

chez jules

TRADITIONAL FRENCH FAYRE

8 Course Tasting Menu

Wednesday 4th March 2020

AMUSE-BOUCHE

pétoncle poêlé sur purée de céleri-rave

seared scallop on celeriac purée

SOUPE

soupe au pistou

summer vegetable & bean soup topped with pistou

ENTRÉE

cuissees de grenouilles panées à l'aioli

deep fried frog's legs with aioli

SALADE

salade lyonnaise

frisée lettuce, bacon, poached egg, dijon mustard dressing

VIANDE

cassoulet de toulouse

slow-cooked casserole of white beans, pork shoulder, sausage, confit duck

POISSON

sole meunière et pommes de terre aux herbes

sole meunière, herbed potatoes

FROMAGE

fondue savoyarde

cheese fondue served with bread, apple and cherry tomatoes

DESSERT

îles flottantes

'Floating Island' meringue floating in crème anglaise with caramel & pralines

8 course tasting menu - £29.95

add a Wine Flight ...

8 course wine flight **£27.95**

6 course wine flight **£21.95**

4 course wine flight **£15.95**