

## Pour commencer...

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

**Galette de tomates au chèvre V** .....£8.50

Black-peppered goat's cheese on a pressed tomato cake, served with a light Dijon dressing

**Soupe à l'oignon**.....£6.95

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

**Salade de Poulet fumé**.....£7.95

A salad of smoked chicken breast with croutons, vine-cherry tomatoes, and wild rocket, tossed in a tarragon dressing

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

Six snails baked in their shells with garlic butter

**Champignons farcis à l'ail** .....£7.95

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

**Oeuf en cocotte au Saumon fumé**.....£8.25

Local hen's egg baked with Devereau's Manx-smoked salmon with brandy and cream

**Foies de volaille au pistou**.....£7.50

Lightly sautéed chicken livers served on home-baked Provence-style bread with watercress pesto

## Nos plats

**Confit de canard au chou rouge.....£18.95**

Confit of duck leg on port-braised red cabbage, served with a thyme-scented veal jus

**Filet de porc rôti avec cassoulet gratiné .....£16.50**

Roasted pork fillet served with a crisply breadcrumb-topped pork cheek cassoulet

**Poulet au champignons.....£16.95**

Corn-fed chicken, oven baked and served with locally grown Greeba mushrooms in a creamy sauce

**Filet au poivre.....£25.95**

Prime Manx fillet steak grilled to your liking, with a cognac-laced, creamy sauce of cracked black peppercorns

**Entrecote au marchand de vin.....£21.95**

Prime sirloin steak grilled to your liking, served with red Bordeaux wine sauce and garnished with roasted vine-cherry tomatoes

**Tournedos Rossini.....£28.95**

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

**Julienne de boeuf aux trois moutardes.....£18.50**

Sautéed strips of fillet steak in a cream sauce made with Dijon, wholegrain and French mustard

**Moules frites.....£13.95**

Bantry Bay mussels poached in white wine, topped with green chilli

cream and served with crisp pommes frites



**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.**