

BRASSERIE
RIVOLI
EST. 1962

- SMALL PLATES -

Fin de Claire oysters with mignonette sauce and lemon 1/3/6	4/11/20
Camembert A.O.C with garlic and rosemary	16
Crottin de Chavignol A.O.C goat cheese with hazelnuts	16
Soup du jour	Price of the day
Marinated olives	5
Green salad with roasted seeds and parmesan	7
Scallops with vongole clams and mushrooms	16
Bourgogne snails with bayonne ham and mache 6/12.....	13/20
Oeuf en cocotte, baked eggs with funnel chanterelle	13
Heritage beetroot carpaccio with homemade cheese.....	14
Croque Monsieur, Jambon de Paris ham and Gruyère cheese	14
Croque Madame, Jambon de Paris ham, Gruyère cheese and fried egg.....	15
Pan-fried foie gras with brioche and caramelised pear.....	23
Pâté de Campagne, house pate.....	12
Jambon de Bayonne.....	12
Salami Rosette de Lyon	11
Charcuterie, selection of cured meats	20

- APERITIFS -

Paul Clouet Champagne	12
Lillet Spritz.....	10
Peach Kir	10
Ricard Pastis.....	8
House G&T.....	10

BEEF

All our beef is Charolais du Bourbonnais label rouge. Charolais is a single breed, grass fed cattle from the Allier area of central-eastern France.

POULTRY

Poulet de Bresse has the reputation for being one of the best poultry in the world. Poulet de Bresse are free range and are bred in the Bresse area in eastern France.

- LARGE PLATES -

Catch of the day	Price of the day
Whole fried sole Meunière.....	35
Crispy skin salmon with jerusalem artichokes, rainbow chard and sorrel beurre blanc.....	22
Scallops with vongole clams and mushrooms.....	25
Poulet de Bresse, Bresse chicken with roasted celeriac, farce and apple-calvados sauce	28
Duck confit with merguez sausage and cassoulet	22
Butternut squash, seasonal mushrooms and salsify.....	20
Steak Frites, 180g hanger steak with garlic butter and fries.....	19
Steak au poivre, 250g sirloin steak with green peppercorn sauce and fries	27
Moules marinière, mussels in white wine, onion and garlic with fries and garlic mayonnaise	20

- SWEET -

Salty caramel Crème brûlée.....	10
Chocolate mousse with almond praline.....	10
Paris brest, a classic french pastry	10
Apple tarte tatin and cinnamon ice cream.....	10
Cheese with crispbread and cherry compote.....	10
Selection of cheeses, crispbread and cherry compote.....	20
Camembert A.O.C with cherry compote.....	16
Scoop of ice cream or sorbet	4
Vanilla ice cream with salty caramel	6