

# LE DÎNER

BREAD & BUTTER	£2
MARINATED MIXED OLIVES	£3
GARLIC BREAD	£3
GARLIC BREAD WITH CHEESE	£4

## Entrées Starters

<b>ASSORTIMENT DE HORS-D'OEUVRE</b>	£7
Appetiser Assortment. Marinated mixed olives, Brie Cheese, French baguette, honey mustard dip & virgin olive oil	
<b>ASSIETTE DE CHARCUTERIE</b>	£9
Parma ham, pate, dried cured sausages served with cornichon & French baguette	
<b>SOUPE À L'OIGNONS</b>	£6
Classic French onion soup with white wine, herbs topped with croutons & mature cheddar cheese	
<b>SOUPE DU JOUR</b>	£6
Soup of the day served with garlic bread	
<b>ESCARGOTS À L'ALSACIENNE</b>	£7/12.5
Half a dozen/ dozen snails served in shells filled with parsley, lemon zest & garlic butter	
<b>FRITURE DE BLANCHAILLES</b>	£7
Deep fried whitebait served with tartar sauce & mixed leaves	
<b>CUISSES DE GRENOUILLES</b>	£7.5
Traditional frogs legs cooked in Calvados & cream	
<b>CREVETTES À L'AIL</b>	£8.5
Pan-fried vodka & herbs marinated king prawns with garlic paprika butter, served with rocket	
<b>BRIEPANÉFRI</b>	£6.5
Fried breaded brie cheese with blackcurrant sauce	
<b>CHAMPIGNONS DE PARIS FARCIS</b>	£6
Paris mushrooms filled with garlic parsley butter, cheese & breadcrumbs gratinated	
<b>SALADE DE LARDON ET FOIE DE VOLAILLES</b>	£6.5
Warm sautéed chicken livers & bacon with salad leaves, garlic croutons & balsamic reduction	
<b>TOURETTE DE LÉGUMES GRILLÉS</b>	£7
Tower of char-grilled aubergines, courgette, peppers & halloumi on croutes with rocket & roasted shallots dressing.	
<b>SALAD DE CHÈVRE CHAUD</b>	£7
Warm goat cheese with watercress, marinated beetroots & honey mustard dressing	
<b>FONDS D'ARTICHAUT FARCIS</b>	£7.5
Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing	

## Mussels Specials

**£8.5 AS A STARTER**

**£14.5 AS A MAIN COURSE WITH FRENCH FRIES**

### MOULES MARINIÈRE À LA CREAM

Mussels cooked in onion, celery, herbs, basil, white wine & cream

### MOULES À L'AIL

Mussels cooked as above, with garlic

### MOULES À LA PROVENCALE

Mussels cooked in tomato, onion, basil, celery & peppers

TRADITIONAL FRENCH RESTAURANT

*La Petite Auberge*

ISLINGTON

# LE DÎNER

## Plats Mains

**FILET DE POULET FARÇI** £14.5  
Roasted chicken breast stuffed with spinach & Ricotta cheese, wrapped in parma ham, served with mushroom brandy and cream sauce & sautéed potatoes.

**COQ-AU-VIN** £15  
Classic braised chicken in rich red wine, garlic, thyme, smoked lardon, mushrooms, carrots & shallots served with sautéed potatoes

**CONFIT DE CANARD** £15  
Confit duck leg on a bed of spinach. Served with sautéed potatoes & port blackcurrant sauce

**JARRET D' AGNEAU ROTI** £17  
Pot roasted lamb shank in red wine, honey, balsamic reduction, button onions & fresh rosemary sauce with mashed potatoes

**CIVET DE LAPIN À LA FRANÇAISE** £17  
Rabbit casserole with tarragon, mushrooms, carrots, button onions & Dijon mustard sauce. Served with mashed potatoes

**JARRET DE PORC CHASSEUR** £17  
Braised shin of pork in white wine, button onions, lardon & tarragon sauce served with mashed potatoes

**BOEUF BOURGUIGNON** £18  
Authentic French beef stew in burgundy wine with fresh thyme carrots, button mushrooms and shallots with mashed potatoes

**SAUCISSE DE TOULOUSE** £13  
Traditional grilled Toulouse sausages. Served with dijon mustard sauce and mashed potatoes

**FILET MIGNON** £22.5  
Char-grilled beef fillet medallion with smoked pork belly in cognac & caramelized onions sauce served with watercress & dauphinoise potatoes

**ENTRECOTE GRILLEE (8oz)** £19.5  
Chargrilled rib-eye steak with watercress & French fries and a choice of sauces:

- Peppercorn sauce (green peppercorn, cognac & cream)
- Roquefort cheese & St. Emilion sauce
- Diane Sauce (Cognac, shallots & mushrooms)
- Garlic butter

## Accompagnements Sides

<b>FRENCH BEANS</b>	£4	<b>POTATO DAUPHINOISE</b>	£4.5
<b>MIXED SALAD</b>	£3	<b>CREAMED SPINACH</b>	£4
<b>POTATO PURÉE</b>	£3	<b>SEASONAL VEGETABLES</b>	£4
<b>FRENCH FRIES</b>	£3	<b>HERB &amp; GARLIC</b>	
		<b>CRUSHED POTATO</b>	£4

## Sélection De La Mer Sea Selection

**PAVE DE SAUMON ROTI AL'ANETH** £15  
Baked salmon supreme on a bed of spinach in white wine, fresh dill & cream sauce with crushed potatoes

**FILET DE BAR** £16  
Marinated seabass fillets drizzled with shallots, confit lemon & olive oil sauce, served with garlic & herbs crushed potatoes, rocket and roasted vine cherry tomatoes

**FILET DE CABILLEAU** £14  
Baked cod with chorizo, olives potatoes & leek in tomato sauce

**SALADE DE SAUMON GRILLE** £14  
Grilled salmon fillet, peppers, aubergine, courgette, olives, garlic croutons, salad with shallot vinaigrette dressing

**GAMBAS AUX PIMENTS** £16.5  
Pan-fried vodka & herbs marinated king prawns with hint of chilli, paprika garlic butter served with riz pilaf

## Plats Végétariens Vegetarian Dishes

**BOURGUIGNON DE LEGUMES** £13  
Authentic French seasonal root vegetables, mushroom and button onion stew cooked with burgundy wine served with riz pilaf

**AUBERGINE FARCIS** £13  
Half aubergine stuffed with spinach, leek, peppers & mushroom, topped with grilled goat cheese and tomato sauce served with riz pilaf

**GALETTE GRATINEE** £12  
Crepe made with buckwheat flour with fresh asparagus & mushrooms cooked with cream & topped with melted cheddar.  
Add a mixed salad for an extra 90p

**GALETTE VISHYSOISE** £12  
Crepe made with buckwheat flour filled with leeks, potatoes, broccoli in whole grain mustard & cream sauce

**SALADE DE LEGUME** £12.5  
Grilled asparagus, courgette, aubergine, new potatoes, halloumi cheese, roasted peppers & sun dried tomatoes salad with croutons

**SALADE WALDORF AVEC ROQUEFORT** £13  
Apple, celery, grapes, walnut & Roquefort salad with honey mustard vinaigrette

Salads may be served "vegan" without cheese