



STARTERS

ONION SOUP	13
<i>croutons & Gruyère</i>	
‘PIZZA’ TUNA	19½
<i>crispy thin filo, cucumber, ricotta & wasabi mayonnaise</i>	
CURED SALMON	17
<i>cucumber, shallot & dill</i>	
DUTCH PALING	18½
<i>smoked eel, toast & potato salad</i>	
ESCARGOTS	13½
<i>half dozen snails w/ herb butter & French baguette</i>	
CARPACCIO OF ROAST BEEF	16½
<i>thinly sliced beef w/ horseradish mayonnaise & rocket</i>	
STEAK TARTARE S/L	13/20
ADD POACHED EGG – 1½ ADD OYSTER – 4	
CAESAR SALAD S/L	16/21
<i>chicken, anchovy & a perfect egg</i>	
GEORGE WALDORF	16
<i>sweet potato, Roquefort, grapes, maple syrup & tarragon</i>	
ROASTED BEETROOT	18½
<i>goat cheese & candied walnuts</i>	
<i>vegan feta optional</i>	

MAINS

BLACKENED TUNA	31
<i>black pepper coated & soy foam</i>	
CODFISH	24
<i>potatoes, mussels & sauce of bouillabaise</i>	
SEA BASS	26
<i>beurre noisette & lemon parsley</i>	
CONFIT DE CANARD	24
<i>Lentilles du Puy & duck gravy</i>	
BISTRO BURGER	22
<i>Cheddar, bacon jam & pickled onions</i>	
HOUSE STEAK (180g)	24½
<i>Bearnaise sauce</i>	
TOURNEDOS (200g)	39½
<i>sauce au poivre</i>	
MUSHROOM VOL AU VENT	19
<i>puff pastry & ragout</i>	
RAVIOLI	21
<i>Gorgonzola, celeriac & sage butter</i>	



