

# LE PETIT CITRON

FRENCH BISTRO

*Provence on your doorstep*

## LUNCH MENU

### AMUSES

**BAGUETTE\***. 3

*Lesclure butter*

**OLIVES\*\***. 4

*Herbes de Provence*

**ROSEMARY FOUASSE\*\***. 5

*Olive oil, rock salt*

**PANISSE\*\***. 6

*Chickpea chips, rosemary salt, aioli*

**ANCHOÏADE TOAST**. 6

*Anchovy relish, chopped egg, walnuts, parsley*

### HORS D'OEUVRES

**SOUP DU JOUR\***. 3 / 6

*Seasonally garnished*

**PÂTÉ AU POTIRON ET AUX AMANDES\*\***. 7

*Butternut squash & almond pâté*

**MORTEAU SAUSAGE & SMOKED DUCK TERRINE**. 9

*Pork terrine, cornichons, onion confit, sourdough toast*

**FROMAGE BEIGNETS\***. 8

*Comté fritters, chive crème fraîche*

**WARM CROTTIN & LENTIL VINAIGRETTE\***. 7.5

*Fennel & watercress*

### PLATS

**TOULOUSE SAUSAGES**. 11

*Tomato & haricot bean stew*

**'TARTINE MAISON'\***. 10

*Cornish eggs, Provençal tomatoes, avocado, aioli*

**COQ AU VIN**. 17.5

*Creamed potatoes, pearl onions*

**ROQUEFORT BRIOCHE**. 19

*Steak haché, aioli, onion confit, frites*

**'LE BISTRO BURGER'**. 16

*Steak haché, aioli, onion confit, Comté, frites*

**CONFIT DUCK LEG**. 19

*Savoy cabbage, caramelised onion, gratin dauphinois*

### LA MER

**SEA BASS**. 19.5

*Roast beetroot, rainbow chard and mustard sauce*

**GRILLED BRIXHAM SCALLOPS**. 12 / 22

*Celeriac purée, crispy bacon & apple*

**STEAKS** (+ Burgundy Snails. 3)

*Served with frites, watercress salad & choice of Garlic or Provençal butter*

**250G ONGLET STEAK**. 23.5 / **280G ENTRECÔTE**. 30

### LEGUMES

Petite Salade\* - Broccoli & Aioli\* - French Beans & Persillade\*\*. 5

Gratin Dauphinois\* - Frites\*\*. 4

### DESSERTS

**PETIT CITRON\***. 7

*Lavender sablé, compôte, meringue*

**PETIT POT AU CHOC\***. 7

*Double cream, short bread crumb*

**CRÈME BRULÉE\***. 7

*Madagascan vanilla custard*

**TORTE AU CHOCOLAT\*\***. 7.5

*Coconut cream, blackberries*

**NOUGATINE GLACÉE\***. 7.5

*Cherry coulis*

**VIN DOUX\*\***. 5

*Dessert wine, Muscat de Rivesaltes, 2017*

**ROASTED PINEAPPLE\*\***. 7

*Rum syrup, coconut sorbet*

**PLATEAU DE FROMAGES\***. 11

*Crottin de Chèvre, Roquefort, Comté*

**WARM FRANGIPANE\***. 7.5

*Seasonally garnished*

### PRIX FIXE MAISON

*Soupe ou Entrée / Minute Steak, Garlic Butter ou Coq au Vin / Choc Pot ou Le Petit Citron*

**2 COURSES. 20 / 3 COURSES. 25**

*\*\*= plant based \*= vegetarian*

A 12.5% discretionary service charge will be added to your total bill / Allergens, intolerances & worries, please let us know

## LES COCKTAILS      LES PETILLANTS

LILLET MARTINI 10  
KIR ROYALE 11  
CHAMPAGNE COCKTAIL 12

CRÉMANT DE CHÂTEAU DE LA PRESLE, BRUT  
125ML 8 / BOTTLE 40

*A fizzying great drink, lean, minerally & dry with lots of bubbles!*

\*\*CHAMPAGNE GALLIMARD, BRUT RESERVE  
125ML 11 / BOTTLE 57

*Creamy, biscuity fizzy, the ideal apéritif*

SMALL IS BEAUTIFUL...

*We are very proud to work with our favourite wine makers, who use their independence, traditions & family owned vineyards to produce the best wines*

## LES VINS BLANCS & ROSÉ

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

\*\*LES VIGNES D'OC, 2019, *Fresh, ripe, bright fruit (apéritif, vegetarian)* 6 / 11 / 17 / 23

\*\*CHARDONNAY, LES VIGNES D'OC, 2019, *Rounded & buttery, hints of oak (fish, duck)* 7 / 13 / 20 / 26

\*\*MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2020, *Mineral & citrus perfection (shellfish, mushrooms)* 29

SAUVIGNON, DOMAINE MONT D'HORTES, 2019, *Zingy, zippy, gooseberry fruit (tomatoes, fish)* 8 / 15 / 23 / 32

PICPOUL DE PINET, DOMAINE FONT-MARS, 2019, *Crisp, fresh & tangy (spice, lentils, shellfish)* 9 / 16 / 25 / 35

\*\*SAUMUR, CHÂTEAU DE VILLENEUVE, 2019, *Chenin blanc pear drop delight! (salads, goats' cheese)* 45

BRISE MARINE, CHÂTEAU DE LA NEGLY, 2020, *Bright, plump, plush & creamy (seafood, salads, goats' cheese)* 47

\*\*CHABLIS, DOMAINE FÈVRE, 2019, *Pure & long, classic French elegance (fish, goats' cheese, terrine)* 48

CÔTES DE PROVENCE, CHÂTEAU ROUBINE, 2019, *Scrumptious, hazelnut hints (fish, apéritif)* 50

\*\*ROSÉ, LES VIGNES D'OC, 2019, *Light strawberry fruit (salads, fish, goats' cheese)* 7 / 13 / 20 / 26

\*\*ROSÉ, CÔTEAUX D'AIX-EN-PROVENCE, TOUR CAMPANETS, 2020, *Pale, bright & crisp (olives, artichoke, goats' cheese)* 39

## LES VINS ROUGES

125ML GLASS / 250ML CARAFE / 500ML CARAFE / BOTTLE

\*\*LES VIGNES D'OC, 2019, *Soft, fruity & easy drinking (soup, terrine)* 6 / 11 / 17 / 23

\*\*MERLOT, LES VIGNES D'OC, FRANCE, 2019, *Blackcurrant & touches of tannin (steak, blue cheese, duck)* 7 / 13 / 20 / 26

MINERVOIS, DOMAINE DE L'HERBE, 2018, *Rich, spicy, smooth & supple (duck, steak, chicken)* 29

\*\*PINOT NOIR, VILLA DES CROIX, 2019, *Wild raspberries & red currant, great value (scallops, duck)* 32

\*\*BEAUJOLAIS-VILLAGES, DOMAINE ANDRÉ COLONGE, 2019, *Delicious soft & crunchy fruit (steak, duck)* 9 / 16 / 25 / 35

\*\*CÔTES DU RHÔNE, DOMAINE DE L'ESPIGOUETTE, 2018, *Spicy fruit, dark & peppery (steak, burger)* 9 / 16 / 25 / 35

CLOS LA COUTALE, AC CAHORS, 2019, *Malbec at its best (steak)* 39

CHÂTEAU ROUDIER, MONTAGNE ST. ÉMILLION, 2015, *Blackcurrants & cedarwood, drinking superbly (duck, cheese)* 45

REUILLY, DOMAINE CORDAILLAT, 2020, *Strawberries & raspberries, brilliant Burgundy alternative (duck, chicken)* 47

\*\*TOUR DE BOUSCASSÉ, MADIRAN, 2011, *Smooth & supple, perfumed with ripe tannins (steak, terrine, blue cheese)* 50

\*\*VEGAN FRIENDLY

## LES BOISSONS

METEOR LAGER 5 / PIETRA CORSICAN BEER 6 / CIDRE BRETON 6

LA MORTUACIENNE LEMONADE 5 / ORANGINA 4 / COCA 3 / DIET COKE 3

FRESH ORANGE JUICE 4

EVIAN 4 / PERRIER 4

TEA, TISANES & FULL ROAST COFFEES FROM 3