



# Café de Paris

## Menu

### Starters

<b>SOUP DU JOUR</b>	5.00
<b>CARAMELISED SCALLOPS</b> leek & vermouth cream sauce	9.00
<b>SAUTÉED TIGER PRAWNS</b> chilli, garlic & lime	9.00
<b>SEARED FOIE GRAS</b> sautéed grapes, melba toast and balsamic	10.00
<b>TARTE FINE</b> sun blushed tomato, artichoke, goats cheese and black olives	7.00

### Salads and Pasta

<b>CAESAR SALAD</b>	8.00
with char-grilled chicken breast	12.00
<b>CAFÉ DE PARIS NIÇOISE</b>	12.00
<b>SPINACH AND RICOTTA TORTELLINI</b>	9.00
<b>TRUFFLE RISOTTO</b> morel mushrooms, shaved parmesan and rocket	14.00

### Fish

<b>STEAMED SEA BASS</b> tiger prawns, warm oriental noodle salad	15.00
<b>LOBSTER POT-AU-FEU</b>	21.00

### Meat

<b>SCOTCH FILLET OF BEEF</b>	18.00
portobello mushrooms, french fries and peppercorn sauce	
<b>ROAST RACK OF WELSH LAMB</b>	17.00
dauphinoise potatoes, baby vegetables and rosemary jus	
<b>GOOSNARGH DUCK MAGRET</b>	15.00
cider potatoes, bok choy and caramelised onions	
<b>CORN FED CHICKEN BREAST</b>	14.00
roast new potatoes and mediterranean vegetables	
<b>ROAST SUCKLING PIG</b>	15.00
chipotle mash, caramelised parsnips, apple compote, red wine jus and crackling	

### Sides

all at 3.50

French fries	Mixed vegetables	New potatoes
Wilted spinach	Green salad	Gratin Dauphinois

### Desserts

<b>CHILLED STRAWBERRY MOUSSE</b> raspberry coulis	6.00
<b>PINEAPPLE TATIN</b> vanilla ice cream	5.00
<b>CHOCOLATE FONDANT</b> vanilla ice cream	6.00
<b>FROMAGE DU JOUR</b> grapes and water biscuits	8.00

All prices are inclusive of VAT. All items may contain traces of nuts. Please ask your waiter.  
A discretionary service charge of 12.5% will be added to your bill.