



Le Gothique

BAR, RESTAURANT
& GARDEN

Champagne Aperitif; Crushed raspberries & Champagne

FOIE GRAS de CANARD

Duck liver pate served with fresh figs, Bramley apple and raisin chutney
ou

MOULES MARINIÈRES

Fresh steamed mussels in white wine, garlic, shallots and parsley
ou

ASSIETTE de BURATTA et CHACUTERIE

Buratta Parma ham, and cured meats with tomato
ou

SALADE FRISSEE au CHEVRE FORT, TOMATE et BASILIC (V)

Melted Goats cheese on crostini, salad, sun-dried tomato, walnut, apple & basil dressing

MAGRET de CANARD

French imported whole magret duck breast with green peppercorns
ou

CARRE d'AGNEAU au ROMARIN

Roast rack of best English Lamb with rosemary herb crust
ou

FILET de LOUP de MER

Sea Bass in lemon butter sauce
ou

ENTRECOTE BEARNAISE

Prime sirloin steak with béarnaise sauce
ou

GNOCCHI (V)

Stuffed gnocchi with pesto and butternut squash veloute on a bed of mixed leaf salad

CRÈME BRULÉE

ou

TIRAMISU

ou

PETITE FEUILLETE de la ST. VALENTIN

Heart shaped pastries filled with strawberries
ou
SELECTION of ENGLISH and FRENCH FARMHOUSE CHEESES
Price £39.95 per head 3-course menu

Tel 0208 870 6567 email marklegothique@aol.com