

CHEZ ELLES

BISTROQUET

£

Green olives*	4
Toasted bread and salted butter*	4.5
Jambon de bayonne	5.5
Rosette de Lyon	5
Wild Boar Terrine, Frisée Salad, Fruits Chutney	7
Assiette 3 fromages*	11
Charcuterie board	18
French Onion Soup, Gratinated comté cheese*	9
Eggs Mayonnaise w/ Tarragon*	8
Snails in Parsley & Garlic Butter	11
Neighborhood Tomatoes & Peach Salad, Cervelle de Canut*	12
Steak Tartare	14
Cheese Soufflé, Truffle & Mornay sauce*	12
Sardine in Oil, French Bean, Plum & Shiso	10
Moules Marinière, Frites	22
Duck Leg Confit, Polenta	24
Bouillabaisse	32
Beef Onglet Steak w/ French Fries, Peppercorn or Shallot Sauce	26
Lamb Saddle w/ Ratatouille & Pistou	28
Spicy Gnocchi, Piperade, Roquefort Sauce & Walnuts*	20
Olives Rabbit Ragu Paimpol's Beans For 2	55
Crème brûlée vanilla & pistachio*	7
Tarte tatin*	9
Chocolate cake, maraschino cherry & pine nuts*	8
Amaretto affogato*	8

**Vegetarian*

Please let us know if you have any allergies

an optional 12.5% service charge is shared equally among our staff

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Wine

Sparkling

Chateau du Fresne - Crémant de Loire 11/44

Cuvé signée - Sparkling Rosé (loire) 9/42

Françoise Monay - Champagne Brut 13/55

Orange

Gros Manseng - Terroires & Cépages 2023 (Lande) 10.5/45

White

St Laurand, Ugni blanc 2022 (Languedoc) 8.5/35

Andre Scherer - Riesling Reserve 2022 (Alsace) 9/44

Petit Chablis - Chardonnay 2022 (Burgundy) 11/42

Nicolas Reau Attention Chenin Mechant 2023 - Chenin Blanc (Loire) 55

Rose

Domaine Nouveau Monde - Syrah 2021 (Pay d'Oc) 9.5/38

Suffrene Bandol Rose - 2023 (Provence) 51

Red

St laurand - Carignan 2021 (Languedoc) 8.5/35

Roncier - Pinot noir 2019 (Burgundy) 9/41

Benjamin Hessel - Merlot 2021 (Bordeaux) 10/51

Cedre Heritage - Malbec 2021 (Cahors) 10/54

Domaine des Combats - Croze Hermitage- Syrah 2018 (Rhône) 12/60

Reserve

Brendan Tracey, le Capitalisme 2019 - Pinot noir blend (Loire) 65

Hugues Goisot Bourgogne Aligote 2022 - Burgundy) 69

Albert Mann Gewurztraminer, Grand cru 2019 - (Alsace) 95

Antoine Arena, Morta Maio 2020 - Nielluccio blend (Corsica) 84

Miquettes St Joseph madloba Rouge 2019 - (Rhône valley) 91

Chateau Lalande Borie, St Julien 2016 - Cabernet Sauvignon blend (Bordeaux) 125

Happy bistro 3pm - 7pm

Ricard £5

Cheese board + 50cl wine £20

Charcuterie + 50cl wine £20

6 Snails + 2 gls Cremant £25