Au Vieux Comptoir

TO START WITH

3 - 7 * **Pâté Grand-Mère & Pickles €15.00**

4 - 7 * **Homemade Smoke Salmon - Label Rouge from Scotland - Smoked on site in Beechwood €25.00**
Fromage Blanc with Herbs

* **Prosciutto Di Parma 30 months €25.00**

* **Artisanal Summer Truffle Mortadella €25.00**

7 * **Board of Cochonnailles, Butter & Pickles €25.00**

STARTERS OF THE MOMENT

3 - 5 - 10 * **Egg Mayonnaise €9.00**
Pickled Red Onion & Mesclun

12 - 14 * **Pan-fried Razor Clams €16.00**
Cherry Tomatoes, Fresh Garlic, Chilli, White Wine & Proscuitto ham

1 - 3 - 7 - 12 * **Pâté en Croûte "Vieux Comptoir" ® €20.00**
Cold Meat Pie: Foie Gras, Pork & Duck & Poultry

1 - 7 * **Wild Mushrooms Tartlet €15.00**
A selection of cooked and raw mushrooms, toasted hazelnuts

1-8 * **Creamy Pumpkin Velouté with Savagnin Wine €12.00**
Mont d'Or Cheese cream

7 * **Large Burgundy Parsley Butter Snails in Shell €18.00**
Served by 6

* **Homemade Foie Gras de Canard Mi-Cuit €25.00**
With Mas Amiel

OUR DISHES OF THE MOMENT

7 * **Homemade Cheddar, Chilli & Pork Sausage €26.00**
Creamy mashed potatoes & reduced juice

1 - 12 * **Beef Bourguignon €28.00**
« Gourmet Heritage Observatory Diploma »
Steamed potatoes, bacon, carrots

4 - 9 * **Fishing of the day €25.00**
Served with à medley of seasonal vegetables

1 - 3- 7-8 * **Large Pasta, Prince de Paris Ham, Comté Cheese & Burgundy truffe €28.00**

7 * **Butcher's Selection of Beef Hanger Steak €35.00**
Normandy-style sauce & Creamy mashed potatoes

7 - 10 * **Whole Veal kidney served whole €35.00**
Old Mustard sauce & Creamy mashed potatoes

THE CHEF'S SPECIAL CUT TO SHARE

Discover our latest seasonal selection on the restaurant chalkboards

NET PRICES - SERVICE INCLUDED / WE DO NOT ACCEPT CHEQUE PAYMENTS OR TICKETS OF €500 (except for tips!!) - Credit cards STARTING AT €15

BEFORE THE SWEETS

7 * **Chesse Board, 3 matured French cheeses** €15.00

THE SWEETS

1 - 3 - 7 - 8 * **So Cute !** €12.00
Gros Chou Profiterole, Madagascar Vanilla Ice Cream & Hot Chocolate,
Chantilly & Almonds

7 * **Homedame Rice pudding & Madagascar Vanilla** €10.00
Salted Butter Caramel

3 - 7 * **Mont Blanc** €12.00
Meringue, Chestnut Ice Cream, chestnut Cream, Chantilly & Blackcurrant coulis

1 -3- 7 - 8 * **Paris Brest** €12.00
Crème Mousseline with Praliné from Maison Mazet in Montargis & Caramelized Hazelnuts

1 - 3 - 7 - 12 * **Rum Drunk Baba,** €12.00
Ron Diplomatico Mantuano of Venezuela
Chantilly with Bourbon Vanilla

1 - 3 - 7 - 8 - 12 * **Café (ou Déca) Gourmand** €12.00
3 Small Desserts & a Shot of Alcohol

12 * **Prunes in Armagnac " with pits "** €12.00

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Illy coffee €3.50

Illy decaffeinated coffee €3.50

Tisanes Dammann €5.50
Chamomile, Tisane du Berger, Verbena Mint, linden, Nuit à Versailles (sleep tea blend)

Thés Dammann €5.50
Rooibos, Darjeeling, Ceylon O.P., Earl Grey, Green tea with Mint

"Here, we pay attention to our customers' allergies"

1 : Cereals - 2 : Crustacean - 3 : Eggs - 4 : Fish - 5 : Peanuts - 6 : Soya - 7 : Dairy 8 : Nuts - 9 : Celery - 10 : Mustard - 11 : Sesame - 12 : Sulphite - 13 : Lupins – 14 : Mollusc

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