

Le Nantais Bistro

BREAKFAST

Served 9am-1pm Monday to Saturday and 9am-12pm on Sunday

English: 2 eggs, baked beans, mushrooms, sausage, bacon 8.95

French style breakfast: 9.95

2 eggs, cassoulet beans, bacon, garlic mushrooms,
Toulouse sausage, French black pudding, tomato Provençale

Vegetarian: 2 eggs, baked beans, mushrooms, tomato, vegetarian sausage, potatoes. 8.95

Avocado: Toasted bread, butter, avocado, baby tomatoes, poached eggs. 6.95

Egg Florentine / Benedicte / Royale served on brioche. 6.95

Compose your own breakfast:

Brioche, Hollandaise sauce, beurre Nantais, honey, Nutella, egg, bacon. 1.00

Cheddar, ham, goats cheese, tomato, baked beans, 1.50

confiture croissant, hash brown, avocado.

Mushroom, bubble & squeak, French black pudding, veggie sausage. 1.75

Smoked salmon, sausage, spinach, Toulouse sausage. 2.25

Toasted bread. 0.50

Galette Bretonne / Crepe. 2.00

EXPRESS LUNCH

Express lunch:

Available between 12pm - 3pm please ask your waiter for detail

MINUTE STEAK

11.95

With Fries & Salad

Available Monday to Saturday 12pm to 3pm

SPECIALITES DE LA MAISON TO SHARE FOR 2 PEOPLE

Venison Shoulder 53.95

Fish Platter 55.95

Chateaubriand 59.95

Served with 2 sides of your choice

EVENING SPECIALS

Free glass of wine with each evening special

Monday:

Coq au vin with pomme puree 12.95

Tuesday:

Beef bourguignon with pomme puree 13.95

Wednesday:

Beef fillet, peppercorn sauce & gratin dauphinois 23.95

Thursday:

As much as you like moules frites 13.95

Friday:

Lobster, langoustine & king prawn linguini 22.95

STARTERS

Fresh oysters served on ice with shallots & vinegar. (Each) 1.80

Soup of the day served with baguette. 5.25

Terrine of the day, chutney onion & toast. 5.75

Traditional french onion soup gratinee. 6.25

6 Escargots de bourgogne (snails). 6.75

Melted emmental, shallot & pancetta pithivier with salad. 6.95

3 Giant mediterranean king prawns. 7.50

Lobster & prawn croquette with piment d espellette mayonnaise. 7.95

Pan roast scallops vol au vent with morney sauce & duxelle mushroom. 9.95

Langoustine quenelle in crustace sauce. 10.95

SUNDAY ROAST (Available Sunday Only)

Half roast chicken 13.50

Over night slow cooked rib eye- yorkshire pudding 14.95

Slow braised pork rib 13.25

British lamb leg 14.25

Mixed roast 16.95

Wellington vegetarian nut roast 11.95

Served with all the trimmings

Extras

Yorkshire pudding / stuffing 1.00

Cauliflower cheese 2.75

MAINS

Whole plaice dieppoise (shrimps, tomatoes, anchovies & capers) 12.95

Calamary Casserole a l'Armoricaïne with rice 13.95

Ribeye (8oz) with peppercorn sauce 14.50

Confit french rabbit leg a l'ancienne with steamed potatoes 14.95

Pan roast calves liver, old wine vinegar sauce with dauphinois 15.95

Pan roast salmon on peas mash, asparagus tips & chorizo butter sauce 15.95

Grilled portobello stack with goat cheese, tomato, spinach & spicy caramel 16.95

Confit beef rib, Bourguignon, with boulangere potatoes & sweet carrot 16.95

Fish of the day: please check the black board

SIDE ORDERS:

Mixed salad Small £2.50 Large £4.95

Chips or steamed potatoes 3.50

Mixed vegetable or pomme puree 3.50

Mushroom or spinach 4.00

Green beans or dauphinois 4.00

*If you have an allergy or any dietary requirements, please speak to a member of staff.

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SPARKLING WINES / CHAMPAGNE

	125ml	6.50	31.50
CHÂTEAU DE MONTGUÉRET SAUMUR BRUT			
FRANCE			
From Chenin Blanc and Chardonnay grapes and bottlefermented in the traditional method, a somewhat softer, easierdrinking style than many sparkling wines from the Loire.			
MONTAUDON BRUT NV, FRANCE			39.50
A crisp and juicy cuvée, shows hints of peach and white flowers: the palate is fresh, fruity and well-balanced.			
TAITTINGER BRUT RÉSERVE, FRANCE			53.50
The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.			
JACQUART BRUT MOSAÏQUE ROSÉ, FRANCE			59.50
Redcurrant, cherry and wild strawberry aromas: the palate is fresh and full with surprising notes of peach and apricot.			
DOM PÉRIGNON BRUT, FRANCE			160.00
Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.			

WHITE WINES

	175ml	500ml	Bottle
WHITE HOUSE WINE (175ML 4.50)			
LE BOSQ BLANC, VIN DE FRANCE, FRANCE			20.00
Delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.			
QUINTA DAS ARCAS ARCA NOVA BRANCO, VINHO VERDE, PORTUGAL	5.90	15.50	23.00
Green apple and sweet pear with a touch of spritz on the finish.			
MUSCADET DE SÈVRE ET MAINE SUR LIE, CUVÉE DU MILLÉNAIRE, MARQUIS DE GOULAIN, FRANCE			25.50
Appetising, crisp acidity and apple fruit, the palate is bone-dry and light.			
PICPOUL DE PINET, RESERVE MIROU, FRANCE	6.95	19.00	27.50
A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit.			
VIDAL RIESLING, MARLBOROUGH, NEW ZEALAND			29.50
A fine example of the Riesling grape, showing lime and floral aromas combined with the minerality and citrus fruit flavours typical of the grape in an off-dry, 'New World' style.			
VAVASOUR SAUVIGNON BLANC, AWATERE VALLEY, NEW ZEALAND	8.25	21.00	31.00
Flaunts a powerful bouquet of fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit and bright citrus flavours.			
CÔTES DU RHÔNE BLANC, M. CHAPOUTIER, FRANCE			37.50
A blend of Viognier and Roussanne sourced from both granitic terraces and alluvial plains. About 20% of the finished wine is matured on its fine lees in two-year-old oak barrels.			
MENETOU-SALON, LA BARDINE, JOSEPH MELLOTT, FRANCE			34.50
Fresh citrus fruit, including grapefruit and herbaceous nuances.			
POUILLY-FUMÉ, CUVÉE DU TRONCSEC, JOSEPH MELLOTT, FRANCE			45.00
Loire Sauvignon Blanc at its best, classic gunflint and rich gooseberries on the nose, creamy fullness on the palate and a crisp, dry finish.			
CHABLIS 1ER CRU FOURCHAUMES, LAMBLIN & FILS, FRANCE			59.50
Shows a floral bouquet backed with aromas of fresh fruit, nuanced by a fine minerality.			

125ml measure available upon request

RED WINES

	175ml	500ml	Bottle
RED HOUSE WINE (175ML 4.50)			
LE BOSQ ROUGE, VIN DE FRANCE, FRANCE			20.00
Strawberry and cherry with a touch of spice.			
LA CAMPAGNE MERLOT, PAYS D'OC, FRANCE	5.70	15.20	22.50
A rich, juicy southern French wine using this popular variety which originated from Bordeaux.			
DURBANVILLE HILLS PINOTAGE, DURBANVILLE SOUTH AFRICA			24.50
A rich fruity character fills the mouth, backed by silky tannins and raspberry and red cherry flavours.			
CHALK HILL LUNA SHIRAZ, MCLAREN VALE, AUSTRALIA			28.00
Dark raspberry fruit with floral aromas: the palate shows crunchy red-berry fruit with hints of chocolate, coffee and cracked pepper spice.			
CÔTES DU RHÔNE-VILLAGES, PLAN DE DIEU OGIER, FRANCE	7.25	19.90	29.50
Full-flavoured showing ripe blackberry flavours and a roasted spice character on the soft and generous palate.			
CALLIA SELECTED MALBEC, SAN JUAN ARGENTINA	7.70	20.80	31.00
A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours.			
CÔTES DU RHÔNE, GUIGAL, FRANCE			35.00
A rare Côtes du Rhône that is only made from grapes from vineyards in the northern Rhône and as such is a straight Syrah. Shows a harmonious and fine structure with a good attack of small ripe fruits such as blackberries, raspberries and blueberries.			
BOURGOGNE PINOT NOIR, BOUCHARD AÎNÉ & FILS, FRANCE			42.50
A nose redolent of red fruit and fruit-tree blossom: the palate has fine, smooth tannins and a refreshing finish.			
GIGONDAS, FRANCE			48.00
Shows rich flavours of blackcurrant, myrtle, liquorice and mocha with notes of pine, rosemary, smoke and a mineral element.			
GEVREY CHAMBERTAIN, FRANCE			59.50
The climat "Petits Cazetiers" is in the natural prolongation of the Cazetiers and at the bottom of the Combe aux Moines, on marl-limestone. It is facing due east and particularly well protected from bad weather. The vines were planted in 1954. Annual production touches on 1100 bottles.			
CHÂTEAU TALBOT 4ÈME CRU CLASSÉ, SAINT-JULIEN, FRANCE			110.50
Good oak character nicely integrated with the fruit. Château Talbot is typical of producing wine of great structure and ageing potential.			
ROSÉ WINES	175ml	500ml	Bottle
ROSÉ HOUSE WINE (175ML 4.50)			
LE BOSQ ROSÉ, VIN DE FRANCE, FRANCE			20.00
Pale-pink rosé with red fruit aromas and a hint of grenadine and the palate is dry and soft.			
CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON, FRANCE	6.10	16.00	24.00
Fresh aromas of peach and pear, followed by a soft and well-balanced palate.			
SANCERRE ROSÉ, LE RABAULT, JOSEPH MELLOTT, FRANCE			39.50
Pinot Noir exudes tantalising fragrances of summer berries, richly ripe and delicately fresh.			
DESSERT WINES			
GARONNELLES SAUTERNES, LUCIEN LURTON ET FILS, FRANCE			4.70
An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.			