Maison de Boeuf

PRIX FIXE

DEUX PLATS
STARTER OR DESSERT
& MAIN COURSE FIXED
PRICE MENU
£30.95

COMPLET
STARTER, MAIN COURSE
& DESSERT FIXED
PRICE MENU
£37.95

ENTRÉE
(To Start)

Soufflé Cuit Deux Fois au Fromage Fumé (V)
Twice Baked Smoked Cheese Soufflé. £13.95

Soupe à L'oignon Française Classique
Classic French Onion Soup with a Rich Beef Broth and Cheese. £13.95

Escargots au Beurre d'Ail Noir & Herbes
6 Escargots with Garlic Butter & Herbs. £14.95

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.
Note: sauce contains NUTS £25.95

Steak à Base De Plantes Et Sauce (V)
Plant Based Steak with French Fries & Maison De Boeuf Secret Sauce. £25.95

Allergens: Please speak to a member staff for ALL dietary requirements.
Note: We are NOT a nut or allergen free environment

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

Frangelico No.1
Frangelico, Hazelnut, Cream, Oat Milk, Chocolate Sauce.

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Panthère Vert
Panther Milk Menta, Crème de Cacao, Vanilla, Oat Milk, Cream, Mint.

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Citron de Sicile
Sicilian Lemon Gin, Cherry Syrup, Almond Syrup , Lemon, Cream, Raspberries.

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Crème Noir
Butterscotch Liquer, Kahlua, Cream, Chocolate.

DESSERT POUR FINIR
(To Finish)

Crème Brûlée
Creme Brûlée. £9.45

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Tarte Tatin Avec Glace Vanille
French Apple Tart with Vanilla Ice Cream. £11.95

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Paris Brest Pâte à Choux
Classic French Dessert with a Choux Pastry Base, Filled With Hazelnut Praline Mousse & Topped with Hazelnuts. £11.95

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Trio de Fromages Français Avec son Pain et ses Raisins
3 Cheeses, Homemade Chutney, Grapes & Bread (£5 supplement). £14.95