

Chez Elles

— bistroquet —

- Anchovy brioche canapé, butter & lemon zest (1,2,4) 2.5 /unit
- Toasted Bread, Cardamom butter* (1,2) 5
- Deviled Eggs, Tarragon mayonnaise* (2,3) 7
- Crispy filo-wrapped Goat cheese, Honey & balsamic glaze (1,2) 10
- Chicken Liver Paté, confit pear & ginger – homemade Brioche (1) 12
- French onion Soup, granitated comté cheese (1,2) 12
- Escargots in parsley & garlic butter – bread (1,2,10) 14
- Scallops, serrano ham, sweetcorn velouté (2,11) 15
- Truffled cheese Soufflé* (1,2,3) 12
- Steak Tartare (3,10,11) 13
- Frog Legs (1,2) 13
- Moules marinières, creamy white wine sauce, frites (2,10,12) 26
- Onglet steak, Peppercorn / Shallot sauce, frites & salad (2,10) 28
- Duck leg confit, coco beans & smoked pork belly (2) 28
- Steak Tartare, frites & salad (3,10,11) 26
- Chicken thigh, creamy girolle sauce, potato purée (2) 26
- FISH option – (see board) 26
- Butternut Squash Risotto, crispy sage* (2) 26
- 3 Fromages, apple & ginger Chutney (2) 10
- Crème Brûlée Vanille & Pistaschio* (1,2,3,9) 10
- Dark Chocolate Mousse, olive Oil - sea Salt* (2,3) 9
- Crêpe Suzette, flambée au Cointreau, Chantilly* (1,2,3) 12

SATURDAY LUNCH

2courses £25 3courses £30

HAPPY HOUR 5.30 – 7

Happy Cheese / Happy Snails
Happy Bistro / Happy Cocktail
Happy Ricard

Please let us know if you have any allergies / 1-Gluten 2-Dairy 3-Egg 4-Fish 5-Crustaceans 6-Soy 7-Celery 8-Peanuts
9-Nuts 10-Sulphites 11-Mustard 12-Molluscs 13-Lupin 14-Sesame / Vegetarian* . Vegan VG UK/EU

An optional 12.5% service charge is shared equally among our staff.

COCKTAILS 12

(please ask for classics)

Suzette

Gin, elderflower. Suze. Chartreuse, lemon

Boulevardier

Rye whisky, campari, sweet vermouth

Naked & Famous

Mezcal, aperol, genepy, lime

Whisky | Amaretto Sour

Bourbon / Amaretto, lemon, egg white

Hugo | Aperol Spritz

Saint germain / Aperol, prosecco, lime

Paloma

Tequila, grapefruit, Lime, soda

Cosmopolitan

Vodka, triple sec, cranberry, lime

BEER / CIDER 5.5

1936 Swiss Lager – 4.7 %

Leffe Blonde – 6.6 %

Hitachino Nest White Ale – 5.5 %

1936 Swiss Lager – 0.0 %

Cidre Breton – 5.5 %

Picon Bière (bitter orange + lager) – 6 %

SOFT 5

Coca cola | Coca zero

Orangina

Ice Tea Peach | Grape & Apricot Soda

Ginger Beer

Juices (Orange . Apple . Cranberry . Grapefruit)

Sirop à l'eau (Mint . Lemon . Blackberry . Grenadine . Orgeat)

HAPPY CHEZ ELLES 5.30 – 7

Happy Ricard 5

Happy Cocktail 8

Happy Cheese + 50cl wine 20

Happy Bistro + 50cl wine 20

Happy Snails + 2gls Riesling 20

APERITIF 8

Kir cassis - Kir peach

Kir royal 10

Campari soda

Martini Bianco / Rosso

Jamerson

Suze cassis

Ricard

DIGESTIF 9

Armagnac

Calvados

Cognac

Chartreuse verte / jaune

Poire williams

Baileys

Amaretto

Get 27

Desserts Wine 9

Muscat

Pineau des charentes

Porto

Sauterne 12

Chez Elles

— bistroquet —

Crème Brûlée vanille & pistaschio 10

Dark Chocolate Mousse, olive oil & sea salt 9

Basque Cheesecake, salted caramel sauce 9

Crêpe Suzette, flambée au cointreau, chantilly 12

3 Cheeses, black cherry & rosemary chutney 10

DESSERTS WINE 9

Muscat
Pineau des Charentes
Porto
Sauternes 12

DIGESTIFS 8

Armagnac
Calvados
Cognac
Chartreuse green / yellow
Baileys
Poire Williams
G 27

COCKTAILS 12

Espresso martini
Old fashion
Negroni
Cosmopolitan
Margarita
Naked & Famous
Whisky | Amaretto sour

HOT DRINKS 4

Coffee - Tea
Hot chocolate