

Pour commencer...

All our first courses are served with freshly baked, crusty French bread:-

Soupe à l'oignon.....£5.95

Piping hot, topped with Gruyère and Manx cheddar - a L'Expérience classic since 1981

Moules thaïlandaises.....£7.95

Bantry Bay mussels poached in coconut milk and white wine with kaffir lime, lemon-grass, ginger and a hint of chilli

Salade de canard fume.....£6.95

A salad of smoked duck breast with apple, celery and a walnut dressing

Les escargots à la bourguignonne.....£8.95

Six snails baked in their shells with garlic butter

Champignons farcis.....£6.95

Another L'Expérience favourite: local mushrooms stuffed with our own recipe paté and grilled with garlic butter

Les crevettes au fenouil à la Marie Rose.....£8.95

Our twist on the usual prawn cocktail; the prawns are layered with very finely shredded fennel, lettuce and carrot, finished with a spicy Marie Rose sauce

Salade niçoise.....£5.50

The classic salad niçoise, with fine beans, new potatoes, anchovies, tomatoes, hard-boiled egg and black olives: please request tuna if you would like to add it (+ £1)

Chèvre au four .....£6.95

Goat's cheese baked on a tomato compote lightly scented with orange and thyme

Nos plats

Filet de boeuf grillé.....£23.50 Entrecôte de boeuf grillé.....£18.50

*Prime Manx fillet or sirloin steak which has been carefully hung to ensure maximum tenderness and flavour, grilled to your liking, served plain or with any of the butters or sauces below **

Nos beurres et nos sauces

**Aux trois poivres : a pepper sauce comprising three types of peppercorns, cream and brandy*

**Garlic butter*

**Our original, spicy, Café de Paris butter*

**Classic béarnaise sauce*

Tournedos Rossini.....£25.00

Carefully aged Manx fillet steak wrapped in bacon and stuffed with home-made paté, grilled to your liking and served with a red wine reduction

Julienne de boeuf à la bourguignonne.....£19.50

Strips of Manx fillet steak sautéed with bacon and mushrooms, finished with tomato and red wine

Magret de canard au Séville.....£17.50

Roast, sliced, filleted duck breast glazed with Tony's home-made marmalade and served with a light Grand Marnier jus

Poulet marocain.....£15.50

Chicken breast dusted with Moroccan-style spices, sautéed and served on sweet potato mash, with a Ruby port reduction scattered with plump raisins

Côte de porc aux abricots et à la sauge.....£15.95

Baked pork cutlet with an apricot crust and a sauce of fresh sage and cream

Grande bouchée de poissons.....£12.50

A crisp puff-pastry case filled with assorted seafood in a white wine and cream sauce



Locally sourced fresh fish according to availability: please see blackboard

All our main courses are served with a choice of pommes frites, potatoes, pasta or rice.

For our selection of vegetables and salads please see next page.

Nos légumes et salads

Epinards à la crème.....£3.25*

Our very famous, very garlicky, creamed spinach

Ratatouille.....£2.95*

Another French favourite – Provence style

Légume du jour.....£2.50

Please ask about today's vegetable of choice

Champignons sautés.....£2.50

Local mushrooms sautéed in butter and olive oil

Oignons à la maison.....£2.50

Onion rings coated in our light batter and deep fried

** Per 150gm portion*

Nos salades:

Salade verte£2.95

Green and crispy salad with home-made vinaigrette

Salade variée.....£3.25

Lots of different salad ingredients in this one, also with home-made vinaigrette

Salade de tomates au basilic.....£3.25

Simply tomatoes with fresh basil, virgin olive oil and balsamic vinegar

** served with Michael's home-made vinaigrette*