

MAISON DE *Boeuf*

PRIX FIXE

DEUX PLATS

STARTER OR DESSERT
& MAIN COURSE FIXED
PRICE MENU

£29.95

COMPLET

STARTER, MAIN COURSE
& DESSERT FIXED
PRICE MENU

£36.95

ENTRÉE

(TO START)

SOUFFLÉ CUIT DEUX FOIS AU FROMAGE FUMÉ

TWICE BAKED SMOKED CHEESE SOUFFLÉ. £12.95

SOUPE À L'OIGNON FRANÇAISE CLASSIQUE

CLASSIC FRENCH ONION SOUP WITH CHEESE. £12.95

ESCARGOTS AU BEURRE D'AIL NOIR & HERBES

6 ESCARGOTS WITH GARLIC BUTTER & HERBS. £13.95

VEGAN OPTION ALSO AVAILABLE UPON REQUEST



PLAT PRINCIPAL

(MAIN COURSE)

SPÉCIALITÉ MAISON - STEAK FRITES, SAUCE SECRÈTE & PETITE SALADE VERTE

HOUSE SPECIALITY STEAK WITH FRENCH FRIES, SECRET SAUCE & GREEN SALAD. £24.95

STEAK À BASE DE PLANTES ET SAUCE (V)

PLANT BASED STEAK WITH FRENCH FRIES & MAISON DE BOEUF SECRET SAUCE. £24.95

ALLERGENS: PLEASE SPEAK TO A MEMBER STAFF FOR ANY DIETARY REQUIREMENTS.

NOTE: WE ARE NOT A NUT FREE ENVIRONMENT.

MAISON DE *Boeuf*

COCKTAIL FINIR £5
(ADDITIONAL ONLY WITH A DESSERT ORDER)

FRANGELICO No.1

FRANGELICO, HAZELNUT, CREAM, OAT MILK, CHOCOLATE SAUCE.

PANTHÈRE VERT

PANTHER MILK MENTA, CRÈME DE CACAO, VANILLA, OAT MILK, CREAM, MINT.

CITRON DE SICILE

SICILIAN LEMON GIN, CHERRY SYRUP, ORGEAT, LEMON, CREAM, RASPBERRIES.

CRÈME NOIR

BUTTERSCOTCH LIQUER, KAHLUA, CREAM, CHOCOLATE.

DESSERT POUR FINIR

(To Finish)

CRÈME BRÛLÉE

CREME BRÛLÉE. £8.45

TARTE TATIN AVEC GLACE VANILLE

FRENCH APPLE TART WITH VANILLA ICE CREAM. £10.95

PARIS BREST PÂTE À CHOUX

CLASSIC FRENCH DESSERT WITH A CHOUX PASTRY BASE, FILLED WITH HAZELNUT
PRALINE MOUSSE & TOPPED WITH HAZELNUTS. £10.95

TRIO DE FROMAGES FRANÇAIS AVEC SON PAIN ET SES RAISINS

3 CHEESES, HOMEMADE CHUTNEY, GRAPES & BREAD (£4 SUPPLEMENT). £13.95