

Le Vieux Comptoir

Starters

Soupe du jour / Soup of the day: French Onion*	£ 8.00
6 Escargots (Beurre & Ail) / 6 Snails (Garlic & Butter)	£ 13.00
Foie Gras Poêlé with Apples & Shallots	£ 20.00
Foie Gras Maison	£ 21.00
Saumon Fumé & Cervelle de Canut/Smoked Salmon & Cervelle de Canut	£ 10.00 / £ 15.00
Cuisses de Grenouille / Frogs Legs	£ 16.00
Entrée du Jour / Starter of the Day: Pork Terrine with Chicken Livers	£ 9.00

Cheese & Charcuterie Boards

(With 1 Basket of Bread & Butter included)

Cheese Board	Small £ 13.00 / Large £ 19.00
Charcuterie Board**	Small £ 13.00 / Large £ 19.00
Mixed Board**	Small £ 13.00 / Large £ 19.00

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)*	£ 14.00
Omelette Jambon & Mixed Salad (Parisian Ham)**	£ 14.00
Omelette Pommes de Terre & Lardons (Potatoes & Bacon)**	£ 14.00
Omelette Bleu & Mixed Salad (Blue Cheese & Herbs)*	£ 14.00

Main Courses

Quiche of the Day & Salad	£ 14.00
Tartine Savoyarde & Salad** (Raclette Cheese, Cured Ham & Mustard)	£ 16.00
Hamburger LVC (Confit Duck with Blue Cheese / or Brie)	£ 18.00
Plat du Jour / Main of the Day: Beef Bourguignon	£ 20.00
Confit de Canard / Duck Confit Leg	£ 19.00
Steak Tartare / Beef Tartare	£ 20.00
Onglet de Boeuf LVC (Beef Onglet)	£ 22.00
Fondue Savoyarde / Cheese Fondue	£ 19.50
Raclette LVC (A volonte / All you can eat)	£ 38.00

Desserts

Dessert of the Day	£ 7.00/8.00
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.*

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Brunch (Only on Sunday)

Croque Monsieur Parisien** (Ham & Cheese) / Croque Madame ** (+Egg)	£ 12.00 / £ 14.00
Oeufs Cocotte au Bacon** (Eggs Cocotte with Bacon)	£ 14.00
Oeufs Cocotte au Foie Gras (Eggs Cocotte & Foie Gras)	£ 20.00
Omelette Champignons des Bois / Wild Mushrooms Omelette	£ 18.00
Oeufs brouillés à la Truffe (Scrambled Eggs & Black Truffle)	£ 20.00

Crepes / French Pancakes (Only on Sunday)

Crêpe Sucre / French Pancake with Sugar	£ 6.00
Crêpe Chocolat / French Pancake with Chocolate	£ 8.00
Crêpe Flambée / French Pancake with the spirit of your choice	£ 10.00

Hot Drinks

Espresso	£ 4.00
Macchiato	£ 4.50
Cappuccino	£ 4.50
Latte	£ 4.50
Café au Lait	£ 4.50
Americano	£ 4.50
Café Moka	£ 5.00
Chocolat Chaud	£ 4.50
Hot Milk	£ 3.50

Deca. Coffee	£ 0.50	Extra Shot	£ 1.00	Hot Milk	£ 0.50
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Tea Pot from Betjeman & Barton (Paris)

Classic: Breakfast, Earl Grey & Green	£ 4.00
Special: Darjeeling, Lapsang Souchong, Peppermint, Jasmine, Red Fruits, Vanilla	£ 4.50
Prestige: To be chosen from our Selection	£ 5.00

Cold Drinks

Freshly Squeezed Orange Juice (only on Sunday Brunch)	£ 4.00		
Lemon Juice (only on Sunday Brunch)	£ 4.00		
Apple Juice	£ 4.00		
Mineral Water Still	Evian 33 cl - £ 3.00	Evian 100 cl - £ 6.00	
Mineral Water Sparkling	Perrier 33 cl - £ 3.00	Badoit 100 cl - £ 6.00	
Regular Coke	£ 4.00	Diet Coke	£ 4.00

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