

## **Les entrées**

Soupe du jour . . . . £5.75

French onion soup, gratinated with gruyère cheese . . . .£5.95

Eggs Benedict, crispy Parma ham . . . . £ 5.95

(Poached eggs, toasted muffin, cured ham and hollandaise sauce (or mushrooms for veggies))

Chicken liver and Foie gras parfait, red pepper chutney, toasted baguette . . . £ 6.95

Creamed leeks and goats cheese aumoniere, walnut vinaigrette . . . . £6.50

Classic Caesar salad, roasted salmon tikka . . . .£5.95/ £14.50

Salad Paysanne . . . . £5.95/£14.50

Lardons, potatoes, poached eggs and gruyere cheese

Smoked haddock and gruyere cheese tartlet, wholegrain mustard dressing . . . £5.75

## **Les plats principaux**

Steak frites, sauce au Poivre . . . . £21.50

Grilled dry-aged Sirloin steak (28days matured), French fries and peppercorn sauce

Monkfish and Chorizo brochette” a la Potence “ . . . .£21.50

Monkfish tail and chorizo Skewer flambeed with Pernod, Pilaff rice and White wine and butter sauce

The now famous “Chicken Savoyard”, pommes frites . . . . £17.95

Breast of chicken with Parma ham baked in a marsala and gruyere cheese sauce

Grilled filet of sea bass, warm buttered asparagus and potato salad . . £17.95

Hollandaise sauce

Pork filet Wellington, polenta and truffle chips, red wine jus . . . £18.95

Yann's cheese burger, relish . . . . £15.50

Moules frites . . . . £15.50

1 kg of Shetland mussel cooked in a white wine and cream sauce, French fries

Beetroot, Pecorino cheese and butternut squash Wellington, tomato ragout. £15.95

All our beef is from Inverurie and is dry-aged for 28 days , all our other meats and fish are as locally sourced as possible ( not just the shop, the actual produce !! ) .

Our dish descriptions may not mention every single ingredient; just ask if you're unsure.

It is sadly impossible for us to guarantee our busy kitchen is 100% allergen free.

Please inform one of our restaurant team of your specific allergy or dietary requirement when ordering and just ask us if you have any questions.

A separate allergen menu is available on request.

## **Side orders . . . .£3**

Bread basket ( first on on us ! ) . . . . . Green salad  
French fries . . . . . Buttered new potatoes  
Posh fries ( Truffle and parmesan ) . . . . . Cheesy garlic bread

## **Les Spécialités Savoyardes**

Subject to availability and space!

**La pierrade (minimum 2 guests) . . . . . £22 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) . . . . . £22 per person.**

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

**( For party of 4 or more why not try the raclette and pierrade together, Amazing ! )**

**La fondue savoyarde (minimum 2 guests) . . . . £14 per person (v)**

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.

**La fondue aux cèpes (minimum 2 guests) . . . . £15 per person (v)**

Same as above with porcini (ceps, Bolet) mushrooms

## **Les Desserts. . . .£5.95**

**Crème brûlée à la vanille**

**Raspberry and lemon sorbets, almond biscotti , poppy seed macaroon**

**Classic rice pudding, apricot compote**

**Warm Belgium waffle, vanilla ice cream and chocolate sauce**

**Lemon posset, red berries meringue**

**Yann's continental and Scottish cheese platter . . . .£6.95**

(Try it with our 5 year old Madeira! Amaazzing!! 75ml for £4.50)

***Bon Appétit!***