

# MAISON DE *Boeuf*

## PRIX FIXE

### DEUX PLATS

STARTER OR DESSERT  
& MAIN COURSE FIXED  
PRICE MENU

**£31.95**

### 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**

# MAISON DE *Boeuf*

**COCKTAIL FINIR £5.45**  
(ADDITIONAL ONLY WITH A DESSERT ORDER)

## FRANGELICO No.1

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

## CITRON DE SICILE

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

## CRÈME NOIR

BUTTERSCOTCH LIQUER, KAHLUA, CREAM, CHOCOLATE.

# DESSERT POUR FINIR

(To Finish)

## CRÈME BRÛLÉE

CREME BRÛLÉE. £9.45

## TARTE TATIN AVEC GLACE VANILLE

FRENCH APPLE TART WITH VANILLA ICE CREAM. £11.95

## PARIS BREST PÂTE À CHOUX

CLASSIC FRENCH DESSERT WITH A CHOUX PASTRY BASE, FILLED WITH HAZELNUT  
PRALINE MOUSSE & TOPPED WITH HAZELNUTS. £11.95

## TRIO DE FROMAGES FRANÇAIS AVEC SON PAIN ET SES RAISINS

3 CHEESES, HOMEMADE CHUTNEY, GRAPES & BREAD (£5 SUPPLEMENT). £14.95