

Starters

Marinated herringin, white wine, chutney

White wine Mussels

Whelk in a garlic butter

Seal terrine, homemade onion and redfruits jam

Cheese plate pied de vent and apple butter

The Bistro platter

Mussels french fries, goat cheese sauce

Côte à côte penne, rose sauce and mild italian sausages from local butcher

Child's portion

Adult's portion

Grilled scallops salad, homemade vinaigrette

Lobster calzone sea sauce with french fries and seasonal salad

Lobster shell, garlic butter, bread market.
Price, see our blackboard.

On the go...

Small fries platter and mayonnaise

Fries basket and mayonnaise

Desserts

Today's dessert : See blackboard!

Table d'Hôte

Starter :

Soup and/or cream or chef's salad

Main course:

Mains the chef's 6 choices

Dessert :

Selection dessert, with filter coffee, tea or herbal tea

Main course

All our plates are served with seasoned potatoes, honey vegetables and dried-cranberry rice

Scallop skewer, garlic butter

Plate

Table d'hôte

Fish of the day, today's catch

See blackboard!

Poultry supreme with pied-de vent cheese

Plate

Table d'hôte

Sirloin steak, pepper sauce or bluecheese sauce

Plate

Table d'hôte

Lamb chops, pesto crust

Plate

Table d'hôte

Sea-food pot-en-pot (lobster, crab, scallop, and clam)

The Folie douce's speciality, flaky pastry and cream sauce

Plate

Table d'hôte