



Pour commencer...



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

Soupe à l'oignon.....£6.50

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

Les escargots à la bourguignonne.....£8.95

Six snails baked with garlic butter

Salade de chou rouge aigre-doux.....£5.95

Finely sliced, sauteed, sweet and sour manx red cabbage with lardons and croutons

Saumon fumé avec avocat et à la crème au raifort et à l'aneth.....£8.95

Local Smoked salmon and avocado with horseradish cream, lemon and pink grapefruit dressing

Moules à l'Expérience£9.25

Bantry Bay mussels poached with white wine, a hint of orange, tomatoes and home-grown fresh thyme

Salade de canard fumé au Waldorf.....£8.75

Slices of smoked duck breast with a salad of apple and celery with walnut dressing

Champignons farcis aux canneberges V.....£6.95
Manx Mushrooms filled with brie and fresh cranberries, then grilled

Carpaccio de boeuf.....£8.75

Home-made carpaccio of carefully aged, prime Manx beef fillet served with capers, gherkins and mustard dressing



Nos plats



Filet de boeuf au poivre.....£24.95
Fillet steak grilled to your liking and served with a rich sauce of cream and black peppercorns, laced with brandy

Entrecôte de boeuf au béarnaise.....£21.95
Sirloin steak grilled to your liking with a Classic béarnaise sauce

Tournedos Rossini.....£28.95
Carefully aged Manx fillet steak wrapped in bacon and stuffed with home-made paté, grilled to your liking and served with a red wine reduction

Suprême de dinde aux canneberges..... £15.95
Sliced, fresh roast turkey breast with a sauce of cream, brandy and cranberries

Confit de canard Noilly Pratt.....£17.95
Confit of Barbary duck leg on oranges & carrot purée with red wine, French vermouth sauce topped with roasted pine nuts

Côtelettes d'agneau aux groseilles rouges.....£19.50
*French-trimmed, sautéed Manx lamb cutlets with a port
and fresh redcurrant glaze*

Côte de porc farcie aux pruneaux£16.95
*Baked, prune-stuffed loin of pork deglazed with cream
and Armagnac*

Julienne de bœuf à la bourguignonne.....£17.95
*Strips of Manx fillet steak sautéed with bacon and
mushrooms, finished with tomato and red wine*



***Fish are locally sourced fresh, please see
blackboard.***

***All our main courses are served with a choice of pommes frites,
potatoes, pasta or rice***