



## À la Carte

AVAILABLE FROM 12PM

*les bouchées*: ...our small plates, perfect as starters or to share amongst friends

Surprise calamari <i>Our famous signature dish, one you must try!</i>	7.50
Haggis balls <i>Deep fried in beer batter, clapsnot tatties, whisky jus</i>	6.90
Saigon beef <i>Marinated in soya sauce, ginger, garlic ,chillies , with Asian leaves and sweet basil</i>	7.90
Booreks a l'Algéroise (v) <i>With a soft cheesy bechamel, our secret spices, rolled in filo pastry, north African salad</i>	7.90
Scallops au boudin noir <i>Seared Scottish king scallops, grilled French black pudding, sauce vierge</i>	9.90
Grilled checkchouka bil merguez <i>(also available as a vegetarian or vegan option)</i> <i>North African street food by excellence; a ratatouille of peppers, chillies, caramelised red onions , garlic merguez sausage and poached soft egg</i>	8.90
Fondue de camembert (v) <i>French bread tartines</i>	9.50

*les bouchées doubles*: ... our main courses

La bleue-abaisse <i>Our version of the famous Marseillaise fish and seafood dish, in a lobster bisque</i>	22.50
Ox cheeks à la bordelaise <i>Slow cooked scotch beef cheeks melt in your mouth stuff! Red wine, shallots, confit garlic, gruyère and parsley mash</i>	19.90
Tagine d'agneau au safran <i>Slow cooked leg and shoulder of lamb, served with Tlitli barley pasta and chickpeas</i>	25.00
South Vietnamese coconut chicken <i>Very aromatic with lemongrass, kafir leaves, sweet basil, served with fragrant rice</i>	18.50
Les brochettes mix <i>Marinated harissa chicken, merguez spicy sausages, king prawns, served with mint raita and couscous salad</i>	18.90
Le couscous au cinq legumes (v) <i>The real vegetarian couscous, the best north Marseille!</i>	15.00
Posh mac and cheese (v) <i>with wild mushrooms and truffle oil</i>	15.00
Ribeye steak <i>35 days aged border's beef, pommes châteaux, greens and a choice of sauces</i>	28.00

*Bon appétit!*