

MENU

DESSERTS

Tranche au Chocolat £4.95

warm melting chocolate cake, served with light crème fraîche

Tarte Tatin £4.95

classic French caramelised apple tart served with vanilla pod ice cream

Tarte au Citron £4.95

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

Crêpe Chocolat Banane £5.25

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

Crème Brûlée £4.95

classic caramelised crème brûlée made with vanilla pods and 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 £3.95

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 £6.95

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

Assortiment de Desserts £6.95

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

Café Gourmand £4.25

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?

VINS DE DESSERT

Sauternes (Château de Levant) 125ml £7.00 37.5cl bottle £19.25

sweet tropical fruit with a refreshing honeyed lift

A selection of Liqueurs are available from £2.95

BOISSONS CHAUDES

skimmed milk is available with all hot drinks

Liqueur Coffees £5.50

Bailey's, Whisky, Brandy, Amaretto, Cointreau

Liqueur Hot Chocolate £5.50

with Bailey's, Cointreau, Amaretto or Tia Maria

Single Espresso	£1.85	Tea	£1.95
Double Espresso	£1.95	Earl Grey, Breakfast, Green, Camomile, Mint, Rooibos or Blackcurrant, Ginseng & Vanilla	
Caffé Latte	£2.45	Hot Chocolate	£2.45
Cappuccino	small £2.10 regular £2.40		
Americano	small £1.85 regular £1.95		

CAFÉ ROUGE

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HORS D'OEUVRES starters and light dishes

PAINS

Corbeille de Pains £3.95 **V**
selection of breads; rye, rosemary, sourdough, flatbread & baguette served with butter

Pain à l'Ail £4.25 **V**
warm bread batons with garlic butter

Baguette £2.25 **V**
basket of French bread

PETITS PLATS small dishes £3 each or combine any 4 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

ENTRÉES

Soupe à l'Oignon £5.75
French onion soup with a melted Gruyère cheese crouton

Soupe du Jour **V** **£4.95**
soup of the day served with rosemary sourdough

Terrine Maison £5.95
smooth chicken liver pâté with a caramelised Roscoff onion & plum chutney with French bread

Moules Marinières £6.75
mussels steamed with garlic, shallots, white wine and cream served with French bread

Feuilleté de Champignons £5.45 **V**
seasonal sautéed mushrooms with a garlic & cream sauce in puff pastry

Crevettes à l'Ail £5.95
king prawns cooked in a chilli & garlic butter served with French bread

Salade de Fromage Bleu £4.95 **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 ideal for when you're in a hurry

SALADES

Salade de Courge Rôtie £4.95/£9.75 **V** **H**
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 £4.95/£9.95 **V** **H**
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 £10.95
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 £5.45/£9.95
crisp cos lettuce with crunchy garlic croutons and strips of chargrilled chicken breast topped with fine shavings of Grana Padano cheese served with a creamy Caesar dressing without chicken – **£4.95/£8.50**

Salade Paysanne £10.75
tossed salad of chargrilled chicken breast & bacon, chopped avocado, egg & tomato with soft herbed salad leaves and a tangy lemon & garlic dressing

PLATS RAPIDES

Tartine Marocaine £7.95
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 £7.95
open sandwich of pan-fried mackerel fillets, baby plum tomatoes, horseradish mayonnaise and rocket on grilled sourdough bread

Tartine à la Grecque £7.95 **V** **H**
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 £8.95 **V** **H**
twice-baked soufflé with a rich, melting brie centre served with a tossed salad of rocket, baby plum tomatoes, green beans, alfalfa sprouts and lightly toasted pumpkin & sunflower seeds dressed in a light vinaigrette

Pâtes Provençales £8.95 **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 £9.50
chargrilled rib-eye steak baguette with Dijon mustard & oregano mayonnaise, French fries and a salad garnish

Baguette Houmous £7.95 **V**
houmous, succulent roasted red peppers, rocket and spring onion baguette with French fries and a salad garnish

Croque Saumon Fumé £7.95
classic croque of smoked salmon & melted Gruyère cheese with French fries, horseradish mayonnaise and a salad garnish

Croque Monsieur £7.95
classic croque of ham & melted Gruyère cheese with French fries and a salad garnish

Croque Madame – with a fried egg **£8.75**

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 Café Rouge dishes

STEAKS all our steaks are matured for 28 days

Minute Steak 5oz* £10.50
the classic thin cut rib-eye steak served with French fries and melted garlic beurre maison

Bavette 8oz* £12.95
traditional French cut of steak marinated in rosemary & garlic served with French fries and melted garlic beurre maison

Steak Rouge 10oz* £16.75
our signature prime rib-eye steak off the bone marinated in rosemary & garlic served with French fries and melted garlic beurre maison

Steak Frites 7oz* £15.75
succulent prime sirloin steak served with French fries and melted garlic beurre maison

Salade Entrecôte £14.95 **H**
grilled sirloin steak, finely sliced, served on a salad of rocket, baby spinach, baby plum tomatoes and green beans with a spiced dressing. Best served medium rare

Sauces for steaks £2.25
Béarnaise or peppercorn

PLATS SPÉCIALITÉS

Moules Marinières £12.95
mussels steamed with garlic, shallots, white wine and cream, served with French fries

Bouillabaisse £13.95 **H**
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

Sole Limande £14.25
whole lemon sole pan-fried with caramelised lemon butter, served with new potatoes, courgettes and carrots

Boeuf Bourguignon £13.95
classic beef stew with onions, mushrooms and bacon braised in red wine, served with French beans and creamy dauphinoise potatoes topped with Gruyère cheese

Confit de Canard £13.95
crispy duck confit with a plum sauce, French beans and creamy dauphinoise potatoes topped with Gruyère cheese

Saucisses de Toulouse £10.50
authentic smoked Toulouse sausages served with a buttery herb mash, caramelised onions and a light thyme jus

Poulet Jaune Grillé £12.50 **H**
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

Coq au Vin £12.50
classic chicken & red wine stew with smoked bacon lardons, button onions and mushrooms served with a buttery herb mash

Poulet Breton £11.95
tender sautéed chicken breast, Paris mushrooms, leeks and roasted courgettes in a rich cream, white wine & herb sauce served with creamy mash

Pavé d'Agneau £13.95
pan-roasted rump of lamb served on carrot & swede mash with roasted spring onions and a thyme jus

Gratin d'Aubergine £10.50 **V** **H**
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 £10.95 **V**
sautéed Paris mushrooms, courgettes, French beans and carrots in a rich cream, white wine & herb sauce served with basmati & wild rice

V Vegetarian option

H Healthier 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.

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 the 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

H HEALTHIER CHOICES dishes under 600 calories

Tartine à la Grecque £7.95

Salade de Courge Rôtie £9.75

Salade de Chèvre £9.95

Salade Entrecôte £14.95

Soufflé au Fromage £8.95

Gratin d'Aubergine £10.50

Bouillabaisse £13.95

Poulet Jaune Grillé £12.50