

LE NANTAIS BISTRO

BREAKFAST

Served 9-2 Mon-Sat and 9am-1pm Sun

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

Healthy: 2 poached eggs, avocado, halloumi, cherry tomatoes & toast. 7.95

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

Compose your own breakfast:

Brioche, Hollandaise sauce, beurre Nantais, honey, Nutella, egg, bacon
confiture, croissant 1.50

Cheddar, ham, goats cheese, tomato, baked beans,
hash brown, avocado, yoghurt 2.00

Mushroom, bubble & squeak, French black pudding 2.25

Smoked salmon, sausage, spinach, Toulouse sausage,
chorizo, veggie sausage 2.50

Toasted bread 0.75

Galette Bretonne / Crepe 2.50

STARTERS

Fresh oysters served on ice with shallots & vinegar. (each) 1.90

Soup of the day with baguette 5.50

Petite terrine maison du jour, chutney, cornichon & cereal baguette 6.50

Traditional french onion soup Gratinee 6.50

6 Escargots de Bourgogne (Snails) 6.95

3 Giant Mediterranean king prawns 7.95

Emmental, Asparagus, Mushroom vol au vent 6.95

Pan roasted scallops on French black pudding, shimeji mushrooms emulsion 9.95

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 3.00

BITES

Bread 2.00 Olives 2.50

Pistachio Nuts 2.50 Chorizo 2.50

**DAILY SPECIALS
SEE BLACK BOARD**

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: Rabbit stew with potatoes and mushroom 14.95

Thursday: As much as you like moules frites 13.95

Friday: Bouillabaisse (Fish Stew) with Cheese, Rouille and Croutons 17.95

MAINS

Steak a cheval with spinach 13.95

Minute steak with peppercorn sauce, fries & salad 12.95

Moules mariniere, frites 13.95

Ribeye (8oz) with peppercorn sauce. 14.50

Pan fried calves liver with crispy bacon sauce 12.95

Beef fillet with peppercorn sauce 21.95

Grilled rack of lamb with gratin dauphinois & own jus 17.95

Whole lemon sole meuniere with new potatoes 16.95

Corn fed chicken breast on pomme puree, chorizo
& garlic butter sauce 15.95

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

A: 41 CHURCH ROAD, HOVE, EAST SUSSEX, BN3 2BE
T: 01273 723334
E: BOOKINGS@LENANTAISBISTRO.COM
W: WWW.LENANTAISBISTRO.COM
FB: WWW.FACEBOOK.COM/PAGES/LE-NANTAIS-BISTRO

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

SPARKLING WINES / CHAMPAGNE

	125ml	175ml	500ml	Bottle
CHATEAU 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.	6.50			31.50
MONTAUDON BRUT NV, FRANCE A crisp and juicy cuvée, shows hints of peach and white flowers: the palate is fresh, fruity and well-balanced.				39.50
TAITTINGER BRUT RÉSERVE, FRANCE The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.				53.50
JACQUART BRUT MOSAÏQUE ROSÉ, FRANCE Redcurrant, cherry and wild strawberry aromas: the palate is fresh and full with surprising notes of peach and apricot.				59.50
DOM PÉRIGNON BRUT, FRANCE 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.				160.00
WHITE WINES		175ml	500ml	Bottle
WHITE HOUSE WINE (175ML 4.50)				
LE BOSQ BLANC, VIN DE FRANCE, FRANCE Delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.				20.00
QUINTA DAS ARCAS ARCA NOVA BRANCO, VINHO VERDE, PORTUGAL Green apple and sweet pear with a touch of spritz on the finish.	5.90	15.50		23.00
MUSCADET DE SÈVRE ET MAINE SUR LIE, CUVÉE DU MILLÉNAIRE, MARQUIS DE GOULAINÉ, FRANCE Appetising, crisp acidity and appley fruit, the palate is bone-dry and light.				25.50
PICPOUL DE PINET, RESERVE MIROU FRANCE A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit.	6.95	19.00		27.50
VIDAL RIESLING, MARLBOROUGH, NEW ZEALAND 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.				29.50
VAVASOUR SAUVIGNON BLANC, AWATERE VALLEY, NEW ZEALAND Flaunts a powerful bouquet of fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit and bright citrus flavours.	8.25	21.00		31.00
CÔTES DU RHÔNE BLANC, M. CHAPOUTIER, FRANCE 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.				37.50
MENETOU-SALON, LA BARDINE, JOSEPH MELLOTT, FRANCE Fresh citrus fruit, including grapefruit and herbaceous nuances.				34.50
POUILLY-FUMÉ, CUVÉE DU TRONCSEC, JOSEPH MELLOTT, FRANCE Loire Sauvignon Blanc at its best, classic gunflint and rich gooseberries on the nose, creamy fullness on the palate and a crisp, dry finish.				45.00
CHABLIS 1ER CRU FOURCHAUMES, LAMBLIN & FILS, FRANCE Shows a floral bouquet backed with aromas of fresh fruit, nuanced by a fine minerality.				59.50

125ml measure available upon request

RED WINES

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