



Les Petit Plats du Maison

Classique Croque-Monsieur Gruyère cheese & ham sandwich grilled with béchamel sauce and served with frites & salad	£7.50	La Niçoise Salade Grilled asparagus on salad of tuna, spring onion, tomato, beans, potato, lentils, capers. All topped with a soft boiled egg and served with baguette.	£8.50 (£7 no tuna)
Croque Italien Mozzarella & sun-touched tomato grilled sandwich with basil, pesto and béchamel sauce	£7.00	Soupe du Jour Vegetarian soup served with granary baguette	£4.50
Salade Lyonnaise Crispy lardons tossed in curly endive and little gem salad topped with poached egg, croutons and walnuts	£7.50	Croissant Fourré Savoury croissant filled with ricotta, butternut squash, sage & spinach; served with salade	£6.90

Plateau de Charcuterie £13.00

Platter for two: Homemade paté de campagne, French saucisson, Cornish salami, Cornish Yarg, salad, pickles and chutney. Served with Rye bread

Les Baguettes

White £5.80 / Granary £6.00

~Extras~	
Frites	Baguette
£2.50	£1

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| ~Ham, Cheddar & sliced tomato | ~Cornish Yarg and chutney |
| ~Tuna and celery mayonnaise | ~Hoummous, spinach & sun-touched tomato |

Les Galettes de Breton (10am-3pm)

‘Treblec’ (buckwheat flour) folded savoury pancake served with salad. Gluten-free.

Le Fromage	Emmental and rocket	£6.00
La Tomate	Emmental and tomate Provençale	£6.50
La Complète	Sliced gammon, egg ‘miroir’, Emmental & Cheddar	£7.00
La Saucisse	Pork sausage, Emmental and spring onion	£7.50

Les Crêpes de Froment (10am-3pm)

Sweet, thin & soft pancake made with wheat flour. See board. +£1 for ice-cream or banana.

Le Citron	Fresh lemon & sugar	£2.50
La Nutella	Chocolate hazelnut spread	£3.25
La Bretonne	Salted caramel sauce	£3.25
La Amendine	Toasted almonds and honey	£3.25
La Fraise	Fresh strawberries and cream	£3.25