

LUNCH MENU

Lolo's Quiche (Leek and Bacon)
local tomatoes, feta and olive thin tart

Croque Mademoiselle

Smoked Salmon Salad
with horseradish cream & dill potatoes

Goat Cheese Salad
with roasted butternut squash, walnuts & honey balsamic
dressing

Mushrooms & Truffle Oil Crostini

Shrimp & Chorizo warm Couscous Vegetable Salad
with spicy mayo

Coq au Vin served with mashed potatoes

DESSERTS

Profiteroles with chocolate sauce

Banana & Coconut Tart
served with rum and raisin ice cream

Gâteau au Chocolate with pears

Mango or Passion Fruit Sorbet

Menus change slightly on regular basis subject to
availability

Friday & Saturday Night Tapas Menu

Homemade Foccacia Bread
with prosciutto, coppa & olives

Mini Cherry Tomato & Feta Tarts

Homemade chicken liver Paté

Duck Confit Tartines
with mango chutney

Cod Fish Créole Croquette
« acras style »

Mushrooms and Truffle Oil Crostini's

Tuna Bites
with wasabi mayo & Asian coleslaw

Smoked Salmon
with horseradish cream

Sautéed Shrimp
with chorizo and garlic bread