



La Boheme Restaurant

Evening Menu

£26.00 2 Courses

(Available Monday to Friday from 6pm & Saturday from 5pm)

Les Entrées

Cuisse De Grenouilles A La Ma Façon

A must in a French restaurant! Frog legs cooked in garlic butter until crispy & golden brown, served on a fricassee of wild mushrooms & a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce

Carpaccio De Bœuf Aux Multiples Saveurs

Carpaccio of British fillet of beef presented on a roasted caramelised white onion purée, charred shallots rings & pickled vegetables, garnished with a Parmesan tuile & a rocket salad

Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served with salad leaves, finished with a duo of sweet ginger & chilli dressings

Poêle De Caille De Norfolk

Pan fried Norfolk quail breast, quail shredded bonbon & quail leg confit, served on carrot puree, asparagus, chestnut mushrooms, kale & potato fondant, dressed with a fresh thyme jus

Coquille St Jacques d'Été (£1.50 extra)

Fresh Scottish King scallops pan fried until golden brown & grilled black pudding, served on a bed of pea purée, topped with a Pancetta crisp & fresh pea shoots

Lotte Servie A La Façon Bouillabaisse De Chez Moi

Monkfish tail quickly pan fried, served on a bed of samphire & saffron potatoes, presented in a smooth fish soup made from my uncle Jean's recipe, garnished with toasted rouille & cheese croutons

Pépité De St Marcelin a La Valbonne (V)

Lightly deep fried St Marcelin cheese pepite, served on a bed of aromatic olive oil & sun-dried tomato purée, with chilled red & yellow peppers & roasted cherry vine tomatoes, finished with a fresh basil pesto dressing

Poêle De Porc & Gambas Fraiches

Crispy pork belly & pan fried fresh king prawn tails served on a sweet potato puree, accompanied by a shot of traditional languostine bisque

Éventail De Foie Gras & Abricots Roti & Sa Brioche

My favourite starter consisting of home-made foie gras, accompanied by chilled fresh apricots in a light caramel & Amaretto liquor, served with toasted baby brioche & lambs lettuce

Soupe A L'Oignon

Traditional French onion soup topped with toasted bread croutons & grated Gruyère cheese (Alternative soup option is available, please see the blackboard)

Serpentin De Sole & Saumon Fume

A spiral of strips of fresh plaice fillet, smoked salmon & spinach, quickly grilled & presented on bed of fennel, pak choi & leek compote bound in a light saffron & orange sauce

Les Supplements

Garlic Bread £2.75/ Cheesy Garlic Bread £3/ Tomato Salad £3

Green Salad £3/ Mixed salad £3.25

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

THIS MENU IS AVAILABLE JULY, AUGUST & SEPTEMBER 2018



Les Plats

Roti De Rump D'Agneau

English lamb rump roasted to medium, served with a roasted peppers, courgettes, aubergines, cherry tomatoes, deep fried haloumi & a quenel of basil mash potato, finished with a fresh herb & garlic lamb jus

Lapin A La Didier

Pan fried slices of boneless saddle of rabbit filled with a chicken & sun-dried tomato mousse, accompanied by sautéed fresh king prawn tails, served with turned seasonal vegetables, & turned new potatoes, drizzled with a light creamy fresh tarragon sauce

Pave De Turbot A La Fricassée De Champignons Sauvages (£4 extra)

Beautiful fillet of fresh turbot pan fried until golden brown, served on a wild mushroom fricassée, Spinach cake & celeriac puree, garnished with a creamy whole grain mustard sauce

Cabillaud Au Ragout D'Haricot De Saison

Pan fried fillet of Cornish cod presented on a bed of white flageolet beans & broad beans, fine diced fresh vegetables & spinach, cooked in a light red Thai curry sauce, flavoured with grated Parmesan & topped with a tomato tapenade

Bar Au Risotto

Pan fried fillet of seabass served on bed of risotto flavoured with a hint of saffron bound with fine diced vegetables & chorizo, presented on a pool of roasted red pepper sauce

Médailon De Veau Au Jus Citronne

Medallions of veal fillet cooked to medium, served with caramelised baby onions, Chantenay carrots, green beans, Chestnut mushrooms & deep fried diced potatoes, finished with a citrus jus

Magret De Canard

Gressingham duck breast cooked to pink, presented on roasted sweet potatoes, courgettes, carrots & chickpeas flavoured with a hint of cumin, accompanied by a honey & golden sultana jus

Pave De Saumon A La Crème D'aneth

Fillet of salmon served on a bed of peas, shredded Chinese leaves, asparagus, diced seasonal vegetables & turned potatoes bound in a light beurre blanc flavoured with smoked salmon & fresh chopped dill

Filet De Bœuf Cantona (£5.50 extra)

As promised this dish is back on the menu consisting of 6oz fillet of beef rolled in cracked pepper filled with cream cheese flavoured with chives & roasted garlic, wrapped in pancetta roasted to medium & served on roasted seasonal vegetables & a deep fried rosti potato roulade, garnished with a caramelised shallot & Port jus

Poulet Aux Morilles

Pan fried chicken supreme served on a mirepoix of vegetables & braised barley, finished with a creamy morel mushroom sauce

Pave De Bœuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, 'Pomme Anna' potatoes & roasted seasonal vegetables

Trilogy De Porc

Braised pork cheek, crispy pork belly & a bonbon of shredded pork shoulder flavoured with apple & five spices, served with shredded Savoy cabbage, a julienne of vegetables & Dauphinois potatoes, dressed with a roasted garlic jus

FULL VEGETARIAN MENU AVAILABLE ON REQUEST

Les Suppléments

Home-made Chips £3 Mashed Potato £2.50 Seasonal Vegetables £2.00

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