



PUBLIC HOUSE ♦ DINING ROOMS

## Aperitif

Picon Bière	5.00
Berto Spritz	8.50
Negroni	8.00

## À la carte

Bread and butter	2.00
Marinated olives	4.00
Cumbrae rock oysters	2.80 (each)
Macerated tomato and anchovies	6.00
A plate of cured beef, endive and mustard	7.00
Melon gazpacho	7.00
Palourde clams, Normandy cider and lemon thyme	10.00
A salad of coco beans, ricotta and fine herbs	8.50
Duck liver and foie gras parfait with toasted brioche	8.00
Cured trout, crème fraîche and sorrel	9.00
Veal tartare tonnato	9.50
Crepe parmentier, courgette and curd	14.00
Grilled mackerel, cucumber and dill	16.00
Onglet, béarnaise and pomme frites	18.00
Lemon sole Grenobloise	20.00
Lamb rump, smoked aubergine, grelot and anchovy	17.00
Guinea fowl, hispi and Alsace bacon	19.00
Frites/salad	4.00

\*Please make staff aware of any allergies before ordering