

Stanleys Bistro

Entrées

Foie gras	11.95
Apple Compot & bread	
Camembert Au Four	8.95
Baked Camembert (to Share or Not)	
Saumon Fumé	7.95
Smoked Salmon, Served with a Shaved Fennel & Orange Salad	
Chicken Liver Parfait	6.95
Red Onion Marmalade & Bread	
Langoustines Sautées	7.95
Sauted King Prawns, Garlic, Chilli & White Wine	
Asparagus	5.95
Poached Egg, Tomato Vinaigrette	
Soupe du jour	5.95
Soup of the day	
Saucisse de Toulouse	5.95
Tomato & Onion Salad, Mustard Dressing	
Champignons de Paris	5.95
Chestnut Mushrooms with Blue Cheese	

Plats Principals

Chateaubriand	49.95
Parmentier Potatoes, Peppercorn Sauce, Seasonal Vegetables	
Entrecote	22.95
8oz Ribeye Steak, Parmentier Potatoes,	
Bouillabaisse	19.95
French Fish Stew, served with Crouton	
Bar	16.95
Whole Baked Sea Bass Served with Sauce Vierge	
Confit De Canard	16.95
Confit of Duck, Haricot Beans	
Suprême de Poulet	15.95
Parmentier Potatoes, Cheese Sauce	
Fricassée de Foies de Volailles ...	14.95
Pan Fried Chicken Livers, Parmentier Potatoes & Rich Cream Sauce	

Tartiflette	14.95
Boulangeres Potatoes, Shallots, Bacon & Reblechon Cheese with Salad & Toasted Bread	

Tartiflette Végétarienne	13.95
Potato, Shallot, Leeks, Cream & Reblechon Cheese	

Desserts

Fromages	7.95
Selection of Cheeses	

Creme Brulee	5.95
Classic Custard Cream, Hard Caramel Crust	

Banoffee	5.95
Banoffee	

Soufflé au Citron	5.95
Chilled Lemon Soufflé	

Tarte Tatin aux Poires	5.95
Vanilla Ice Cream	

Chocolat	5.95
Grand Marnier Scented Delice au Chocolat	

Accompagnements

Pain	2.95
Basket of Bread & Butter	

Olives de Provence	2.95
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Asparagus	2.95
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Dauphinoise Potatoes	3.95
Sliced Potatoes Baked in Cream and Garlic	

Champignons	2.95
Sautéed Mushrooms	

Fine Beans	2.95
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