

Symphonie d'Hiver

Lunch Two Course Meal £19.95 Lunch Three Course Meal £24.95

Dinner Two Course Meal £26.95 Dinner Three Course Meal £31.95

Please Note: Friday & Saturday dinner Two Course £29.95 – Three Course £34.95

All prices include VAT

N.B. A Discretionary 10% Service Charge will be added to your final bill
Debit • Maestro • Mastercard • Visa (Sorry, we do not accept cheques)

Weekend Taxis! Please book these well ahead of your departure

Vegetarian dish – Gluten free – Special dishes can be prepared with 24hr min. notice

All ingredients used in this menu are to our knowledge GM free

All of the products for sale on this menu could contain traces of nuts

Not available at Lunch

Ouverture

(V) Soupe du Jour

Soup of the Day

Escargots de Bourgogne

Snails cooked in garlic butter

Salade de Chevreuil Fumé, Salade de Betteraves et Vinaigrette à la Baie de Genièvre

Smoked venison with beetroot salad and juniper berry dressing

Maquereau Poêlé sur Purée de Pois-Chiche, Crème d'Ail

Pan fried mackerel fillet with garlic cream and chickpea purée

Terrine de Foie de Volaille au Madère, Compote d'Oignons et Toast Complet.

Chicken liver and Madera parfait, onion marmalade and multi grain toast

Cassolette de Moules et Salsifis, Sauce Safran

Mussel and salsify cassolette, saffron sauce.

Œuf Poché et Boudin Noir, Confiture de Tomate et Asperge Croquante.

Poached egg and black pudding served with a tomato jam and crispy asparagus.

(V) Gâteau Léger au Fromage de Chèvre Pané aux Noix, Salade de Mesclun

Warm goat's cheese and walnut gateau with mixed leaf lettuce

Entrée du Jour

Starter of the day

Suite

Entrecôte Sauce Echalote Accompagné de Pommes Dauphine

Sirloin steak prepared with shallot sauce, Dauphine potatoes

Souris d'Agneau Rôtie au Cumin, Lentilles du Puy

Lamb shank braised in cumin served with Puy lentils

Pintade Farcie aux Morilles et Jus de Volaille, Purée de Topinambour

Guinea fowl stuffed with morel mushrooms, chicken jus and Jerusalem artichoke purée

Poitrine de Porc Confite, Panais Rôtis

Slow cooked pork belly with roasted parsnips

Tranche de Foie de Veau Poêlée, Sauce au Porto, Choux Rouge et Céleri à l'Étuvé

Pan fried calves liver, port sauce, red cabbage and celery

(V) Pastilla Garnie au Chou-Rave et Fenouil, Crème de Gingembre

Filo pastry with kohlrabi, fennel in Arabian spices, ginger cream

Sole Pochée, Mousse d'Ecrevisses et Chou Romanesco Vapeur

Poached lemon sole, crayfish mousse and sauce, Roman cauliflower

Daurade Rouge à la Poêle sur Lit de Caviar d'Aubergine, Sauce Vierge à l'Olive Noire

Fillet of red sea bream on a bed of aubergine caviar and black olive dressing

Plat du Jour

Dish of the day

Nos Légumes

Pommes Sautées £3.45 - Gratin Dauphinois £3.75

Haricots Verts aux Echalotes £3.45 – Légumes du Jour £3.45

Salade Composée £3.20



Porto

Late Bottled Port 10 years old	£6.00 (50ml)	£60.00 per bottle
Tawny Port 10 years old	£6.00 (50ml)	£60.00 per bottle
Dows 1997	£9.00 (50ml)	£120.00 per bottle
Dows 1983	N/A	£150.00 per bottle

Final

Sélection de Fromages de France

Selection of French cheeses from the trolley
(Supplement £2.95 or £7.95 as an extra course)

Trilogie de Sorbets

Selection of home made sorbets

Crème Brûlée à la Vanille Bourbon, Sablé Breton

Bourbon vanilla crème brûlée, Brittany shortbread

Sabayon au Grand Marnier et Compotée de Clémentines, Emietté de Biscuit à la Cannelle

Warm Grand Marnier sabayon with clementine compote, cinnamon biscuit flakes

Tarte au Citron, Meringue au Café et Chantilly Maison

French lemon tart with coffee meringue and Chantilly

Strudel aux Pommes et Fruits Rouges, Crème Acidulée à la Pistache

Apple and red fruit strudel, pistachio sour cream

Mousse Fruit de la Passion sur Génoise Coco, Sorbet Ananas

Passion fruit mousse, coconut sponge, pineapple sorbet and mango coulis

Assiette aux Délices de Chocolat

Dark chocolate pallet, white chocolate ice-cream and milk chocolate crème Anglaise.

Dessert of the Day

Sweet of the day

Vins de dessert

Château Menota "Cuvée Du Portail" (2009) Appellation Graves Contrôlée. (15%) The nose of this Sémillon-Sauvignon blend is relatively discreet, with notes of mango, orange and tea clearly perceptible. The bouquet is pleasantly complex. The palate is rich and ample conserving perfectly pristine aromas. The balance between the richness, aromas and freshness is excellent.	£6.90 (125m)	£39.00 (75 cl)
Château de Stony (2010) Appellation Muscat de Frontignan Contrôlée (13,5%) Light lemon yellow. Persistent aromas of apricots, vanilla, acacia and honey. Fresh on the palate with notes of white peaches with a lingering finish of hazelnuts.	£6.90 (125ml)	£39.00 (75cl)
Maury Aurélie (2009) Appellation Maury Contrôlée (16%) Sweet red vin doux made from Grenache in the mountains of Roussillon. This wine has aromatic intensity, finesse and is remarkably balanced, blending smoothness and liveliness with a blend of aromas of sweet spices and red dark berries.	£7.90 (125ml)	£30.00 (50cl)

Menu created by: Romain, Francois, Thibault, Alan & Peter

La Barbe Restaurant, 71 Bell Street, Reigate, Surrey, RH2 7AN
Tel: 01737 241966 – www.labarbe.co.uk