

*Pour commencer...*

*All our first courses are served with freshly  
baked, crusty French bread:-*

*Chèvre au poivron* **V**

*.....£8.50*

*Baked goat's cheese in roasted red pepper*

*on locally grown organic salad leaves,  
drizzled with olive oil and scattered with  
pinenuts*

*Soupe à  
l'oignon.....*

*.....£6.95*

*Piping hot, topped with Gruyère and Manx  
cheddar - a L'Expérience classic since  
1981*

*Salade de hareng fumé  
.....£7.95 Flakes*

of Devereau's Manx kipper on locally  
grown organic salad leaves with cherry  
vine tomatoes, avocado and boiled Manx  
hen's egg sprinkled with golden  
breadcrumbs

*Les escargots à la*

*bourguignonne.....£8.9*

*5 Six snails baked in their shells with  
garlic butter*

*Champignons farcis à l'ail*

.....£7.95

*Another L'Expérience favourite: local  
Greeba farm mushrooms stuffed with our  
own recipe paté and grilled with garlic  
butter*

*Carpaccio de*

*boeuf.....*

*...£8.75 Home-made carpaccio of  
carefully aged, prime Manx beef fillet*

*served with capers, gherkins and mustard  
dressing*

*Rognons d'agneau au  
miel..... £7.50*

*Lightly sautéed Manx lamb's kidneys with a  
reduction of local honey and red wine*

## *Nos plats*

*Confit de canard au chou  
rouge.....£18.95 Confit*

*of Barbary duck leg on roasted butternut squash  
with an orange and Armagnac sauce and  
scattered with toasted almonds*

*Navarin d'agneau à*

*l'été.....*

*£16.75 Manx lamb slowly casseroled  
with summer vegetables, served with roasted  
garlic and our own mint jelly*

*Poulet*

*marocain.....*

*..... £16.95*

*Free range corn fed chicken breast dusted with Moroccan-style spices, sautéed and served on spiced couscous with a Ruby port reduction*

*Filet au*

*poivre.....*

*.....£25.95 Carefully aged prime*

*Manx fillet steak grilled to your liking, with a cognac-laced, creamy sauce of cracked black peppercorns*

## *Entrecôte au Roquefort*

.....

*£21.95 Prime sirloin steak grilled to your liking, served with creamy, mild Roquefort sauce*



*Julienne de boeuf à la sauce*

*Diane..... £17.95*

*Sautéed strips of prime Manx fillet steak in a sauce of brandy, Greeba mushrooms, tomato concassé and Manx cream*

*Moules*

*frites.....*

*....., ,...£14.95 Bantry Bay mussels poached in white wine with tomatoes, topped with chilli*

and Manx cream and served with crisp pommes  
frites



Locally sourced fresh fish  
according to availability: please  
see blackboard

All our main courses are served with a choice of  
pommes frites, potatoes, pasta  
or rice. For our selection of vegetables and  
salads please see next page.

Nos légumes et salades

*Epinards à la*

*crème.....*

*.....£3.75*

*Our very famous, very garlicky, creamed  
spinach*

*Ratatouille.....*

*.....*

*.....£3.50*

*Another French favourite – Provence style*

*Légume du*

*jour.....*

*.....£3.*

*15*

*Please ask about today's vegetable of  
choice*

*Champignons*

*sautés.....*

*.....£3.50*

*Local mushrooms sautéed in butter and  
olive oil*

*Oignons à la  
maison.....*

*.....£3.50*

*Onion rings coated in our light batter and  
deep fried*

*Tomates  
rôties.....*

*...£3.25*

*On the vine cherry tomatoes roasted with  
fresh thyme and balsamic vinegar*

*Nos salades:*

*Salade verte*

.....

.....

*£3.50*

*Green and crispy salad with home-made  
vinaigrette*

*Salade*

*variée.....*

*.....*

*.....£3.75*

*Lots of different salad ingredients in this  
one, also with home-made vinaigrette*

*Salade de tomates au  
basilic.....*

*.....£3.95*

*Simply tomatoes with fresh basil, virgin  
olive oil and balsamic vinegar*

*served with Michael's home-made  
vinaigrette*

All our prices include VAT at 20 %