

Starters

Salade savoyarde £ 4.50

Gruyère cheese, roast ham, sweet corn, eggs, mixed leaves, home made vinaigrette.

Warm goat's cheese and almond salad £ 5.00

Selection of salad leaves, red onions, green beans, gratinated goat's cheese and almonds.

French onion soup £ 3.50

Crusty baguette and Gruyère cheese .

Egg Benedict with crispy Parma ham £ 4.00

Poached egg served on a toasted muffin with cured ham and hollandaise sauce (a classic !).

Leek and Gruyère tart £ 4.50

Chicken liver and foie gras parfait £ 5.50

Grape chutney.

Main courses

Steak frites, sauce au poivre £ 14.50

Dry aged rib eye steak, french fries and pepper sauce

Grilled pavé of Scottish salmon £ 13.00

Warm potato and shallot.

Moules marinières, pommes frites £ 11.50

Shetland mussels cooked in white wine and cream served with French fries.

Confit de canard, choucroute £ 13.50

Duck leg cooked slowly in duck fat served with braised white cabbage and madeira sauce.

Wild mushroom and truffle risotto £ 10.50

Yann's cheese burger £ 9.50

Home made relish and fries.

La tartiflette £ 10.50

Traditional alpine gratin of potatoes, onions, pancetta and reblochon cheese, served with salad.

La fondue savoyarde (minimum 2 guests) £ 11.00 per person

Now we're talking ! A pan full of boiling melted comté cheese and white wine, a long fork with crusty bread, a wonderful dish from my home region.

Spécialités savoyardes

Pre-order only or ask us for availability

La pierrade (minimum 2 guests) £ 16.50 per person

Get the picture ! a roasting hot italian slate, a big platter of meat (chicken, beef, lamb, pork ,duck)

A bowl of salad, a bowl of chips, a selection of sauces (aioli, mayo, dijonnaise, cocktail) the rest is up to you, a meat feast for the "bon vivant".

La raclette (minimum 2 guests) £ 13.00 per person.

A grill on the table, beautiful raclette cheese melting nicely, a bowl of new potatoes and a platter of cured meats. Heaven !

Desserts

Crème brûlée à la vanille £ 3.50

Vanilla crème brûlée.

Apple tart served warm with a jug of cream £ 4.00

Poire Belle Hélène £ 4.50

A French classic, poached pear, vanilla ice cream and warm chocolate sauce.

Bread and butter pudding £ 3.50

Chocolate and banana crêpe £.3.50

Plateau de fromages frais et affinés £ 5.00

Selection of french and british cheese served with oat cakes and grape chutney.

I would like you to know that some of the dishes may contain nuts and that I will not knowingly use genetically modified food products.

We welcome big tables and with 3 days notice, you can pre-order anything you fancy !

**We want to build relationships with our guests so don't hesitate to speak to us about any requirements
You may have.**

**Bon appétit
Y**

Lunch menu

Salade savoyarde Gruyère cheese, roast ham, sweet corn, eggs, mixed leaves, home made vinaigrette.	£ 4.50 / £ 7.50
Salade paysanne New season potatoes, gruyere, lardons, eggs, mixed leaves, home dressing.	£ 5.50 / £ 8.50
Assiette gourmande A platter of cured meat, salami, cheese, marinated vegetables, grissini, crusty bread.	£ 5.50 / £ 8.50
French onion soup, Gruyère croûtons	£ 3.50
Soupe du jour, crusty baguette	£ 3.50
Croque monsieur Cheese and ham sandwich gratinated with bechamel sauce.	£ 4.50
Egg b��n��dict Poached eggs served on toasted english muffin with hollandaise sauce and either crispy parma ham or mushroom	£ 4.50
Fried eggs and bacon	£ 5.50
Grilled.pav��. of Scottish salmon Warm potato and shallot salad .	£ 13.00
Yann's cheese burger, relish and fries	£ 10.50
La tartiflette Traditional alpine gratin of potatoes, onions, pancetta and reblochon cheese, served with salad.	£ 10.50
La fondue savoyarde (minimum 2 guests) Now we're talking ! A pan full of boiling melted comt�� cheese and white wine, a long fork with crusty bread, a wonderful dish from my home region.	£ 11.00 per person

Desserts

Apple tart served warm , jug of cream	£ 3.50
Cr��me brul��e	£ 3.50
Selection of ice cream and sorbet	£ 3.50
Cheeses and biscuits	£ 4.50
Chocolate and banana cr��pe	£ 3.50

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Small people's corner

2 courses £5

3 courses £7

Soup, crusty bread .
Healthy platter, (carrots, cucumber, bread sticks and dips).
Egg in a cup with soldiers.

Mini burger and fries.
Cheese and ham toasty .
Roast Salmon , pommes frites and mayo
Hot dog spot sandwich (my girls favorite !).

Häagen Dazs ice cream (strawberries, chocolate or vanilla)
Apple tart.
Fruit yoghurt

Or whatever else they fancy from the a la carte (1/2 portions)!

Bon petit appétit !

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