

TRAVINIA

SUMMER AT CAFÉ ROUGE

Celebrating longer days and shorter sleeves with Sea Trout, Cherries and Chambord Liqueur. Look out for the **S** on the menu for our limited edition treats.

PAINS & PETIT PLATS

OLIVES (V)	2.95
mediterranean olive selection	
PETIT SAUCISSON	3.50
mini spicy cured chorizo	
PAIN RUSTIQUE (V)	2.95
bread box	
HOUMOUS (V)	4.95
our house breads with houmous	
BÂTONS (V)	4.95
artisan bread batons with aioli & garlic butter	
PETITE BOUCHÉE (V)	7.95
houmous, red pepper & artichoke tapenades, goat's cheese boulée, seeded bread batons	
FOUGASSE À L'AIL (V)	5.95
garlic & sea salt traditional sharing dough bread from Provence with warm dipping garlic butter	

HORS D'OEUVRES

SOUPE DU JOUR	5.25
CHAMPIGNONS À L'AIL (V)	4.95
sautéed chestnut mushrooms in cèpe & garlic cream sauce on toasted rye	
SOUPE À L'OIGNON	5.95
our signature French onion soup with melting Gruyère cheese crouton	
BRESSE BLEU (V)	5.95
mild, creamy, melting blue cheese from Burgundy with dipping breads & crisp apple	
CREVETTES	6.95
king prawns in chilli & garlic butter	
CAMEMBERT	5.95
in bread crumbs deep-fried, with cranberry & redcurrant sauce	
PÂTE MAISON	5.95
smooth chicken liver, shallot & Madeira pâté, fresh baguette	
SAMPLER SHARING BOARD FOR 2 OR 3	12.95
sharing board of pâté maison, petit saucisson, houmous, olives, aromatic cured pork, marinated goats cheese boulée, red pepper tapenade & rustic breads	

SANDWICHES

ALL SERVED WITH FRITES	
CROQUE-MONSIEUR	8.50
smoked ham & Gruyère	
CROQUE SAUMON	8.50
oak smoked salmon & Gruyère	
CROQUE BÛCHERON (V)	8.50
sautéed chestnut mushrooms & Gruyère	
MAKE ANY CROQUE 'MADAME' WITH A FRIED EGG ON TOP	8.95
BAGUETTE POULET	8.95
grilled chicken with Dijon & oregano mayonnaise	
BAGUETTE STEAK	9.95
flat iron steak with Dijon & oregano mayonnaise	
BAGUETTE HOUMOUS (V)	7.25
grilled peppers & red onions	

SALADES

LA TRUITE DE MER 6.25/11.95 S	CÉSAR AU POULET 5.95/10.50	CHÈVRE (V) (C) 5.50/9.95	SAUMON NIÇOISE (C) 11.95	PAYSANNE 11.25
seared sea trout, warm potato salad, lemon zest crème fraîche & watercress	classic Caesar salad with grilled chicken and Parmesan	grilled goat's cheese croutons, with peppers, olives and a herb salad	baked salmon fillet with classic salad of egg, olives, new potatoes & French beans	grilled chicken with egg, bacon, avocado, tomato, French beans and Parmesan, lemon & garlic dressing

PLATS PRINCIPAUX

CROQUETTES	10.95
Scottish salmon fishcakes, rolled in oats with lime & coriander mayonnaise and frites	
LA TRUITE DE MER S	14.50
seared sea trout, beurre blanc, herb mash and snow peas	
BOEUF BOURGUIGNON	14.75
slow cooked beef in red wine, baby onions & bacon with French beans and mashed potato	
LOUP DE MER EN PAPILLOTE	14.95
sea bass fillets baked with lemon, leeks & herbs, with beurre blanc and new potatoes	
CONFIT DE CANARD S	14.95
confit duck leg with a steeped cherry jus, snow peas and dauphinoise potatoes	
GRATIN RATATOUILLE (V) (C)	10.95
layered roast vegetables in Provençal tomato & herb sauce, seeded crumble top	
POULET BRETON	12.95
sautéed chicken breast, mushrooms, courgette & leeks in wine & cream, with mashed potato	
MOULES MARINIÈRES	13.30
our classic mussels in white wine, garlic & cream sauce with frites	
DEMI POULET	12.75
half a garlic & thyme roast chicken with rocket & frites	

SIDES

FRENCH BEANS, SNOW PEAS, SPINACH, DAUPHINOISE POTATOES, HERB MASH	2.95
FRITES, GREEN SALAD, HOUSE SALAD OR TOMATO & ONION SALAD	3.50

STEAKS & GRILLADES

ALL SERVED WITH A CHOICE OF FRITES OR HOUSE SALAD	
All of our beef steaks are 35 day aged and are less than 600 calories when served with salad	
MINUTE STEAK	10.95
6oz* tender flat iron	
BURGER CAFÉ ROUGE	10.95
Aberdeen Angus burger topped with Emmental cheese in brioche style bun	
GIGOT D'AGNEAU (C) when served with salad	14.75
8oz* lamb leg steak	
FLÉTAN (C) when served with salad	14.25
two wild halibut fillets served with herb & chilli salsa	
SIRLOIN STEAK	15.95
8oz* sirloin, the classic cut for steak frites	
RIB EYE STEAK	16.95
10oz* steak off the bone, marbled and flavoursome	
FILLET STEAK	18.95
7oz* prime fillet, lean and tender	

SAUCES

BÉARNAISE, PEPPERCORN, HERB & CHILLI SALSA OR THYME JUS	1.50
GARLIC BUTTER	0.75

DÉJEUNER RAPIDE

SET LUNCH MENU SERVED 11.30-5
2 COURSES 9.95 / 3 COURSES 11.95

STARTERS

SALADE D'AVOCAT & BACON
avocado & bacon salad with croutons & vinaigrette
SOUPE D'ÉTÉ (V)
summer tomato & basil soup
GRATIN BRETON (V)
gratin of leek, mushrooms, courgettes & blue cheese

MAINS

POULET PROVENÇAL
chicken breast, and courgettes, in a herb tomato sauce with black olive mash
EGLEFIN FUMÉ
smoked haddock & spinach cream with Gruyère on puff pastry
OMELETTE & FRITES
choose from mushroom, smoked salmon, ham or cheese
LINGUINE CHAMPIGNON S (V)
wild mushrooms, cèpe & garlic sauce

DESSERTS

ETON MESS (V)
DESSERT AUX FRUITS S (V)
cherry crumble with crème Anglaise

PRIX FIXE MENU

SET MENU SERVED ALL DAY
2 COURSES 11.95 / 3 COURSES 14.95

STARTERS

CREVETTES BISCAY
prawns with red peppers in a chilli tomato sauce
RILLETES
smoked chicken & duck rillettes
PETIT CHÈVRE SALADE (V)
goats cheese boulée marinated in herb oil with roast peppers & mixed leaves
VOL-AU-VENT
ham & Gruyère cheese on puff pastry

MAINS

PORC MOUTARDE
pork loin medallions, grain mustard & white wine cream, mashed potatoes and spinach
CROQUETTES EGLEFIN
haddock, pea and cheddar fish cakes, frites and aioli
SALADE POULET
warm chicken & bacon, new potatoes, green beans and egg
PANZAROTTI (V)
wild mushroom filled pasta with spinach & garlic cream

DESSERTS

ETON MESS (V)
CLAFOUTIS S
baked cherry pudding with crème fraîche

DESSERTS

FONDANT AU CHOCOLAT (V) dark chocolate fondant, vanilla pod ice cream, praline hazelnut tuile	5.95	TARTE TATIN (V) caramelised apple tart, vanilla pod ice cream & toasted hazelnut crunch	5.75	CRÊPE (V) classic French pancake with banana, salted caramel ice cream & warm chocolate sauce	5.75
TORTE PASSION (V) layered passion fruit torte, passion fruit coulis & crème fraîche	5.75	COUPE ROUGE (S) (V) vanilla & strawberry sundae, fresh berries and cherry cream	5.95	CRÈME BRÛLÉE (V) rich set vanilla custard, with crisp caramel top	5.25
'LE POT' (S) (V) potted white & dark chocolate ganache, fresh summer berries, cherry coulis & cherry cream	5.75	TARTE AU CITRON (V) with crème fraîche	5.50	ASSORTIMENT DE DESSERTS (V) mini chocolate fondant, tarte au citron & tarte tatin	6.75
		PLATEAU DE FROMAGES a selection of cheese with plum & onion chutney	7.25		

VINS BLANCS

CRISP & REFRESHING

VIN BLANC MAISON light and fruity easy-drinking house blend with a dry finish	4.10 / 5.55 / 14.95	SAUVIGNON BLANC DU PETIT BOIS elegant, crisp and clean with a burst of zesty fruit and a fresh dry finish	4.75 / 6.55 / 17.75
PICPOUL DE PINET L'ORMARINE 'DUC DE MORNY' gently floral and enticing on the nose, subtle apple fruit with a clean finish	4.75 / 6.55 / 17.75	CÔTES DE GASCogne LES OLIVIERS fresh citrus flavours with a delicate, dry finish	4.30 / 5.90 / 15.95
PINOT GRIGIO DEL LAGO zesty pear and apple fruit flavours, clean, fresh and medium-bodied	4.80 / 6.65 / 17.95	CHABLIS DOMAINE DE VAUROU flinty clean Chablis, elegant white peach and gentle apricot fruit flavours with a smooth finish	22.00

FULL & FRUITY

CHENIN BLANC DES ANGES soft and fruity with ripe peach fruit flavours and a long, soft finish	4.50 / 6.20 / 16.75	CHARDONNAY BELLEFONTAINE fresh and zingy with ripe, aromatic and concentrated pear flavours, nicely balanced by crisp acidity	4.70 / 6.45 / 17.45
--	----------------------------	---	----------------------------

Wine pricing **175ml / 250ml / Bottle**
125ml wines are available

VINS ROUGES

LIGHT & FRUITY

VIN ROUGE MAISON medium-bodied and fruity with flavours of blackcurrant and blackberry, smooth and easy-going	4.10 / 5.55 / 14.95	MERLOT LA SERRE juicy red, full of soft, easy-going plum and blackberry fruit flavours with hints of pepper and spice	4.35 / 5.90 / 15.95
GAMAY DE L'ARDECHE MODESTINE full of fresh summer fruit flavours and juicy red cherries	4.55 / 6.30 / 16.95		

FULL-BODIED & FRUITY

CABERNET SAUVIGNON CÂLINE a well-structured pure Cabernet Sauvignon with a deep red colour, flavours of blackcurrant and a touch of mint	5.10 / 7.00 / 18.95	MALBEC VILLE HAUTE an elegant, ruby-coloured wine with a spicy nose, hints of liquorice and notes of red and black fruit	5.05 / 6.95 / 18.75
CÔTES DU RHÔNE LE PAS DE LA BEAUME aromas of red fruit and spices, medium-bodied and supple with generous fruit flavours	4.80 / 6.65 / 17.95	BORDEAUX CHÂTEAU TOUR DU BARRAIL AOC this classic blend of Cabernet Sauvignon and Merlot is full-bodied and fruity with a rich elegance	5.10 / 7.00 / 18.95

VINS ROSÉS

VIN ROSÉ MAISON light and refreshing with soft, juicy strawberry fruit flavours	4.10 / 5.55 / 14.95	ROSÉ D'ANJOU FEU zippy, fresh fruit flavours with a natural, soft sweetness	5.35 / 7.25 / 19.95
--	----------------------------	--	----------------------------

CÉLÉBRATION!

VINS MOUSSEUX

CRÉMANT D'ALSACE KUEHN NV a fresh, fruity and lively sparkling wine just ready to toast your new hairstyle, job or just that it's Tuesday!	4.75 GLASS 125ML 22.50 BOTTLE	HEIDSIECK BRUT MONOPOLE SILVER TOP CHAMPAGNE NV delicate floral hints on the nose lead to complex fruit flavours. This well-respected Champagne is lively and citrusy on the palate with a hint of almonds, with elegant, tight bubbles	6.50 GLASS 125ML 37.00 BOTTLE	HEIDSIECK BRUT MONOPOLE ROSÉ NV an elegant Rosé Champagne with delicate flavours of raspberry, blackcurrant and strawberry bursting from lively bubbles, leading to a long, lingering finish	37.00 BOTTLE
--	--	--	--	---	------------------------

BIÈRES & CIDRE

STELLA ARTOIS (330ml) a classic blond pils using Saaz hops	3.80
HOEGAARDEN (330ml) fruity wheat beer seasoned with coriander and orange zest	3.95
FRÛLI (250ml) strawberry wheat beer	3.85
LEFFE BLONDE (330ml) natural golden Abbey beer with a dry hoppy finish	3.95
STELLA CIDRE (568ml) crisp and refreshing European-style cider	4.25

BOISSONS FROIDES

FRESH ORANGE JUICE	2.50
PRESSED APPLE JUICE	2.50
PINEAPPLE, GRAPEFRUIT, CRANBERRY OR TOMATO JUICE	2.40
ORANGINA	2.35
APPLETISER	2.35
COKE, DIET COKE	2.35
CITRON PRESSÉ	2.50
MINERAL WATER still or sparkling	2.30/3.50

BOISSONS CHAUDES

ESPRESSO	2.00/2.25
CAFFÉ LATTE	2.55
CAPPUCCINO	2.55
AMERICANO	2.25
LIQUEUR COFFEES	5.50
SHOT OF HAZELNUT, VANILLA OR AMARETTO	0.35
TEA Earl Grey, Breakfast, Green, Camomile, Mint, Rooibos or Blackcurrant, Ginseng & Vanilla	2.20
HOT CHOCOLATE	2.55
CAFÉ GOURMAND your choice of hot drink (excludes liqueur hot drinks) with a mini dessert	4.75

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish and meat dishes may contain bones, all dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate. A discretionary 10% service charge will be added to parties of 8 or more (excluding Airports). Of all the credit card tips and service charge paid to Café Rouge, 10% is retained by us, prior to a full distribution to the employees in the restaurants through the company's payroll system. The 10% retained covers the cost of credit card fees, payroll processing and other similar costs. A full copy of our tipping policy is available in this restaurant or on our website at: www.cafeorange.co.uk