

**Our new menu has been thoughtfully composed in collaboration  
with the legendary Chef Tony Quirk, the founder of the original  
L'expérience Restaurant  
We hope you enjoy the experience  
Bon Appetit**

## **Les entrées**

### **Soupe à l'oignon 9**

Traditional French onion soup

### **Moules à la Normande 16.50**

Mussels poached in cider with apples, finished with a dash of cream

### **Anchoïade 9.50**

Toasted croûtons spread with a paste of sun-dried tomatoes, olives and anchovies

### **Les asperges à la sauce Hollandaise 10.50**

Lightly poached asparagus spears served with hollandaise sauce

### **Paté de canard à l'orange 12.00**

Our home-made duck and orange paté, laced with Cognac and served with toast fingers

### **Salade Waldorf à l'Avocat 11.50**

Baby-gem lettuce, celery, walnuts and apples tossed in a light, creamy dressing topped with avocado slices and a soft-poached egg

### **Cocktail de crevettes et de crabe 13.75**

Prawns bound in a tangy cocktail sauce topped with local white crab meat

### **Les six escargots à la bourguignonne 12.50**

Six snails in garlic butter, served the traditional way

### **Souffle au Fromage 13.00**

Manx Vintage Cheddar in a rich cheese sauce

***If you have any food allergies or food intolerances, please inform a member of staff  
before placing your order***

## Les plats principaux

### Tournedos Rossini 39.50

Local fillet steak stuffed with our home-made pate, wrapped with bacon and served with a rich red wine jus

### Steak de Fillet 37.50

Local fillet with a pepper sauce

### Bifteck au Tueur des dames 33.50

Sirloin steak grilled to your liking with a creamy, piquant, peppery, Ladykiller sauce,

### Chateaubriand roti, sauce Béarnaise (Serves two) 70.00

Roasted beef fillet (500 gms) served classically with a tarragon and chervil Hollandaise, cherry tomatoes and French-fried onion rings

### Poulet Provençal 25.00

Pan-fried chicken breast on a tomato, herb and black olive concassé

### Fillet mignon à la bourguignonne 28.00

Strips of prime fillet steak, sauteed with mushrooms and bacon, finished with a rich, red wine sauce

### Côtelettes d'agneau Marocaines 30.00

Lamb cutlets dusted with Moroccan spices, seared and served on fruity couscous with a tomato jus

### Côte de porc aux pruneaux 27.50

Roasted prune-stuffed pork loin with a cream and Cognac deglaze

### Flétan Meunière 34.50

Traditionally pan-fried halibut fillet served with beurre blanc  
Subject to availability

### Merlu aux herbes 24.50

Baked fillet of hake with a crisp, fresh herb crust  
Subject to availability

All Mains are served with French Fries, New Potatoes or Rice

## Side Dishes 6

Onion Rings Creamed Garlic Spinach Vegetables of the day Mixed Salad  
Parmesan Fries Cauliflower Thermidor Mushrooms Courgette Fritters