

“ Je t'aime ”
always sounds better
in

Bellevue

Thursday 14th February 2019

Our “Valentine A la Carte” is also available Friday & Saturday
(reservations only)

Amuse-bouche

CRÈME DE CELERI
Celeriac cream & black truffle

Entrées

AVOCAT

Roasted avocado, poached quail egg & cereals

OR

HOMARD +£5

Lobster cannelloni, green cabbage and cranberries, lobster jus, parmesan cream

OR

FOIE GRAS

Duck foie gras, sauteed wood mushrooms & baby leaves, toasted French brioche

OR

SAINT JACQUES +£2

Scallops roasted with orange sauce, cauliflower & cashew nuts purée

Plats

MAGRET DE CANARD

Roasted breast of duck, raisins & madeira sauce, darphin potato

OR

TURBOT + £4

Roasted turbot, turnips & carrot compote, citrus & ginger consommé

OR

RISOTTO

Butternut risotto, sage, red onion, goat cheese & pine nuts

OR

BOEUF ROSSINI + £6

Fillet of beef “Rossini”, port sauce & potato darphin

£39

Dessert

PLATEAU GOURMAND

DESSERT PLATTER FOR 2: rose macaroon, salted butter & caramel tiramisu, choco pot & biscuits