



LA CANTINE,
SOIRÉE

3 COURSES = €27.00 PER PERSON

BOOKINGS: +33 7 67 00 66 02 (19:00 til late)

STARTER PLATTER

CREAMY GARLIC MUSHROOMS WITH A PARMESAN CRUST
BAKED FETA, CHARRED TOMATOES & ROCKET
COURGETTE FRITTER
CHORIZO, JALAPENO & MOZZARELLA CROQUETTES
TANGY TOMATO CHUTNEY
CRUSTY BREAD WITH ORANGE & HONEY BUTTER
HOUSE HUMMUS
(Vegetarian starter platter available)



MAIN

SIZZLING BAVETTE STEAK WITH BÉARNAISE SAUCE
(served with potato gratin & dressed green salad)

or

PORTOBELLO MUSHROOMS WITH BÉARNAISE SAUCE
(served with potato gratin & dressed green salad)



DESSERT

TOBLERONE CHOCOLATE MOUSSE
or
CRÈME BRÛLÉE

WINE

HOUSE WHITE - Hornhead Sauvignon Blanc 2017

A rich Sauvignon Blanc. Peachy, fruity - a great drink. €15

HOUSE RED - Hornhead Cabernet Sauvignon 2017

A delicious Cabernet Sauvignon. Ripe cassis and peppery hints. €15

ALAMOS MALBEC 2016 - Black cherry aromas with light floral notes,

it's full and rich. A touch of chocolate and sweet spice from light oak ageing. €20

**PARADIS ROSÉ 2017 - A wonderful pink rosé. Divided between rose
and grapefruit, full of elegance. €20**

**PICPOUL CUVÉE CAROLINE 2017 - Bright and pale yellow wine
with very fresh aromas of white flowers, a great Picpoul. €20**

**PROSECCO - BEL STAR NV - Delicious sparkling wine from northeast Italy.
It is fruity - apple, pear, light hints of apricot and citron. A floral, refreshing
sparkling wine. €20**

**PROSECCO ROSÉ - BEL STAR ROSÉ NV - An elegant drink. A fusion of
Merlot, Pinot Nero and Sauvignon. It offers floral, cherry and citrus fruit aromas,
with slight spicy notes of mint, thyme and tomato leaves. €20**