

Grillades

All grills are served with pommes frites and salad or vegetables and a choice of sauce:
Poivre vert - green pepper £2.00 each
Roquefort - blue cheese
Béarnaise - tarragon - thick butter sauce

Rumssteck 10oz rump steak £16.50

Merquiez Spicy Moroccan pork and lamb sausage; no sauce needed! £11.50

Paillasson de Veau Veal escalope £16.10

Tournedos 8oz fillet steak £18.90

Ribeye 10oz ribeye steak £17.80

Oniglet A typical french cut steak best eaten rare £12.90

Sandwiches Add fries for £1.90

Le Tunisien Spicy merguez sausage with Harissa (very hot chilli paste) sautéed onions £6.10

Les Anglais Warm steak, blue cheese, sautéed mushroom and onion chutney £7.10

Atlantique Prawns, smoked salmon, cucumber, rocket and cream cheese with a hint of lemon and chilli £7.30

L'Américain Bayonne ham, emmental, lettuce, cucumber, onions, tomato with or without mayonnaise £6.70

(V) Végétarien Roasted mediterranean vegetables with humous & olives £5.80

Le Petit Breton Brie, Bayonne ham, marinated beetroot and rocket £6.10

Le Complet Roast chicken, lettuce, tomato, sliced boiled egg and mayonnaise. May contain bones. £6.00

All mains are served with seasonal vegetables and Lyonnaise potatoes unless otherwise stated with meal; £1.00 extra for Dauphinoise potatoes

Most of our Poultry is Free Range from France

If you suffer any food intolerances or allergies and would like to know specific ingredients for any listed menu or specials board items, please ask a member of staff for details.

Plats Brasserie

(Mains)

Pinlade aux Pruniaux d'Agen Roast guinea fowl from Brittany with a hint of honey in a port and prune sauce £14.80

Boeuf Bourguignon Traditional French dish of beef slowly cooked in red wine and beef stock with mushrooms, lardons, onion and herbs; served with mashed potatoes £13.90

Boudain Noir au Pommes Slices of black pudding cooked with apple, cider, chorizo and lardons; served on a bed of mustard mash £13.90

Agneau Romanin Barmley lamb chop with a white wine, parsley, butter and rosemary sauce; served with flageolet beans and fries £15.90

Sole Bonne Femme Fillets of lemon sole poached in white wine and fish stock with prawns, finished with cream; with Duchess potatoes £14.10

Colin au Beurre Noir Hake steak with butter, lemon, parsley and capers £15.40

Confit de Canard Traditionally preserved leg of duck, sautéed for a crispy outer, with saute mushrooms, diced potatoes and lardons £14.90

Poulet Normand Pan fried chicken breast in an apple Calvados, lardons and cream sauce £14.90

Coq au Vin From Burgundy - a slow cooked dish of chicken on the bone from Normandy, onions, red burgundy, bacon, mushrooms and bouquet garni 15.70

Porc Charcutier Medallions of pork with a white wine, cornichons, olives, tomato, mustard and herb sauce; with mashed potatoes £14.10

Saumon au Sauce Verte Poached salmon fillet with a tarragon, chervil, parsley & chive and creme fraiche sauce £15.20

Poulet Frites Grand-mère Roast chicken with mushroom gravy, served with fries and side salad £12.50

Confit Paramentier Shredded duck confit with sautéed onions, red wine, garlic, parsley and tomato; topped with creamed mash potatoes and served with salad or vegetables £12.10

Side Dishes

French Fries £2.50

Side Salad £2.80

Dauphinoise Potatoes £2.80

Mixed Olives £3.50

Baguette £2.00

La Brasserie

(Starters & Light Dishes)

Hors d'Oeuvre

Escargot - Snails Burgundy snails baked in parsley, Pernod and garlic butter, served with baguette slices 6 - £6.80 12 - £11.70

(V) Galeau Meditteranean Breadcrumbed base with spinach, Emmental, roasted peppers, feta, sun dried tomatoes, eggs and cream; baked and served warm with salad **Starter - £7.10 | Main - £10.20**

Cuisses de Grenouille Frog's legs sautéed in garlic, shallots and parsley butter; served with slices of baguette £6.80

Pâté de Campagne Traditional coarse French pâté served with cornichons and bread £6.30

Soupe à l'oignon Traditional dark onion soup made with beef stock, topped with a melted Emmental cheese crouton £5.10

Anguille Fumée A delicacy! Delicately smoked fillet of eel served with mixed leaves, a lemon dressing and toasted bread £7.50

(V) Crottin Pasdeloup Specialty goats cheese from 'la Nièvre' region - wrapped in filo pastry and deep fried; served with fig chutney and salad garnish £6.90

Soupe de Poisson Cream of fish soup with a cheese crouton £5.40

Assièlle de Charcuterie Selection of cooked meats and pâté served with cornichons, relish and French bread £8.50

(V) Tarte Tatin aux Oignons et Brie A traditionally made tarte tatin but with onions, brie and balsamic glaze; served warm with a salad garnish £6.80

Coquilles St Jacques Scallops with prawns, mussels and mushrooms in a white wine sauce surrounded by creamed potatoes topped with Emmental cheese and finished in the oven £7.80

Salades

Assiette

Tuna, green beans, new potatoes, anchovy, hard boiled free range egg, olives and mushrooms; tossed in vinaigrette, served in an arctic bread basket £9.80

Salade de Lentils et Saucisse A warm salad of Puy lentils cooked with carrots and onions, infused with garlic and herbs; with smoked garlic sausage and served with bread (and new potatoes with the Main) **Starter - £7.10 | Main - £10.50**

Paysanne

Smoked lardons, hard boiled free range egg, garlic croutons, mixed leaves, tomato and red onion tossed in a French dressing with parsley £6.00 / £8.60

(V) Roquefort Roquefort cheese with sliced pear and walnuts on rocket leaves with a vinaigrette dressing £6.00 / £8.00

(V) Chèvre Chaud Warm goat's cheese on sliced baguette with beetroot

The Old Court House, George Street, Buxton

Tel: 01298 25333

Snacks Rapides

(V) Assièlle de Fromage Selection of French cheeses served with fruit, salad chutney and crusty bread - perfect for sharing £10.20

Croque-Madame Classes ham de Paris and Emmental sandwich with a layer of mornay sauce, toasted with a fried free range egg on top and served with salad or fries £7.70

(V) Croque Campagne Emmental, Bleu d'Auvergne and mushroom sandwich with mornay sauce, toasted, with salad or fries £7.00

Croque au Saumon Fumé Smoked salmon, Emmental cheese and mornay sauce toasted sandwich, served with salad or fries £8.00

Croque-Monsieur Classic ham de Paris and Emmental sandwich with a layer of mornay sauce, toasted, served with salad or fries £7.00

(V) Croque Madamoiselle Roasted vegetables and goats cheese with Mornay sauce in a toasted sandwich; served with fries or salad £7.80

Croque au Bleu Classic ham de Paris and Bleu d'Auvergne sandwich with a layer of mornay sauce, toasted and served with salad or fries £7.60

Boeuf Haché 100% beef burger, served on a bun with cornichons, salad garnish; served with fries £9.10

Tunisie Burger 100% lamb burger with marinated feta, harissa mayonnaise, lettuce and red onion; served on a bun with fries £10.20

Camemburger 100% beef burger with Camembert cheese, onion chutney, served on a brioche bun with fries and salad garnish £9.70

Moules Steamed mussels cooked in a choice of sauce
Marinière - Shallots, white wine cream and parsley
Breton - cider, cream and chopped leeks and herbs
Le Curry - shallots, fish stock, curry paste and cream
 Served with fries (when ordered as a main meal)

Starter - £7.10 | Main - £12.50

BRASSERIE 100% beef burger with Emmental and bacon, served on a bun with salad garnish £9.90

BRASSERIE BLEU 100% beef burger topped with Blue cheese, sautéed mushrooms, crispy bacon; served on a bun with fries £10.20

(V) Quiche Please ask for filling variety, as they vary. Served with salad and fries £7.90

(V) Pannequet de Champignons Buckwheat pancake with spinach, mushrooms and Emmental cheese in a cream sauce; baked and served with salad or fries £8.30

Tartiflette A delicious layered dish of sliced potatoes, onions, smoked bacon and melted Brie cheese, topped with a potato and beef sauce, with a hint