

LE DÎNER

BREAD & BUTTER	£2
MARINATED MIXED OLIVES	£3
GARLIC BREAD	£З
GARLIC BREAD WITH CHEESE	£4

Entrées — Starters—

	Distances	
	ASSORTIMENT DE HORS-D`OEUVRE Appetiser Assortment. Marinated mixed olives, Brie Cheese, French baguette, honey mustard dip & virgin olive oil	£7
	ASSIETTE DE CHARCUTERIE Parma ham, pate, dried cured sausages served with cornichon & French baguette	£9
	SOUPE À L'OIGNONS Classic French onion soup with white wine, herbs topped with croutons & mature cheddar cheese	£6
	SOUPE DU JOUR Soup of the day served with garlic bread	£6
	ESCARGOTS À L'ALSACIENNE Half a dozen/ dozen snails served in shells filled with parsley, lemon zest & garlic butter	£7/12.5
	FRITURE DE BLANCHAILLES Deep fried whitebait served with tartar sauce & mixed leaves	£7
/	CUISSES DE GRENOUILLES Traditional frogs legs cooked in Calvados & cream	£7.5
	CREVETTES À L'AIL Pan-fried vodka & herbs marinated king prawns with garlic paprika butter, served with rocket	£8.5
	BRIEPANÉFRI Fried breaded brie cheese with blackcurrant sauce	£6.5
	CHAMPIGNONS DE PARIS FARCIS Paris mushrooms filled with garlic parsley butter, cheese & breadcrumbs gratinated	£6
	SALADEDE LARDON ET FOIE DE VOLAILLES Warm sautéed chicken livers & bacon with salad leaves, garlic croutons & balsamic reduction	£6.5
	TOURETTE DE LÉGUMES GRILLÉS Tower of char-grilled aubergines, courgette, peppers & halloumi on croutes with rocket & roasted shallots dressing.	£7
	SALAD DE CHÉVRE CHAUD Warm goat cheese with watercress, marinated beetroots & honey mustard dressing	£7
	FONDS D'ARTICHAUT FARCIS Stuffed artichoke hearts with hearty pulse salad, fresh mint and olive oil dressing	£7.5
	Mussels Specials	

£8.5 AS A STARTER £14.5 AS A MAIN COURSE WITH FRENCH FRIES

MOULES MARINIERE A' LA CREAM Mussels cooked in onion, celery, herbs, basil, white wine &cream

MOULES A L'AIL Mussels cooked as above, with garlic

MOULES A' LA PROVENCALE

Mussels cooked in tomato, onion, basil, celery &peppers

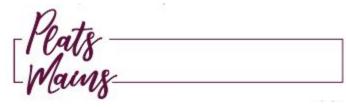
TRADITIONAL FRENCH RESTAURANT

Ja letite Auberge

ISLINGTON



IF DÎNER



FILET DE POULET FARÇI Roasted chicken breast stuffed with spinach & Ricotta cheese, wrapped in parma ham, served with mushroom brandy and cream sauce & sautéed potatoes.	£14.5
COQ-AU-VIN Classic braised chicken in rich red wine, garlic, thyme, smoked lardon, mushrooms, carrots & shallots served with sautéed potatoes	£15
CONFIT DE CANARD Confit duck leg on a bed of spinach. Served with sautéed potatoes & port blackcurrant sauce	£15
JARRET D'AGNEAU ROTI Pot roasted lamb shank in red wine, honey, balsamic reduction, button onions & fresh rosemary sauce with mashed potatoes	£17
CIVET DE LAPIN ÅLA FRANÇAISE Rabbit casserole with tarragon, mushrooms, carrots, button onions &Dijon mustard sauce. Served with mashed potatoes	£17
JARRET DE PORC CHASSEUR Braised shin of pork in white wine, button onions, lardon & tarragon sauce served with mashed potatoes	£17
BOEUF BOURGUIGNON Authentic French beef stew in burgundy wine with fresh thyme carrots, button mushrooms and shallots with mashed potatotes	£18
SAUCISSE DE TOULOUSE Traditional grilled Toulouse sausages. Served with dijon mustard sauce and mashed potatoes	£13
FILET MIGNON Char-grilled beef fillet medallion with smoked pork belly in cognac & caramelized onions sauce served with watercress & dauphinoise potatoes	£22.5
ENTRECOTE GRILLEE (8oz) Chargrilled rib-eye steak with watercress & French fries and a choice of sauces: Peppercorn sauce (green peppercorn, cognac & crea Roquefort cheese & St Emilion sauce	£19.5 ım)
Diane Sauce (Cognac, shallots &mushrooms)Garlic butter	
Accompagnements	
	£45

FRENCH BEANS	£4	POTATO DAUPHINOISE	£4.5
MIXED SALAD	£3	CREAMED SPINACH	£4
POTATO PURÉE	20	SEASONAL VEGETABLES	£4
	20	HERB & GARLIC	
FRENCH FRIES	£3	CRUSHED POTATO	£4

PAVE DE SAUMON ROTI AL'ANETH Baked salmon supreme on a bed of spinach in white wine, fresh dill & cream sauce with crushed potatoes	£15
FILET DE BAR	£16
Marinated seabasss fillets drizzled with shallots, confit lemon &olice oil sauce, served with garlic & herbs cruhed potatoes, rocket and roasted vine cherry tomatoes	
FILET DE CABILLEAU Baked cod with chorizo, olives potatoes & leek in tomato sauce	£14
SALADE DE SAUMON GRILLE Grilled salmon fillet, peppers, aubergine, courgette, olives, garlic croutons, salad with shallot vinaigrette dressing	£14
GAMBAS AUX PIMENTS Pan-fried vodka & herbs marinated king prawns with hint of chilli, paprika garlic butter served with riz pilaf	£16.5

Plats Végétariens Vegetarian Dishes

BOURGUIGNON DE LEGUMES

£13

Authentic French seasonal root vegetables, mushroom and button onion stew cooked with burgundy wine served with riz pilaf

£	1	3	

£12

£12

Half aubergine stuffed with spinach, leek, peppers & mushroom, topped with grilled goat cheese and tomato sauce served with riz pilaf

GALETTE GRATINEE

Crepe made with buckwheat flour with fresh asparagus & mushrooms cooked with cream & topped with melted cheddar. Add a mixed salad for an extra 90p

GALETTE VISHYSSOISE

Crepe made with buckwheat flour filled with leeks, potatoes, broccoli in whole grain mustard & cream sauce

£12.5 **SALADE DE LEGUME**

Grilled asparagus, courgette, aubergine, new potatoes, halloumi cheese, roasted peppers & sun dried tomatoes salad with croutons

£13 SALADE WALDORF AVEC ROQUEFORT

Apple, celery, grapes, walnut & Roquefort salad with honey mustard vinaigrette

Salads may be served "vegan" without cheese

All prices include VAT. An optional 12.5% service charge will be added. Please ask your waiter for assistance with information on allergens or any other dietary requirements.