



1981 - 2013

A Passion for Grilling for over 31 Years

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Table d'Hôte/Set Menu)

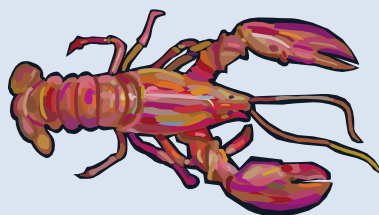
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www.lagrillade.co.uk

Fresh Lobsters

Thermidor or Grilled with Garlic Butter

½ £ 17.50 or Whole £34.80



Les Hors D'œuvres

Salade de Poulet Fumé et Céleri Rémoulade
(*Smoked chicken & celeriac salad*) £7.80/13.50

Crevettes Thermidor £8.80
(*Baked prawns in gruyère & brandy sauce*)

Soupe à l'Oignon £6.35
(*Traditional french onion soup*)

Salade de Roquefort £7.80/13.50
(*Roquefort, wholenut, pear, chicory... salad*)

Salade aux Lardons £6.90
(*Fried chunks of bacon & croûtons salad*)

Boudin Noir Sauté aux Pommes £7.50
(*French black pudding & sautéed apple*)

Brochette de Gambas au Cajun £8.90
(*Skewered tiger prawns, marinated in Cajun sauce*)

Salade de Crabe et d'Avocat £8.60/15.50
(*Crab & avocado salad*)

Assiette de Crudités £ 7.50
(*Selection of raw vegetable with dips*)

V. Champignons à l'Ail £7.60
(*Mushrooms sautéed in garlic & cream sauce*)

Assiette de Charcuterie £7.80
(*Parma ham, french salami, rillettes & terrine, with gherkins & pickled onions*)

Les Rillettes de Canard £7.90
(*Coarse french duck pâté*)

Gravadlax de Saumon aux Agrumes £8.50
(*Home cured citrus-salmon gravadlax*)

Calamars Frits avec Aioli £6.90
(*Dip fried calamars with a garlic mayonnaise*)

Steak Tartare £17.20

Made from finely chopped prime English raw beef, with onions, capers and seasonings, with a raw egg yolk. Served with french fries and green salad.

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Les Grillades de Viandes (Grilled Meat)

All served with home made French fries & green salad

Chateaubriand Grillé (2 Pers) £59.20
(*Grilled prime fillet of beef for 2 persons*)

Filet Grillé (*Grilled fillet steak*) £27.80

Côte de Bœuf Grillée (2 Pers) £56.50
(*Grilled rib of beef for 2 persons*)

Entrecôte Grillée £19.80
(*Grilled rib eye steak*)

Steak Minute Grillé (*Grilled minute steak*) £13.50

Rump Steak Grillé £17.20
(*Grilled rump steak*)

Steak Haché et Œuf à Cheval ou Fromage 12.50
(*Beef burger topped with a fried egg or cheese*)

Magret de Canard Grillé et sauce à la Framboise
(*Grilled duck breast with raspberry sauce*) £17.50

Suprême de Poulet Grillé £14.80
(*Grilled chicken suprême*)

Pavé de Chevreuil Grillé, sauce
à la Groseille £21.50
(*Grilled venison steak with redcurrant sauce*)

Côtelettes d'Agneau Grillées £18.80
(*Grilled lamb cutlets*)

Les Sauces:

Diane (*Brandy, cream,, mushroom and shallot sauce. Perfect with a steak!*) £1.50

Poivre vert (*Green pepper sauce*)£1.20

Béarnaise £1.20

Beurre d'ail (*Garlic butter sauce*) £1.20

Roquefort (*Blue cheese sauce*) £1.50

Echalote au Vin Rouge (*Red wine & shallot sauce*) £1.20

Les Poissons Grillés (Grilled Fish)

(All served with home-made French fries & green salad)

Steak de Thon Grillé St Rémy, frites & salade verte £18.50
(Grilled tuna steak with garlic, tomatoe & herbs, with frites & green salad)

Colin Rôti au Basilic £16.50
(Pan fried hake with creamy spinach & basil sauce)

Filets de Loup de Mer Grillés Piperade £19.50
(Grilled fillets of sea bass with piperade)

Homard Frais (Fresh Lobster)

Thermidor ou Grillé au Beurre d'Ail,
Servi avec French fries et Salade Verte

½ £ 17.50

Whole £34.80

Végétariens:

V. Penne et Asperges au Pesto £6.50/12.80
(Penne & asparagus with pesto)

V. Risotto aux Poireaux, Champignons et Tomates £12.50
(Leek, mushroom & tomato risotto)

Extras:

Portion de frites *(Portion of French fries)* £2.80

Un légume *(Portion of vegetable)* £2.60

Sélection de légumes *(Selection of vegetable)* £4.20

Les Salades:

Salade Verte *(Green Salad)* £2.50

Salade Composée *(Mixed salad)* £3.80

Salade de Tomate et Oignons au Basilic £4.20
(Tomat & onion salad, with basil dressing)

Desserts et Fromages sur carte séparée
(Desserts and Cheese on separate menu)

Have you seen our various set menus?

Table d'hôte

Menus for Two Persons

