

BREAKFAST DISHES

served all day

Le Grand Breakfast 9.50

three sausages, three rashers of bacon, fried or scrambled eggs, Lyonnaise potatoes, mushrooms, tomato and toast

Le Petit Déjeuner Anglais 7.95

English breakfast with bacon, sausage, tomato, mushroom, fried or scrambled eggs and toast

Le Petit Déjeuner Végétarien 6.25

Lyonnaise potatoes, mushrooms, tomato and fried or scrambled eggs and toast

Omelette 7.95

a three egg omelette served with French fries available with a choice of either; ham, smoked salmon, mushrooms or Gruyère cheese fillings

Sausage or Bacon Baguette 7.25

with French fries

DESSERTS

Tranche au Chocolat 5.45

warm melting chocolate cake, served with light crème fraîche

Tarte Tatin 5.75

classic French caramelised apple tart served with vanilla pod ice cream

Tarte au Citron 5.45

lemon tart with a sweet short crust pastry served with light crème fraîche

Crêpe Chocolat Banane 5.75

crêpe filled with fresh banana, a rich and sumptuous chocolate sauce and vanilla pod ice cream

Gauffre Belle-Hélène 5.95

sweet vanilla waffle, topped with white chocolate ice cream with a warm poached Williams pear and a rich sumptuous chocolate sauce

Coupe Rouge 5.95

a sundae of white chocolate flake, ice cream and a tangy raspberry sorbet, topped with fresh strawberries, blueberries and light crème fraîche with a warm red fruit coulis

Crème Glacée et Sorbet 4.25

two scoops of luxury ice cream or sorbet served in a crispy wafer basket. Please ask for today's ice cream and sorbet flavours

Assiette de Fromages 7.25

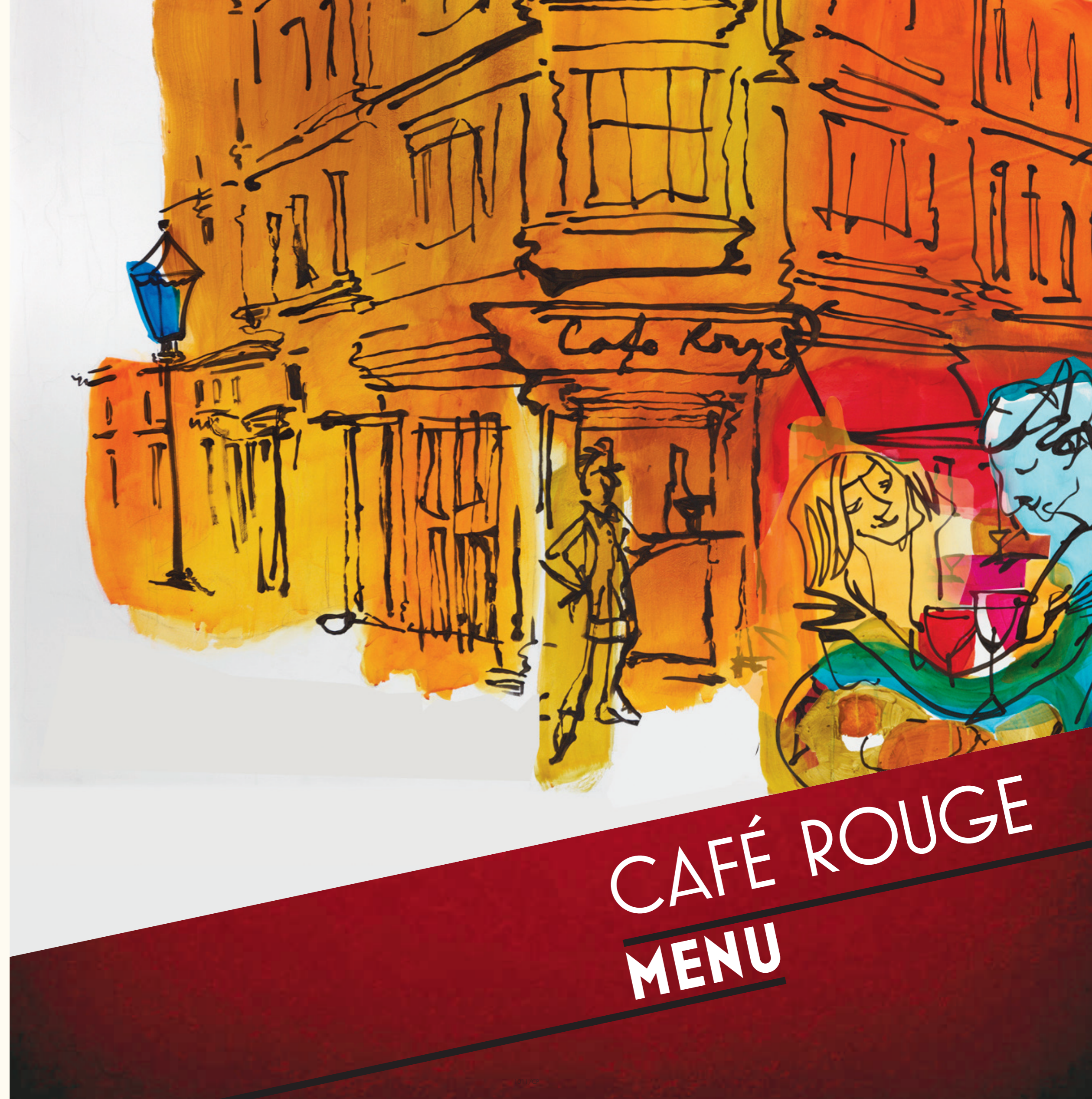
platter of selected speciality cheeses served with plum & onion chutney and a selection of breads

Assortiment de Desserts 7.45

a selection of our favourite desserts served in miniature - chocolate cake, warm tarte tatin and tarte citron

Classic: Café Gourmand 4.75

can't manage a whole dessert? Why not select one item from our Assortiment de Desserts and have it with a hot drink of your choice?



CAFÉ ROUGE
MENU

CAFÉ ROUGE

HORS D'OEUVRES

starters, breads and small plates

PAINS

Corbeille de Pains 4.25 **V**

selection of breads; rye, rosemary sourdough, flatbread & baguette served with butter

Baguette 2.25 **V**

basket of French bread

Pain à l'Ail 4.75 **V**

4 warm bread batons with garlic butter

Pain à l'Ail à Partager 5.95 **V**

7 warm bread batons with garlic butter and aioli. Perfect for sharing

PETITS PLATS

ideal for sharing – combine any 4 of our small dishes for £10

Rillettes de Porc

pulled pork pâté with French bread

Rillettes de Canard

duck & smoked chicken coarse pâté with French bread

Assiette de Porc

slices of saucisson and cured pork loin with French bread

Tapenade d'Artichaut **V**

artichoke purée with crisped flatbread

Tapenade de Poivron **V**

flame-roasted red pepper tapenade with crisped flatbread

Merguez

spicy beef & lamb sausage with harissa mayonnaise

Houmous **V**

Moroccan dip served with crisped flatbread

Fromage Bleu **V**

blue cheese, walnuts and French bread

Feta et Poivron **V**

feta cheese and marinated red peppers with French bread

Olives **V**

gold medal winning Petit Lucques green olives

Assortiment de Noix **V**

mixed salted nuts & caramelised peanuts

ENTRÉES

Classic: Soupe à l'Oignon 5.95

French onion soup with a melted Gruyère cheese crouton

Soupe du Jour 5.25 **V**

soup of the day served with rosemary sourdough

Classic: Terrine Maison 5.95

smooth chicken liver pâté with a caramelised Roscoff onion & plum chutney with French bread

Moules Marinières 6.95

mussels steamed with garlic, shallots, white wine and cream served with French bread

Feuilleté de Champignons 5.95 **V**

seasonal sautéed mushrooms with a garlic & cream sauce in puff pastry

Crevettes à l'Ail 6.45

king prawns cooked in a chilli & garlic butter served with French bread

Salade de Fromage Bleu 5.25 **V**

blue cheese, toasted walnuts, pear slices and chicory salad with a light vinaigrette

Fritôts de Camembert 5.95

deep-fried individual Camembert with a warm redcurrant & cranberry sauce

PLATS RAPIDES

dishes quickly delivered & ideal for when you're in a hurry

SALADES

Salade de Courge Rôtie 5.25/9.95 **V** **C**

roasted butternut squash & red peppers, tossed with grilled courgettes, lightly toasted pumpkin & sunflower seeds, with crisped flatbread and a spiced seeded dressing

Salade de Chèvre 5.50/9.95 **V** **C**

grilled goat's cheese croutons on a bed of marinated red peppers, black olives and herb salad with a light vinaigrette

Saumon à la Niçoise 11.95

pan-roasted fillet of salmon on a classic Niçoise salad of potato, anchovy, egg and black olive with mixed leaves dressed in a light vinaigrette

Salade César au Poulet Grillé 5.95/10.25

crisp cos lettuce with crunchy garlic croutons and strips of chargrilled chicken breast topped with fine shavings of Parmesan served with a creamy Caesar dressing without chicken – 5.25/8.75

Classic: Salade Paysanne 11.25

tossed salad of chargrilled chicken breast & bacon, chopped avocado, Parmesan, egg & tomato with soft herbed salad leaves and a tangy lemon & garlic dressing

PLATS RAPIDES

dishes available all day for under £10

Tartine Marocaine 8.75

open sandwich of sautéed spicy Merguez sausages & caramelised onions with houmous and crisp chicory on grilled sourdough bread served with a minted crème fraîche

Tartine au Maquereau 8.75

open sandwich of pan-fried mackerel fillets, baby plum tomatoes, horseradish mayonnaise and rocket on grilled sourdough bread

Tartine à la Grecque 8.75 **V** **C**

open sandwich of warm feta cheese, baby plum tomatoes, grilled courgettes, green beans and Niçoise olives with flame-roasted red pepper tapenade on grilled sourdough bread

Soufflé au Fromage 9.95 **V** **C**

twice-baked soufflé with a rich, melting brie centre served with a tossed salad of rocket, baby plum tomatoes, green beans and lightly toasted pumpkin & sunflower seeds dressed in a light vinaigrette

Pâtes Provençales 9.95 **V**

crumbled goat's cheese on pasta tossed with a spicy chilli tomato sauce, wilted baby spinach, caramelised onions and pitted Niçoise olives

Baguette Poulet 8.95

succulent chargrilled chicken breast baguette with Dijon mustard & oregano mayonnaise, French fries and a salad garnish

Baguette Rouge 9.95

chargrilled rump steak baguette with Dijon mustard & oregano mayonnaise, French fries and a salad garnish

Baguette Houmous 8.25 **V**

houmous, succulent roasted red peppers, rocket and spring onion baguette with French fries and a salad garnish

Croque Saumon Fumé 8.75

classic croque of smoked salmon & melted Gruyère cheese with French fries, horseradish mayonnaise and a salad garnish

Croque Monsieur 8.50

classic croque of ham & melted Gruyère cheese with French fries and a salad garnish

Croque Madame – with a fried egg 9.25

Cromesquis de Saumon 9.95

salmon fishcakes in a light crumb coating served with a tangy lime & coriander mayonnaise, French fries and a lightly dressed salad garnish

PLATS PRINCIPAUX

classic French dishes at the heart of Café Rouge

STEAKS all our steaks are matured for 28 days

Minute Steak 140g* 10.75

the classic thin cut rib-eye steak served with French fries and melted garlic beurre maison

Bavette 200g* 13.50

traditional French cut of steak marinated in rosemary & garlic served with French fries and melted garlic beurre maison. Best served rare

Classic: Steak Rouge 250g* 16.95

our signature prime rib-eye steak off the bone marinated in rosemary & garlic served with French fries and melted garlic beurre maison

Pavé 225g* 15.95

prime single muscle rump steak served with French fries and melted garlic beurre maison

Salade de Boeuf 15.25 **C**

grilled prime rump steak, finely sliced, served on a salad of rocket, mixed leaves, baby plum tomatoes and green beans with a spiced dressing. Best served medium rare

Sauces for steaks 2.45

Béarnaise or peppercorn

PLATS SPÉCIALITÉS

Moules Marinières 12.95

mussels steamed with garlic, shallots, white wine and cream, served with French fries

Bouillabaisse 14.25 **C**

a classic fish stew of mussels, delicate red mullet and dory fillets in a tomato & vegetable broth, flavoured with saffron & pastis served with rouille, Gruyère cheese and French bread

Boeuf Bourguignon 14.50

classic beef stew with onions, mushrooms and bacon braised in red wine, served with French beans and creamy dauphinoise potatoes topped with Gruyère cheese

Classic: Confit de Canard 14.95

crispy duck confit with a plum sauce, French beans and creamy dauphinoise potatoes topped with Gruyère cheese

Saucisses de Toulouse 11.25

authentic smoked Toulouse sausages served with a buttery herb mash, caramelised onions and a light thyme jus

Demi Poulet Rôti 12.25

Half a roasted garlic & thyme infused chicken with rocket and French fries

Poulet Jaune Grillé 12.95 **C**

pan-roasted breast of corn-fed chicken served on a warm taboulé of bulgar wheat and a medley of roasted vegetables with minted crème fraîche

Classic: Coq au Vin 12.95

classic chicken & red wine stew with smoked bacon lardons, button onions and mushrooms served with a buttery herb mash

Poulet Breton 12.25

tender sautéed chicken breast, Paris mushrooms and roasted courgettes in a rich cream, white wine & herb sauce served with creamy mash

Gratin d'Aubergine 10.95 **V** **C**

layers of grilled aubergine baked with cheese and a rich tomato sauce, topped with melted brie and served with a herb & toasted seed salad dressed in a light vinaigrette

Blanquette de Légumes 11.25 **V**

sautéed Paris mushrooms, courgettes, French beans and carrots in a rich cream, white wine & herb sauce served with basmati & wild rice

LOWER CALORIE CHOICES

all the dishes below are under 600 calories each. Look out for the **C** symbol and dish descriptions in the main menu

PLATS RAPIDES

Tartine à la Grecque 8.75

Soufflé au Fromage 9.95

Salade de Courge Rôtie 9.95

Salade de Chèvre 9.95

PLATS PRINCIPAUX

Gratin d'Aubergine 10.95

Bouillabaisse 14.25

Salade de Boeuf 15.25

Poulet Jaune Grillé 12.95

all priced at 2.95

French fries

French beans with toasted seeds

Lyonnaise potatoes

Herb mash

Wild & basmati rice

all priced at 3.50

Dauphinoise potatoes

Petit pois à la Française

Green salad

Mixed salad

Tomato & onion salad

V Vegetarian option

C Lower calorie choices - as part of a calorie controlled diet and balanced life style

*approximate uncooked weight.

all our dishes are prepared in kitchens where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish and meat dishes may contain bones, all dishes may contain items not mentioned in the menu description.

all prices include VAT at the current rate.

a discretionary service charge of 10% will be added to parties of 8 or more.

of all the credit card tips and service charge paid to Café Rouge, 10% is retained by us, prior to a full distribution to the employees in the restaurants through the company's payroll system. The 10% retained covers the cost of credit card fees, payroll processing and other similar costs. A full copy of our tipping policy is available in this restaurant or on our website at: www.caferoUGE.co.uk