

PETIT DÉJEUNER

Breakfast dishes served all day

Le Petit Déjeuner Anglais - £7.45

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

Le Petit Déjeuner Végétarien - £5.75

Lyonnais potatoes, mushrooms, tomato & fried or scrambled eggs with toast

Le Grand Déjeuner - £9.50

Three sausages, three slices of back bacon, two fried eggs, lyonnaise potatoes, mushrooms, tomato and toast

Omelette - £4.50

A three egg omelette served with lyonnaise potatoes Available with a choice of fillings; Ham, smoked salmon, mushrooms - £0.95 Gruyère cheese - £0.75

Baguette aux Saucisses - £7.25

Pork sausage and tomato baguette with French fries and salad garnish

Baguette aux Bacon - £7.25

Back bacon and tomato baguette with French fries and salad garnish

CASSE-CROÛTES

Breads and dishes to share

Bread - £2.20

Basket of freshly baked white and wholemeal baguette

Fougasse

Typical French bread originating in Provence, topped with:

Garlic & herb butter - £4.75

Garlic & herb butter with melted Gruyère cheese - £4.95

or Garlic & herb butter, gruyere cheese

and caramelised onions - £5.50

Pain Fougasse et son Assortiment de Sauces - £5.95

Warm Fougasse bread with aioli, hummus and a warm cherry tomato and chilli dip

Camembert au Four - £8.50

Whole baked Camembert with slices of white & wholemeal baguette and sticks of celery for dipping

Assiette Campagnarde - £9.95

Sharing platter - saucisson & Serrano ham, Camembert, chicken liver parfait, gherkins, celeriac remoulade with French baguette

Petit saucisson - £2.00

Mixed nuts - £2.00

Marinated olives - £2.50

HORS D'OEUVRES

Starters and light dishes

Soupe à l'Oignon - £5.75

French onion and beef soup with a melted Gruyère crouton

Terrine Maison - £5.95

Smooth chicken liver pâté with a caramelised Roscoff onion chutney and French baguette

Fritôts de Camembert - £5.95

Deep fried individual Camembert with a warm redcurrant & cranberry sauce

Escargots - £5.25

Classic snails in melted garlic and herb butter

Beignets de Crabe - £5.75

Panfried crab cakes with a chilli, lemon & coriander jam

Assiette de Jambon Cru et Remoulade - £5.25

Platter of Serrano ham with celeriac remoulade

Champignons de Paris - £5.45

Baked Paris mushrooms in a creamy roasted garlic and mushroom sauce, with melted Reblochon cheese

Petite Salade César - £4.95

Classic Caesar salad - cos lettuce tossed with a creamy parmesan dressing and crunchy garlic croutons

Petite Salade de Toulouse - £4.95

Smoked Toulouse sausages sautéed with new potatoes, caramelised onions and balsamic vinegar on a salad of mixed leaves

Petite Salade de Chèvre - £4.75

Grilled goats cheese crouton on a salad of marinated red peppers, black olives and herb salad

PLATS RAPIDES

Ideal for when you're in a hurry

Baguette Poulet - £8.95

Chargrilled chicken breast baguette with oregano Dijon mustard mayonnaise, French fries and salad garnish

Baguette Rouge - £9.50

Chargrilled rib-eye steak baguette with oregano Dijon mustard mayonnaise, French fries and salad garnish

The above are served on a white baguette.

If you would prefer wholemeal please ask.

Croque Monsieur - £7.95

Classic French croque of ham and Gruyère cheese with French fries and a salad garnish

With a fried egg - £8.65

Penne Légumes - £8.95

With chicken - £9.95

Penne pasta sautéed in a creamy mushroom sauce with leeks, spinach and chestnut mushrooms

Quiche Lorraine - £8.95

Bacon, cheese and onion quiche served with celeriac remoulade and a choice of fries or salad

Tarte aux Epinards - £9.25

Creamy spinach, onion and melted Reblochon tart with celeriac remoulade and a choice of fries or salad

Cromesquis de Saumon - £9.95

Salmon fishcakes with a lime and coriander mayonnaise, French fries and salad garnish

SPÉCIALITÉS DE LA MAISON

Café Rouge speciality dishes

Boeuf Bourguignon - £13.95

A classic French stew of beef, onions, mushrooms and bacon braised in red wine served with French beans and creamy dauphinoise potatoes

Confit de Canard - £13.95

Crispy duck confit with a plum sauce, French beans and creamy dauphinoise potatoes

Cromesqui d'Eglefin Fumé - £11.25

Panfried smoked haddock fishcake on a bed of wilted spinach with a lemon butter sauce

Poulet Breton - £11.95

Chicken breast, mushrooms, leeks and courgettes sautéed with cream, herbs and white wine served with creamy mash

Demi poulet - £11.75

Half a garlic and thyme infused roast chicken, finished on the chargrill, with French fries and melted garlic beurre maison

Saucisses de Toulouse - £10.50

Smoked Toulouse sausages with herb mash, caramelised onions and thyme jus

Blanquette de Legumes - £10.95

Paris mushrooms, courgettes, leeks, French beans and carrots sautéed with cream, herbs & white wine, with basmati & wild rice

LES GRILLADES

All our steaks are matured for 28 days and served with French fries and melted garlic beurre maison

Minute Steak 5oz* - £10.50

Thin cut rib-eye steak

Bavette 8oz* - £12.95

Traditional French cut of steak marinated in rosemary & garlic, best enjoyed rare

Steak Frites 7oz* - £15.45

Prime sirloin steak

Sauces for steaks - £2.00

Bearnaise, peppercorn, mushroom or our Café Rouge signature steak sauce

MOULES

Classic Café Rouge mussels

Half kilo pot - £6.75

with baguette

Kilo pot - £12.95

with fries or baguette

Marinière

Steamed with garlic, shallots, white wine and cream

Thailandaise

Steamed with coconut milk, chilli, lemon grass, lime and coriander

Provençale

Steamed with cherry tomato and chilli sauce

SALADES

Salade de Toulouse - £9.75

Smoked Toulouse sausages sautéed with new potatoes, caramelised onions and balsamic vinegar on a salad of mixed leaves

Salade de Chèvre - £9.75

Grilled goats cheese croutons on a salad of marinated red peppers, black olives and herb salad with our house French dressing

Saumon à la Niçoise - £10.95

Pan fried fillet of salmon with a French bean, olive, anchovy, new potato, egg, tomato, red onion & mixed leaf salad tossed in our house French dressing

Salade César au Poulet Grillé - £9.75

Classic Caesar salad - cos lettuce tossed with a creamy parmesan dressing, crunchy garlic croutons and a chargrilled chicken breast

Without chicken - £8.50

Salade Paysanne - £10.50

A chopped salad of chargrilled chicken breast, bacon, egg, avocado, plum tomatoes, green beans in a creamy garlic, lemon and herb dressing on mixed leaves with grated grana padano

SIDE DISHES

all priced at £2.75

Braised carrots, French beans, mixed salad, celeriac remoulade, French fries, herb mash, dauphinoise potatoes or wild and basmati rice

* Approximate weight uncooked. 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 & meat dishes may contain bones. All dishes may contain items not mentioned in the menu description.

All prices include VAT at current rate. A discretionary service charge of 10% will be added to parties of 8 or more.

Credit card tips or service charge are subject to a 10% deduction for administration and other costs prior to distribution in full to employees in the restaurant through the company's payroll system. Any tips paid in cash are retained by waiters and these may or may not be shared by them with other employees. A full copy of our tipping policy is available in this restaurant or on our website at

www.caferouge.co.uk