

Le Valois

STARTERS

Soup of the day	8
V Green salad	8
V Halloumi à la plancha , basil puree, tomato cherry confit	16
Tuna tataki : daikon, cilantro, ponzu and mango habanero sauce	15
V Goat cheese croquette , pear butter, caramelized walnuts, flambéed pears	16
G Pan-seared snails with garlic, demi-glace, cream, bacon and mushrooms	15

SALAD

G Niçoise Valois : mixed salad, grilled tuna, gabrielle salaraise potato, green beans, poached egg and shallot dressing	26
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TARTARS (meal size comes with fries or salad)

Beef tartar : Dijon mustard with confit egg yolk, capers, pickles and chive	18/32
Salmon tartar : curry oil, shallot, marinated cucumber, crispy quinoa, mint and coriander yogurt	18/32

MAINS

V Mushroom ravioli , creamy mushrooms sauce, truffle oil and ricotta	26
G Mussels and fries , marinière or Normandy style	25
Grilled salmon , smoked beet puree, broccolini, marinated carrots and herbed bulgur	30
Seared scallop risotto , citrus and fennel supremes, saffron and parmesan	32
<i>Vegetarian option available</i>	
G Duck breast , Beijing demi-glace, squash and sesame purée, bok choy, asian pear and	32
G Hanger steak , fried mushrooms and homemade fries or salad	33
Hamburger Valois , AAA beef, old cheddar, candied garlic mayonaise, tomato, lettuce, with with fries or salad	24
<i>Bacon +3 / Mushrooms +4</i>	

KIDS MENU (10 years and under includes a fruit juice and a scoop of ice cream)

Pasta sauce rosé	13
Chicken fingers , honey and mustard sauce	14

V: Vegetarian

G : gluten free