

Pour commencer...

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

Soupe à l'oignon.....£5.50

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

Moules méditerranéennes.....£7.95

Bantry Bay mussels poached with tomatoes and white wine, finished with fresh basil and cream

Galette de Roquefort aux noix.....£6.95

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

Six snails baked with garlic butter

Champignons farcis£6.95

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

Salade d'hiver.....£5.95

Saumon fumé avec crème au raifort£8.95

Smoked salmon with a light dill and horseradish cream

Les toasts au crabe£6.95

Fresh Manx crab lightly dressed in parsleyed mayonnaise on toasted croutes with capers

Terrine de jambon persillé.....£6.95

A very traditional French dish – home-made ham hock terrine served with crusty French bread

Nos plats

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

**Garlic butter or our original, spicy, *Café de Paris butter*

**A cream and cognac sauce with pink, green and black peppercorns, or *a classic béarnaise sauce*

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 aux framboises£17.50
Roasted, sliced duck breast with a coulis of fresh raspberries and Cassis

Poulet maghrébin£14.95
Breast of chicken marinated Moroccan style, with spices and honey, baked and served with fruit-studded couscous

Côte de porc farcie aux pruneaux£14.95
Baked, prune-stuffed loin of pork deglazed with cream and Armagnac

Côtelettes d'agneau à la sauce soubise£17.50
French-trimmed, Manx lamb cutlets, grilled, served with roasted garlic and a rich, creamy, onion sauce

Locally sourced fresh fish according to availability: please see blackboard

Bouillabaisse à L'Expérience avec sa rouille£14.95
An assortment of fish in our special, tomato-based soup infused with orange and saffron - served with toasted French bread and spicy Provençal sauce

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 Tony's home-made vinaigrette*