BOEUF (BEEF RIB-EYE) 300g - €29.50

ENTRECÔTE DE VEAU (VEAL RIB-EYE) 300g - €28.50

The Above Grills are Served with Vegetables of the Day & Potatoes

ADDITIONAL SAUCES €2.50

Mushroom Jus or Peppercorn Sauce

VINOTHEQUE CHAROLAIS BEEF BURGER €15.95

Applewood Cheese, Forest Mushrooms, House Relish, topped on a 225g Beef Patty Closed in a Brioche Bun* Served with Chard Salad & Potato Wedges

SIDES

MIXED SALAD - €3.75

POTATO FRIES - €3.75

SWEET POTATO FRIES - €4.95

ROASTED POTATOES - €3.25

SALADS

SALADE CAPRESE - €13.95 V

Burrata, Plum Tomatoes, Sweet Basil, Rocket Leaves & Extra Virgin Olive Oil

SALADE DE POIRES AU POULET ET GORGONZOLA - €13.95

Grilled Chicken*, Dried Cranberries, Spring Onions, Pears, Oranges, Gorgonzola Candied Pecans, with Raspberry Dressing

SALADE DE CREVETTES GRILLÉES ET AVOCAT - €17.50

Lemon Marinated Shrimps, Avocado, Baby Spinach, Belgian Endive, Chimichurri Dressing

PASTA & RISOTTO

GARGANELLI AU RAGOÛT DE SANGLIER, ABRICOTS SECS & CRÈME DE BRIE - €14.50

Garganelli with Wild Boar Ragout, Dried Apricots & Brie Cheese Cream

RISOTTO AU POTIRON - €14.50 V/VG

Risotto of Pumpkin Puree, Artichokes, Broad Beans & Dried Cranberries, Finished with Herbs & Pumpkin Seeds

PANCOTTI FOURRS AUX CREVETTES ET COQUILLES SAINT-JACQUES SERVIS AVEC UNE CRÈME LÉGÈRE DE BISQUE DE CREVETTES - €15.50

Pancotti Filled with Prawns & Scallops Served with Light Prawn Bisque Cream

DESSERTS

MILLE-FEUILLE À LA VANILLE ET GLACE À LA PISTACHE - €6.50

Vanilla Mille-Feuille with Pistachio Ice Cream

BABA AU RHUM - €6.50

POIRES BELLE HÉLÈNE AU SIROP DE CANNELLE ET SAUCE AU CHOCOLAT - €6.00

Pears Belle Helene with Cinnamon Syrup & Chocolate Sauce

CRÈME BRÛLÉE AUX FRAMBOISES ET GLACE AU CHOCOLAT BLANC - €6.50

Raspberry Crème Brulee with White Chocolate Ice Cream

V Vegetarian VG Vegan

* Locally Sourced

If you suffer from a food allergy or intolerance or have a special dietary requirement, please speak to our staff before you order your food and drink.

The products and ingredients purchased are made with a preference for local and certified suppliers, reflecting our commitment to the environment and sustainability.