

# Le Vieux Comptoir

## Starters

Soupe du jour / Soup of the day*	£ 8.00
6 Escargots (Beurre & Ail) / 6 Snails (Garlic & Butter)	£ 10.00
Foie Gras Poêlé with Apples & Shallots	£ 17.00
Foie Gras Maison	£ 18.00
Saumon Fumé & Cervelle de Canut/Smoked Salmon & Cervelle de Canut	£ 10.00 / £ 15.00
Cuisses de Grenouille / Frogs Legs	£ 14.00
Entrée du Jour / Starter of the Day	£ Market Price

## Cheese & Charcuterie Boards

(With 1 Basket of Bread & Butter included)

Cheese Board	Small £ 11.00 / Large £ 16.00
Charcuterie Board**	Small £ 11.00 / Large £ 16.00
Mixed Board**	Small £ 11.00 / Large £ 16.00

## Salads

Parisienne* (Chicory, Blue Cheese, Pears & Walnuts)	Small £ 9.00 / Large £ 14.00
Lyonnaise** (Bacon, Chicken Liver, Hard Boiled Egg, Croutons & Onions)	Small £ 9.00 / Large £ 14.00
Goat Cheese Salad* (Beetroots, Walnut & Honey)	Small £ 9.00 / Large £ 14.00

## Omelettes

Omelette LVC & Mixed Salad (Cheese, Mushrooms & Herbs)*	£ 11.00
Omelette Jambon & Mixed Salad (Parisian Ham)**	£ 11.00
Omelette Pommes de Terre & Lardons (Potatoes & Bacon)**	£ 11.00
Omelette Bleu & Mixed Salad (Blue Cheese & Herbs)*	£ 11.00

## Main Courses

Quiche of the Day & Salad	£ 11.00
Tartine Savoyarde & Salad** (Raclette Cheese, Cured Ham & Mustard)	£ 14.00
Hamburger LVC (Confit Duck with Blue Cheese / or Brie)	£ 15.00
Plat du Jour / Main of the Day	£ Market Price
Confit de Canard / Duck Confit Leg	£ 16.00
Steak Tartare / Beef Tartare	£ 17.00
Onglet de Boeuf LVC (Beef Onglet)	£ 18.00
Fondue Savoyarde / Cheese Fondue	£ 18.50
Raclette LVC (A volonte / All you can eat)	£ 35.00

## Desserts

Dessert of the Day	£ 7.00
Crème Brûlée Vanille Bourbon / Flambée	£ 8.00/10.00
Profiterolles pour deux / Profiterolles to share	£ 10.00

\* **\*Vegetarian \*\* Contain Pork - Food Allergies & Intolerances : Before ordering, please speak to our staff about your requirements.**