

# A La Carte Menu

## ENTREES - STARTERS

<b>Soupe du Jour (v)</b> Fresh Soup from today's cauldron	<b>£4.50</b>
<b>Terrine de Poulet avec coulis de mangue</b> Chef's terrine of Chicken served on lightly toasted Brioche with homemade Mango coulis	<b>£5.95</b>
<b>Demi Melon aux Fruits rouges (v)</b> Half melon filled with Seasonal Berries served with Sorbet of your choice (optional)	<b>£4.75</b>
<b>Oeufs Poches Florentine (v)</b> Poached Eggs on a bed of baby spinach and tossed Pancetta croutons	<b>£6.45</b>
<b>Carpaccio de Betterave Rouge &amp; Fromage Chèvre</b> Carpaccio of Beetroot, Summer Leaves on a pyramid of warm Goats Cheese	<b>£6.95</b>
<b>Parfait de foie de Poulet</b> Chef's Chicken Liver Parfait served with Brioche and Red Onion Chutney	<b>£5.45</b>

## DE LA MER

<b>Crevettes Royales Tempura</b> King Prawns in Tempura sided with a Sweet Chili dip	<b>£8.55</b>
<b>Papillons de Gambas a l'ail</b> Butterflies Gambas with garlic Butter	<b>£8.55</b>
<b>Terrine des îles aux deux Saumons</b> Chef's own home made Smoked & fresh Salmon Terrine complimented by a fruit Salsa	<b>£7.50</b>
<b>Coquilles St Jacques poêles balsamique</b> Local Scallops seared with fresh Mussels in Sesame Oil with Ginger and lemon Grass – or served with cream Marinère	<b>£8.25</b>
<b>Moules Orientales au Gingembre OU à la Marinère</b> Wok fried fresh Mussels in Sesame Oil with Ginger and Lemon Grass – or served with cream Marinère	<b>£7.45</b>
<b>Six huîtres de la baie de Grouville</b> Six fresh Grouville Bay Oysters	<b>£7.25</b>

## LES PLATS

<b>Selle d'Agneau au Romarin</b> Tender Rack of Lamb coated with mustard and rosemary and served in a red wine jus	<b>£15.95</b>
<b>Suprême de Poulet a la Mozzarella</b> Roast Chicken filled with Mozzarella and wrapped in Pancetta	<b>£15.35</b>
<b>Wiener Schnitzel Autrichien</b> Escallop of Pork coated with breadcrumbs and gently pan-fried	<b>£12.90</b>
<b>Médailles de Porc aux Champignons</b> Braised pork Tenderloin with Oyster Mushrooms and Cream Sauce	<b>£13.95</b>
<b>Ragoût de Queue de Bœuf</b> Traditional Oxtail Casserole slowly stewed with Port, Vegetables, herbs and a hint of Garlic	<b>£14.85</b>
<b>Magret de Canard flambe au Grand Marnier</b> Breast of duck coloured on the stove and flambéed with Grand Marnier	<b>£16.50</b>
<b>Grillade de la Mer</b> Char-Grilled Seafood mix with King Prawns, Sea Bass, Salmon, Sardines and Scallops, served with Hollandaise sauce	<b>£17.95</b>
<b>A la pêche du jour !</b> Fish of the day...Please ask your waiter for today's catch	<b>£ market price</b>
<b>Chili Vegetarian (v)</b> Vegetarian Chili Quorn, all lovely Veggie with Paprika spiced white Rive in Tortilla shell	<b>£12.25</b>
<b>Wellington de légumes frais (v)</b> Vegetarian Wellington with fresh Vegetables wrapped in Pastry and Tomato Coulis	<b>£12.25</b>

## LES SPECIALITES REVERE

<b>CHATEAUBRIAND REVERE</b> <b>TWO Persons 'minimum' - carved at your table</b> Double Fillet Steak Charcoal grilled and served with a Bernaise Sauce, Grilled Tomatoes, Mushrooms and Onion Rings ... the best steak on the rock!!!!	<b>£19.95 p.p.</b>
<b>Filet de Bœuf aux Morilles</b> Grilled Filet of Beef with a Morel Mushroom jus... Simply delicious!	<b>£19.95</b>
<b>Entrecôte Steak au Poivre Vert au Sauce Fromage Bleu</b> Prime Sirloin Steak with Green Peppercorn Sauce or with Blue Cheese Sauce	<b>£17.95</b>
<b>"MER &amp; TERRE" Revere</b> <b>"Surf &amp; Turf" TWO persons minimum</b> Prime Eye Fillet Steak accompanied with ½ Char-Grilled Lobster finished with Bernaise Sauce - heaven on earth !	<b>£ market price</b>
<b>Renowned in Jersey, these spectacular dishes are flambéed at your table</b>	
<b>"The Drunken Bullock" Flambe</b> Prime Sirloin Steak impaled on a sabre, flamed at your table and finished with a Red Wine, Onion and Mushroom Sauce – a Candlelight Classic...	<b>£18.25</b>
<b>Filet a la Diane Flambe</b> Tender Fillet Steak sealed with butter, simmered with mustard and mushrooms, flamed with Brandy at your table, Finished with Jersey Cream	<b>£19.95</b>

## LOBSTER JERSIAIS

<b>Homard Grille Beurre D'Ail ou naturel, 'mayonnaise maison'</b> Whole Lobster freshly Grilled, topped with Garlic Butter or cold with homemade mayonnaise and salad	<b>£ marked prices</b>
<b>Homard Thermidor en Coquille</b> Whole Lobster boiled, sliced with a cream sauce, seasoned with mustard, shallots and Brandy ; glazed with Parmesan cheese and quickly baked in its shell	<b>£ marked price</b>

## LES FRUITS DE MER

Savour the treasures of the Atlantic coast with this sumptuous assortment of seafood... Chef will require 12 hours notice to prepare this Seafood Platter	
<b>Seafood Platter</b> Whole Lobster, Whole, Crab, Langoustines, Clams, Winkles, Whelks, Prawns, Cockles and 6 Oysters (Crustaceans will vary seasonable)	<b>£ marked prices</b>