

LE NANTAIS - MENU

STARTERS

Langoustine Tempura and Sesame Red Pepper Caramel	9.95
Scallop Croquette, Carrot Cardamom Puree	8.95
Guinea Fowl Quenelle, Bacon Cream & Black Pudding	7.95
Summer Super Food Salad <i>(quinoa, pearl, barley, peas, beans, broccoli, halloumi)</i>	6.95
Fresh oysters served on ice with shallots & vinegar - <i>(each)</i>	1.90
Petite terrine maison du jour, chutney, cornichon & cereal baguette	5.50
Traditional French onion soup Gratinée	6.50
6 Escargots de Bourgogne - <i>(each)</i>	6.95
3 Giant Mediterranean King Prawns	7.95

MAINS

Quinoa Taboulet with confit aubergine, shimeji mushroom & roast halloumi	12.95
Monkfish wrapped in Parma Ham, Macedoine de Legumes	17.95
Rump of Lamb a la Nicoise <i>(with grilled Mediterranean vegetables)</i>	18.95
Boneless Half Chicken Piri-Piri with roast potatoes	14.95
Rib-Eye Steak with Peppercorn Sauce	14.50
Roti Cod in saffron tagliatelle razor fish & coconut milk	13.95

SIDES

Mixed Salad	Small: 2.50 Large: 4.95
Chips or steamed potatoes	3.50
Mixed vegetable or pomme purée	3.50
Mushroom or spinach	4.00
Green beans or Dauphinois	4.00

LUNCH FORMULE

2 COURSES	17.95
3 COURSES	20.95
PLAT DU JOUR	9.95

DAILY SPECIALS

SEE BLACK BOARD

SUNDAY ROASTS

AVAILABLE
EVERY SUNDAY

DESSERTS

Vanilla bourbon crème brûlée	5.50
Fine warm apple tart with salted caramel ice cream	5.95
Ice cream sorbet (3 scoops) <i>Coffee, chocolat, strawberry, vanilla, raspberry, lemon, pear, passionfruit or mango</i>	4.95
Banoffee Pie French Style	6.50
Café Gourmand	8.50
Assiette Gourmand, <i>(Dessert to share)</i>	12.95
Chocolate coolant with lavender ice cream	8.95
French cheese plate with crackers & grapes	Small: 7.95 Large: 12.95

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

WINE LIST

WHITE WINE

	Bottle	175ml	500ml Carafe
Michel Servin Blanc, French Regions	20.00	4.50	
King Rabbit Chardonnay, Pays D'Oc	23.00	5.90	15.50
Muscadet de Sèvre et Maine Sur Lie, Domaine de la Tourmaline, Loire	23.50		
L'abeille Picpoul De Pinet, Languedoc	27.50	6.95	19.00
Claro Reserva Reisling, Leyda valley, Chile	29.50		
Kokako Sauvignon Blanc, Marlborough, New Zealand	31.00	8.25	21.00
Pouilly-Fumé Pierre Brevin, Loire	45.00		

RED WINE

	Bottle	175ml	500ml Carafe
Michel Servin Rouge, French Regions	20.00	4.50	
Dominio de la Fuente Tempranillo, Spain ORGANIC	22.50	5.70	15.20
Pavillion des Trois Arches Merlot, Pays d'Oc	25.00	6.20	16.00
Under The Sycamore Shiraz, De Bortoli, South Eastern Australia	27.00		
St Désir Pinot Noir, Languedoc	29.50		
Quid Pro Quo Bodegas Benegas Mendoza, Argentina	31.00	7.70	20.80
Côtes du Rhône Réserve Rouge, Perrin et Fils, Rhône Valley	35.00	8.45	23.75
Gigondas Carobelle, Rhône Valley	48.00		
Châteauneuf-du-Pape, Philippine Saint-Cyrille, Rhône Valley	59.50		
Château Talbot 4eme Cru Classé Saint Julien, Bordeaux	110.50		

ROSÉ WINE

	Bottle	175ml	500ml Carafe
Le Bois des Violettes Rosé, Languedoc	20.00	4.50	
M de Minuty Rosé, Côtes de Provence	31.00	7.70	20.80

DESSERT WINE

		175ml	
Castelnau de Suduiraut, Sauternes, Bordeaux		6.15	

SPARKLING WINE & CHAMPAGNE

	Bottle	175ml	
Bouvet Ladubay Saumur, Loire Valley	31.50	6.50	
Paul Drouet Brut, Champagne	39.50		
Taittinger Brut Réserve NV, Champagne	53.50		
Oeil de Perdrix Rosé NV, Champagne	59.50		
Dom Pérignon Brut, Champagne	160.00		

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