

Chez Elles



Rillettes de Canard – 6.5

Jambon de Bayonne – 6.5

Olives marinées – 4.5 V

Planche campagnarde – 15

Terrine de campagne – 6.5

Rosette de Lyon – 6.5

Assiette de trois fromages – 7.5 V

Planche fromage-charcuterie – 17

Cornichons 1.5 Salade 3 Toasted bread 2

2 courses for £22 or 3 courses for £29

Escargots de Bourgogne au beurre persillé 7.5

Burgundy snails cooked in garlic and parsley butter

Soufflé au comté en deux temps V 7.5

Double baked comté cheese soufflé

Foie Gras maison 9.5

Duck Foie Gras terrine, homemade brioche

Saumon fumé à chaud, pommes de terre Ratte

a la crème au raifort 8.5

Hot smoked Salmon, creamy horseradish crushed potatoes

Onglet à l'échalote, pommes dauphines 15.5

Onglet Beef steak, confit shallots, Dauphines potatoes

Lotte Meunière à la grenobloise, écrasé de pommes de terre 16.5

Monkfish Meunière, crushed potatoes, crispy capers and crouton

Parmentier d'aubergine, semoule, fromage de chèvre, sauce pistou V 14.5

Grilled eggplants, couscous and goat cheese parmentier, pistou sauce

Salade Lyonnaise 13.5

Poached egg, smoked lardon, emmental cheese, tomatoes and croutons

Assiette de trois fromages 7.5

Crème brûlée vanille-pistache 7.5

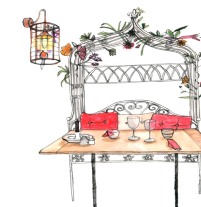
Vanilla and pistachio crème brûlée

Crèmeux au chocolat parfumé au caramel,

coulis de mangue, tuile cacao 7.5

Chocolate crèmeux infused with caramel,

mango coulis, cacao tuile



Express Lunch £9.5

Any Croque +

Glass of wine (125ml)

or 1664 or Soft drink

Croque Monsieur, salade mesclin 7.5

Omelette Nature, salade mesclin 7.5 V

Croque Madame, salade mesclin 8.5

Omelette Champignons, salade mesclin 8 V

Croque Forestier, salade mesclin 8.5 V

Omelette Jambon Fromage, salade mesclin 8.5

Express Lunch £9.5

Omelette nature +

Glass of wine (125ml)

or 1664 or Soft drink

We have detailed allergen information available for all our dishes and drinks. Please ask a member of staff.
A discretionary 12.5% service charge will be added to your bill.