

Happy Hour with French Tapas every day from 5 to 7 pm

La Cantine du Terchon...

The French flavours

Service Start at 6 pm- Fresh products every day

Les Entrées

So French !!

* *6x SNAILS, with garlic butter and parsley: \$ 17.50*

* *THE CHEESE BOARD : \$ 17.50*

A selection of french cheeses and bread served on a wooden plate

* *THE CHARCUTERIE BOARD : \$ 17.50*

A selection of cold meat with gherkins, butter and bread

* *LA TERRINE MAISON : \$ 14.50*

Homemade Terrine with mesclun, gherkins, onion compote and bread on the side

* *MIXED BOARD : \$ 21.50*

A selection of french cheeses, charcuterie, gherkins, bread and butter

Our Wine advice for Cheeses and Charcuterie: Château Carbonneau

Les Soupes

* *FRENCH ONION SOUP (with melted cheese, toasted bread): \$ 9.50*

* *SOUP OF THE DAY: See our blackboard or Ask us!*

Les Salades

* *DUCK SALAD: \$22.50*

Rocket salad, Radicchio, Blue cheese, Apple, Orange, Walnuts

* *SALADE NICOISE : \$ 17.50*

Mesclun, tuna, anchovies, tomatoes, egg, green beans, olives, potatoes

* *CHICKEN LIVER SALAD: \$ 17.50*

Mesclun, livers, bacon, egg, tomatoes

Our Wine advice with salads: Petit Bourgeois (SB), Beaujolais (Gamay, red)

Les plats du jour (Mains)

*** BEEF BOURGUIGNON: \$ 24.50**

Marinated beef in red wine with, lardons, carrots, mushrooms and potatoes

Our Wine advice: Carrick Unravalled (Central Otago pinot noir)

*** STEAK Sauce au poivre : \$ 29.50**

Scotch filet, pepper & port sauce s/w Gratin Dauphinois

Our Wine advice: Château Villefranche (Grave)

*** FISH OF THE DAY : Ask us or see our blackboard !**

*** MAIN OF THE DAY : Ask us or see our blackboard !**

SIDES: *Mesclun Salad, Gratin Dauphinois, Ratatouille: \$ 8.50*

Les Galettes

French fine buckwheat flour pancake (gluten free)

*** COMPLETE: \$ 12.50**

Egg and Cheese, with a choice of Bacon or Ham

*** TOULOUSE: \$ 14.50**

Egg and Cheese with Toulouse sausage

*** NORMANDE: \$ 12.50**

Apple, cinnamon & bacon

*** PROVENCALE: \$ 16.50**

Goat Cheese, artichoke, sundried tomatoes and rocket

*** LA ST JACQUES: \$ 18.50**

Creamy Scallops and leeks

*** LATINE:**

Ratatouille with fresh basil pesto: \$ 13.50 With Chicken: \$ 15.50

*** FORESTIERE:**

Mushrooms in a creamy white wine sauce: \$ 14.50 With chicken: \$ 17.50

*** OCEANE: \$ 17.50**

Smoked salmon, avocado, sour cream & chives

*** 3 FROMAGES: \$ 15.50**

Blue cheese, cheddar & brie with walnuts

*** GALETTE OF THE WEEK: Ask us or see our blackboard !**

Extra: *Bacon, Brie, Egg, Mushrooms, Ratatouille: \$ 3.00. Extra Salmon: \$5.00*

Don't miss! « A Journey in France »

Every third week of each month

(Wednesday dinner).

Discover a Region of France.

It's Cuisine!

(Booking essential)



GREAT ROOMS UPSTAIRS UP TO 30 SEATS

**ASK US FOR SPECIALS EVENTS, FUNCTIONS OR WHATEVER YOU
WOULD LIKE !**