

LUNCH

TOASTED GARLIC AND HERB FRENCH BREAD AS PART OF YOUR LUNCH	\$1.90
SOUP DU JOUR FRESHLY PREPARED SOUP OF THE DAY WITH BAGUETTE SLICES – PLEASE SEE SPECIALS BOARD	\$8.90
HANDMADE PORK AND PISTACHIO TERRINE TRADITIONAL STYLE SERVED WITH CORNICHONS, CHUTNEY AND SALAD	\$12.90
ASSORTED PLATE OF SALADS FROM THE CABINET	\$12.90
CHICKEN LIVER PATE ENRICHED WITH CREAM AND THYME SERVED WITH SALAD AND TOASTED BAGUETTE	\$12.90
CARPACCIO OF SMOKED SALMON WITH SHALLOT AND BABY CAPER DRESSING, CRÈME FRAICHE AND RYE AND MOLASSES BREAD	\$13.90
FRESHLY STEAMED ASPARAGUS WITH CRISP PROSCIUTTO, POACHED EGG & HOLLANDAISE DILL SAUCE	\$13.90
CLASSIC FRENCH COQ AU VIN SIMMERED WITH BACON, RED WINE, MUSHROOMS AND BABY POTATOES	\$17.90
MERGUEZ – SPICY FRENCH SAUSAGE GRILLED WITH ONION MARMALADE ROASTED TOMATOES AND MASHED POTATOES	\$17.90
NAVARIN OF LAMB BRAISED LAMB WITH NEW POTATOES AND BABY CARROTS IN A BROWN SAUCE WITH BUTTON ONIONS	\$17.90
GRILLED SIRLOIN OF BEEF WITH CAFÉ DE PARIS BUTTER & POMMES FRITES	
FISH DU JOUR SERVED WITH ACCOMPANIMENTS – PLEASE SEE SPECIALS BOARD	\$MARKET
ALL DAY BIG BREAKFAST EGGS, BACON, TOMATOES, TOAST, GRATIN, MUSHROOMS	\$15.90

SIDE DISHES

SEASONED FRIES – WITH CHUTNEY OR TOMATO SAUCE	\$6.50
GREEN SALAD WITH HERBS – WITH MUSTARD VINAIGRETTE	\$5.50
POTATO GRATIN – LAYERED POTATOES IN STOCK AND HERBS	\$3.50
MASHED POTATO – ENRICHED WITH CREAM AND BUTTER	\$4.50

Jean Pascal

CAKES & GATEAU

ALL OUR CAKES AND GATEAU ARE MADE TO TRADITIONAL FRENCH METHODS AND ARE ASSEMBLED USING GREAT SKILL AND PASSION.

ALL PRODUCTS ARE MADE DAILY ON A ROTATIONAL BASIS, AND THEREFORE ALL PRODUCTS ARE NOT AVAILABLE EVERY DAY, WHAT WE HAVE IS AT ITS FRESHEST.

PLEASE TAKE A LOOK IN OUR CABINET TO SEE WHAT OUR CHEFS HAVE MADE AVAILABLE FOR YOU TODAY.

SEASONAL FRUIT TARTS, LEMON CITRUS TARTS, WALNUT TARTS,
PRINCESS TARTS, VANILLA SLICES OR CHOCOLATE ÉCLAIRS \$4.50

CARROT CAKE, CHEESE CAKE, BRIOCHE PUDDING,
ORANGE AND POPPY SEED \$5.20

CAPPUCCINO MOUSSE CAKE, CHOCOLATE PISTACHIO CAKE, CONCORDE,
CHOCOLATE GRAND MARNIER, SYMPHONY CAKE OR TASMAR CAKE \$5.50

DRINKS

COFFEE, ALL TYPES ONE SHOT - LIGHT OR WHOLE MILK \$3.00

DOUBLE SHOT OR MUG OR DECAF OR SOY MILK – EACH EXTRA \$0.50

LEAF TEA- \$3.00
PLEASE ASK FOR OUR SELECTION

CHAI LATTE

REAL HOT CHOCOLATE \$4.20
MADE WITH PURE CHOCOLATE GANACHE SERVED WITH MARSHMALLOWS

EUROPEAN HOT CHOCOLATE \$4.20
THICKENED STRONG HOT CHOCOLATE TOPPED WITH CREAM AND CINNAMON

PERRIER WATER – PLAIN SPARKLING \$4.20

JUICES – SPREYTON APPLE, ORANGE \$4.20

SOFT DRINKS – CASCADE, COKE, GINGER BEER, SPARKLING APPLE \$4.20

VITAMIN WATERS \$4.50

ICED COFFEE, ICED CHOCOLATE \$4.50
SERVED WITH ICE-CREAM AND WHIPPED CREAM

MILKSHAKES MADE WITH ICE CREAM, \$4.50
CARAMEL, CHOCOLATE, LIME, STRAWBERRY OR VANILLA

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BAGUETTES – CHICKEN BREAST WITH DRIED TOMATOES, CHEESE AND LETTUCE OR HAM AND BRIE WITH BASIL PESTO OR GLAZED MUSHROOMS, CHEDDAR CHEESE, ROASTED CAPSICUM AND SPINACH LEAVES	\$8.90
PATE WITH TOAST AND SALAD GARNISH ATLANTIC SALMON AND DILL OR CLASSIC LIVER & THYME	\$9.90
CROQUE MONSIEUR BRIOCHE FILLED WITH LEG HAM, CHEDDAR CHEESE AND BÉCHAMEL SAUCE, OVEN BAKED	\$10.90
TOASTED FOUGASSE FRENCH FLAT BREAD FILLED WITH AVOCADO, BRIE AND CHICKEN BREAST AND GRILL PRESSED	\$10.90
SPINACH PIE SAVOURY SHORTCRUST WITH ENGLISH SPINACH AND CHEESE FILLING SERVED WITH SALAD	\$10.90
PIES OR QUICHE WITH SALAD NAVARIN OF LAMB, CHICKEN CHASSEUR, BEEF BOURGUIGNON, QUICHE LORRAINE OR VEGETARIAN QUICHE	\$10.90
BAKED PASTA LAYERED PASTA SHEETS WITH LEG HAM, GROUND TOMATOES, BASIL, THREE CHEESES, SERVED WITH SALAD	\$14.90

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