

CAFÉ ROUGE



DÎNER



PAINS & PETIT PLATS

Olives (v) £3.25
mixed olives

Petit Saucissons £3.55
spicy cured chorizo bites

Amandes Fumées (v) £2.50
smoked and salted almonds

Houmous (v) £5.25
our house breads with houmous

Pain Rustique (v) £3.25
bread board

Bâtons (v) £4.95/£5.95
artisan bread batons with aioli and garlic butter

Fougasse à l'Ail (v) £5.95
garlic & sea salt traditional sharing bread from Provence with warm dipping garlic butter

STEAK FRITES

our steaks are 35 day aged and are served with frites or salade maison.

Steak Minute £11.25
6oz tender flat iron steak

Steak Frites £16.50
8oz sirloin; the classic cut for steak frites

Entrecôte £17.25
10oz rib-eye; marbled and flavoursome

Filet £19.95
7oz fillet; lean & tender

ADD A BUTTER OR SAUCE TO YOUR STEAK

lobster & dill butter, green pepper & Calvados sauce or Béarnaise £1.55
garlic & herb 'escargot butter' 75p

SALADES

Salade au Chèvre (v) £5.55/£9.95
grilled goat's cheese croutons with peppers, olives and a herb salad

Saumon Niçoise £12.25
baked salmon fillet, with a classic salad of egg, olives, new potatoes and French beans

Salade César au Poulet £5.95/£10.75
classic Caesar salad, with grilled chicken and Parmesan

Paysanne £11.45
grilled chicken with egg, bacon, avocado, tomato, French beans and Parmesan.
Served with lemon & garlic dressing

SET MENU

PRIX FIXE
Available all week from 5pm

ENTRÉE

Soupe de Cresson (v)
watercress, spinach and blue cheese soup

Salade d'Avocat & Bacon
avocado & bacon salad with sourdough croutons and a light vinaigrette

Crostini Saumon
Scottish smoked salmon and lemon crème fraîche on toasted croutons, with a herb salad

PLATS

Poulet Pané
chicken breast escalope, lightly-fried in lemon breadcrumbs. Served with roasted new potatoes and a herb salad

Saucisses de Porc
pork & smoked bacon sausages, mash and a rich thyme jus

Croquettes d'Églefin
fish cakes with smoked haddock, pea & Cheddar.
Served with frites and citrus aioli

Girasole (v)
egg pasta parcels with asparagus, peas, lemon butter & watercress

DESSERT

Tarte aux Abricots (v)
warm Moroccan apricot & almond frangipane with vanilla pod ice cream

Pot au Chocolat (v)
dark & white chocolate ganache with cream, rouge coulis and raspberry sprinkles

Sorbet (v)
seasonal sorbet



• 2 COURSES £11.95 •

• 3 COURSES £14.95 •

HORS D'ŒUVRES

Soupe du Jour (v) £5.35

Soupe à l'Oignon en Croûte £6.25
our rich French onion soup, topped with Gruyère cheese and pastry croute

Pâté Rouge £6.25
smooth chicken liver, shallot & madeira pâté, served with a baguette

Bresse Bleu £6.50
mild & creamy, melting blue cheese from Burgundy, served with baguette and crisp apple for dipping

Crevettes £7.15
succulent king prawns in smoked garlic & chilli butter

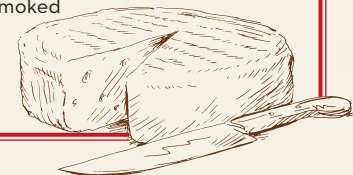
Camembert £5.95

breadcrumbs and deep-fried with cranberry & redcurrant sauce

Champignons à l'Ail £5.25
sautéed chestnut mushrooms in a cèpe & garlic cream sauce on toasted rye

Planche Rustique £13.50

our sharing board for 2-3 people. Includes a charcuterie selection, pâté maison, cornichons, houmous, olive tapenade, red pepper tapenade and smoked almonds, with rustic breads



PLATS PRINCIPAUX

Demi-Poulet £12.95
half-roast chicken basted in our Café Rouge herb rub with a rich garlic butter. Served with frites

Loup de Mer £14.95
fillet of seabass and sauce vierge with baby plum tomatoes, torn basil, rosemary & black olive potatoes and green beans

Croquettes £11.25
Scottish salmon fish cakes, rolled in oats with lime & coriander mayo. Served with frites

Bœuf Bourguignon £14.95
slow-cooked in red wine with baby onions & bacon. Served with butter mash and French beans

Moules Marinières £13.75
our classic mussels in a velvety, white wine, garlic & cream sauce. Served with frites

Poulet Breton £13.50
sautéed chicken breast in a creamy vegetable & white wine sauce. Served with butter mash

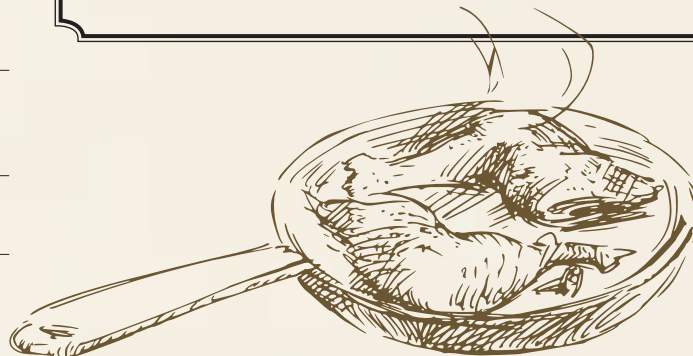
Tarte Provençale (v) £10.95
goat's cheese, confit cherry tomato, black olive & red onion tart baked in Provence herb pastry. Served with salade maison or frites

Gratin de Légumes (v) £10.95
layered gratin of sweet potatoes, spinach, flame peppers and giant couscous, topped with a herb crumb. Served with salade maison or frites

Burger Angus £10.95
7oz Aberdeen Angus beef burger topped with melted Gruyère cheese in a brioche style bun. Served with frites

Burger Normandie £12.95
7oz Aberdeen Angus beef burger topped with Normandy Camembert 'Gillot AOP' and crispy smoked ham. Served with frites

Confit de Canard £14.95
slow-cooked confit duck leg, spiced cherry jus, sugar snap peas and dauphinoise potatoes



SIDES

French beans, snow peas, spinach, dauphinoise potatoes or butter mash £3.00 each

Frites, green salad, salade maison or tomato & onion salad £3.55 each