

# SET MENU

2 COURSES £17.95 - 3 COURSES +£5

## LES ENTRÉES

---

### SOUPE DU JOUR (V)

A large bowl of vegetarian soup served with warm French bread.

### FRITOT DE BRIE (V)

Breaded Brie served on mixed leaves with a mixed berry compot.

### CALAMAR

Salt & pepper squid with a chilli, lime, and coriander mayonnaise.

### PÂTÉ DE FOIES DE VOLAILLES

Chicken liver pâté, served with French bread and a tasty onion marmalade.

### CHAMPIGNONS À L'AIL (V)

Pan fried mushrooms, cooked with garlic and finished with cream, served with French bread.

### ROULADE DE SAUMON FUME

Smoked salmon roulade served with mixed leaves & French bread

### SALADE DE CHEVRE CHAUD

Croutons of melted goats cheese, mixed leaves, balsamic glaze.

## LES PLATS PRINCIPAUX

---

### STEAK FRITES (£2 supplement)

A juicy pan fried rump steak, cooked to your liking, served with French fries and a choice of pepper sauce or garlic butter.

### CROQUETTES DE SAUMON

Homemade salmon fishcakes served on mixed leaves with French fries and tartar sauce.

### BLANC DE POULET FAÇON BRETONNE

Chicken breast cooked in Brittany style with mushrooms, leeks, onion, white wine and tarragon cream sauce served with Dauphinoise potatoes.

### FILET DE LOUP DE MER

Pan fried fillet of seabass served on a bed of new potatoes, sautéed broccoli, green beans, basil, capers, & herb dressing.

### TARTE AU POISSON

Fish pie of prawns, haddock, salmon & mussels in a white wine sauce topped with mash potato and cheese, mixed leave garnish

### CONFIT DE CANARD

Slow roasted leg of duck served with Dauphinoise potatoes and a redcurrant jus.

### POIVRON FARCI, FARCIE AVEC UNE RATATOUILLE, POMMES DE TERRE NOUVELLES

Stuffed pepper with ratatouille, new potatoes, tomato sauce.

### BOEUF BOURGUIGNON

Large chunks of tender beef, casserole in red wine with smoked bacon, field mushrooms and baby onions, served with mash.

### MOULES MARINIÈRE À LA CRÈME

Classic French dish of mussels cooked in white wine, garlic, herb and cream, served with French bread. Only served fresh - subject to availability.

### MOULES AU CURRY

Thai curry mussels, served with French bread and French fries. Only served fresh - subject to availability.

### CREPE VEGETARIAN

Homemade pancake filled with roast aubergine, courgettes, peppers, onions, tomato sauce, cheddar cheese then baked.

## LES PLATS ADDITIONALS £3.50

---

### DAUPHINOISE POTATOES

### FRENCH FRIES

### NEW POTATOES

### GREEN BEANS

### HOUSE SALAD

### ONION RINGS

### RED CABBAGE

### BROCCOLI

## LES DESSERTS

---

### CRÊPE À LA BANANE (V)

Banana crêpe smothered in caramel sauce and served with a scoop of vanilla ice cream.

### CRÈME BRÛLÉE (V)

A traditional caramelised Crème Brûlée.

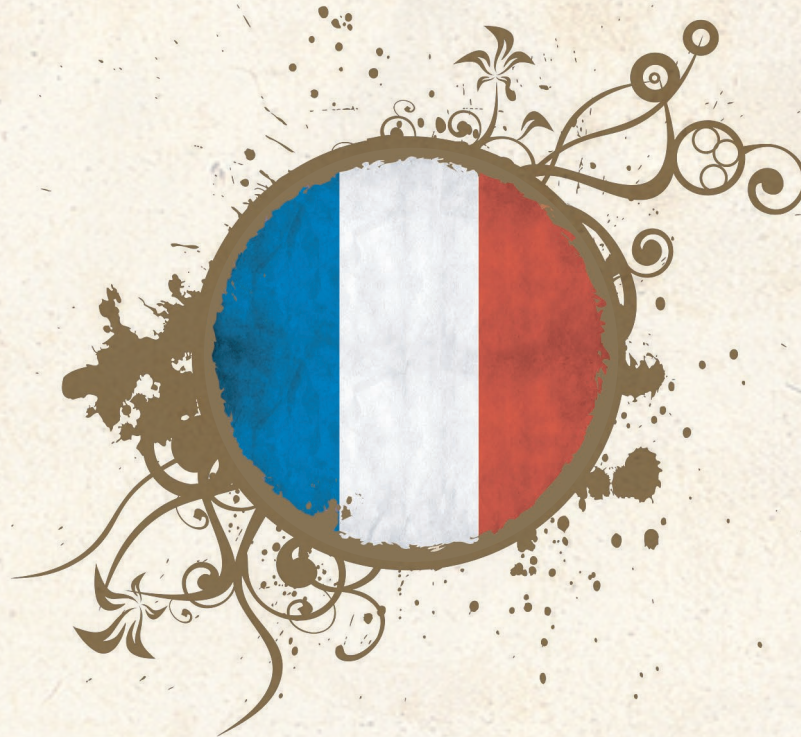
### CHEESECAKE AU CITRON

A classic cheesecake served with vanilla ice cream.

### PUDDING AU CARAMEL (V)

A classic sticky toffee pudding served with vanilla ice cream.

WE CATER FOR ALL ALLERGENS AND DIETARY REQUIREMENTS, PLEASE ASK YOUR SERVER



# *Rustique*

Restaurant & Bistro

5-7 Chantry Wynd • Finkle Street • Richmond DL10 4QB • 01748 821565