



www.cafetabou.co.uk

DRINKS

SOFT DRINKS

SPARKLING WATER SMALL 3.40 LARGE 5.00
STILL WATER SMALL 3.40 LARGE 5.00
COKE / DIET COKE 3.40
GINGER BEER 3.40
LEMONADE 3.40
APPLETISER 3.40
FRESH ORANGE & LEMONADE 3.40
TONIC WATER 3.40
ELDERFLOWER PRESSE 3.40
JUICES: ORANGE, APPLE, CRANBERRY,
PINEAPPLE, TOMATO 3.40
SANPELEGRINO LEMON / ORANGE 3.40

KIRS

KIR 7.25
Crème de Cassis and Sauvignon Blanc
KIR ROYAL 13.50
Crème de Cassis and Champagne

APÉRITIFS

PERNOD RICARD 3.95
VINTAGE PORT 4.70
MARTINI (Rosso, Bianco / Extra Dry) 4.10
CAMPARI 4.60
SWEET SHERRY - PEDRO XIMENEZ 4.50
DRY SHERRY - TIA PEPE 4.35

BEERS AND CIDER

MENABREA, ITALY 6.95 PINT / 4.75 HALF PINT
OSSIAN GOLDEN ALE, PERTH 500ML 6.45
TENNENT'S, SCOTLAND 500ML 5.25
PERONI LIBERA, ITALIAN ALCOHOL FREE 4.75
ESTRELLA DAMM, SPAIN 330ML 5.25
BREWDOG PUNK IPA 330ML 5.50

COCKTAILS

STRAWBERRY DAIQUIRI 8.90
Bacardi Rum, Fresh Lime Juice, Strawberry Coulis and Sugar Syrup
FRENCH 75 11.40
Champagne, Hendricks Gin, Lemon Juice and Sugar Syrup
FRENCH MARTINI 9.20
Absolut Blue Vodka, Chambord, Pineapple Juice and Lemon Peel
ESPRESSO MARTINI 8.50
Absolut Blue Vodka, Coffee Liqueur, Espresso and Sugar Syrup

MOCKTAILS (ALCOHOL FREE)

PASSION MANGO 7.40
Passion Fruit Purée, Mango Purée, Pineapple Juice and Soda Water
BERRY BERRY 7.40
Strawberry Purée, Cranberry Juice, Mint and Lemon
SUMMER ELDERFLOWER 7.40
Elderflower Syrup, Sugar Syrup, Lime and Soda

SPARKLING

PROSECCO LA CAVEA, VENETO, ITALY
8.70 (125ml) / 31.95 (Bottle)
*Light straw yellow colour, an elegant bouquet and aromas of apples and pears.
The palate is fresh and fruity with hints of flowers and dry finish.
Grape: 100% Glera*
PIPER HEIDSIECK, CUVÉE BRUT, CHAMPAGNE
12.95 (125ml) / 37.95 (Half Bottle) / 62.95 (Bottle)
*Pale golden colour, on the nose intense notes of almonds and fresh hazelnuts,
with flavours of fresh pear and apple with hint of citrus.
Grape: 50% Pinot Noir, 30% Meunier, 20% Chardonnay*

HOUSE WINE

Available in rose, white and red
3.80 (125ml) / 6.90 (250ml) / 13.70 (500ml) / 18.95 (Bottle)

ROSE WINE

Bottle / 500ml / 250ml / 125ml
RIOJA ROSADO, HACIENDA GRIMON, SPAIN
30.40 / 21.00 / 11.75 / 7.00
*Medium bodied, ripe and juicy Rioja Rosé made with 100% Garnacha.
Bursting with raspberry and fruit of the forest flavours, this fresh but fruity
rosé is very satisfying.
Grape: 100% Garnacha
Food Match: Mediterranean seafood dishes, grilled meat*
CÔTES DE PROVENCE, CHATEAU GRAND BOISE,
PROVENCE, FRANCE
38.50 / 27.00 / 14.40 / 8.50
*Elegant and fresh with lovely notes of summer red fruits and orchard fruits,
a superb food friendly.
Grape: Grenache, Cinsault, Syrah
Food Match: Grilled Mediterranean style of dishes*

WINE

WHITE WINE

Bottle / 500ml / 250ml / 125ml

SAUVIGNON BLANC, LANGUEDOC, FRANCE

29.45 / 20.75 / 11.50 / 6.65

Refreshing and citrusy with lovely grassy notes without being sharp.

Grape: Sauvignon Blanc **Food Match:** Seafood, Goat Cheese, Asparagus

VERDEJO, LA RIOJA, SPAIN

28.45 / 19.75 / 11.00 / 6.40

Pale yellow with a green hue, this wine displays aromas of fresh citrus fruits and white peach alongside floral notes.

Grape: Verdejo **Food Match:** Tomatoes, Olives and Fish

PINOT GRIGIO, VENETO, ITALY

27.45 / 19.75 / 11.00 / 6.40

Straw yellow in colour, this wine has delicate citrus perfumes, an attractive biscuit character and white floral notes on the nose.

Grape: Pinot Grigio **Food Match:** White Meat, Salads

PINOT BLANC RÉSERVE, ALSACE, FRANCE

30.45 / 20.75 / 11.30 / 6.55

Pale, almost luminous yellow, with an elegant silver tint. Very fresh, striking on the nose lovely bouquet of citrus and pear aromas a full-bodied wine with good balance and fresh acidity.

Grape: 100% Pinot Blanc **Food Match:** Red Fish, Poultry

SAUVIGNON BLANC, NEW ZEALAND

31.45 / 22.00 / 12.00 / 7.40

Delicious Sauvignon with juicy tropical fruit characters and zesty notes on the finish.

Grape: Sauvignon Blanc **Food Match:** Grilled Seafood

PICPOUL DE PINET CUVÉE, LANGUEDOC, FRANCE

31.45 / 22.00 / 12.00 / 7.40

A great alternative to Sauvignon Blanc, bursting with ripe lemon and elderflower characters, zesty and fresh.

Grape: Picpoul **Food Match:** Shellfish, Grilled Seafood, Salads

CHARDONNAY, "TANGUERO", MENDOZA, ARGENTINA

24.95 / 16.80 / 8.50 / 4.30

This unoaked chardonnay is bright yellow in colour with green hints.

The nose is fresh and fruity, notes of ripe pineapple and melon.

Grape: Chardonnay **Food Match:** Shellfish, Grilled White Meat

MUSCADET DE SEVRE ET MAINE SUR LIE,
LOIRE, FRANCE

31.50 / 23.45 / 12.45 / 7.45

Zippy elegant with lovely orchard fruit flavours, hints of nuts finish.

Grape: Melon de Bourgogne **Food Match:** Oysters, Shellfish

CHABLIS, FRANCE

40.50 / 29.00 / 16.40 / 10.10

Crisp and mineral with aromas of white stone fruits and hints of vanilla.

Grape: Chardonnay **Food Match:** Goat Cheese, Seafood

POUILLY-FUISSÉ, BURGUNDY, FRANCE

51.45

Bright gold colour with aromas of ripe, tropical fruit and notes of brioche.

The palate is smooth, balanced with hints of fresh pear and lemon.

Grape: Chardonnay **Food Match:** Lobsters, White Game, Pâté

RED WINE

Bottle / 500ml / 250ml / 125ml

CARIGNAN, LANGUEDOC, FRANCE

26.45 / 18.45 / 11.20 / 6.60

Bright red in colour with deep purple hints. The nose is aromatic and lifted, with cassis, plum and herbs. Palate is medium to full.

Grape: Carignan **Food Match:** Duck, Rich Game and Beef

CABERNET MERLOT SHIRAZ RELEAF,
WESTERN CAPE, SOUTH AFRICA

31.50 / 22.00 / 12.20 / 7.10

Full bodied and jammy bursting with heart warming characters of bramble jam, lovely spicy notes on the finish

Grape: Cabernet Sauvignon, Merlot, Shiraz **Food Match:** Casserole, Steaks

PINOT NOIR DOMAINE DE LA BOUSSOLE, FRANCE

31.50 / 22.00 / 12.20 / 7.10

Soft and juicy with light tannins, delicious ripe cherry flavours, light herbal finish.

Grape: 100% Pinot Noir **Food Match:** Fish, Duck, Light Poultry

GRAN DOMINIO, RIOJA CRIANZA, SPAIN

31.10 / 21.00 / 11.80 / 6.80

This wine is deep ruby red in colour, with aromas of black berry, cherry and vanilla, palate full-bodied and well-balanced with soft and elegant tannins on the long finish.

Grape: 100% Tempranillo **Food Match:** Lamb, Pork, Light Game

CÔTES DU RHÔNE, RHÔNE, FRANCE

32.45 / 24.40 / 13.40 / 7.80

Organic medium bodied with delicious bramble characters, hints of liquorice and garrigue herbs.

Grape: Syrah, Grenache, Carignan **Food Match:** Lamb Dishes

MALBEC HERITAGE DU CEDRE, CAHORS, FRANCE

36.00 / 27.40 / 14.70 / 8.20

Cahors is the original home of Malbec. Heart-warming and full bodied yet well balanced. Lovely damson and dark fruit flavours, spicy finish.

Grape: Malbec **Food Match:** Red Meat Dishes, Particularly Beef

MONTEPULCIANO D'ABRUZZO, ABRUZZO, ITALY

29.95 / 19.60 / 10.25 / 5.35

Ruby red with garnet highlights. Aromas of red berries, plum and hints of vanilla. Full-bodied with silky tannins and elegant finish.

Grape: Montepulciano **Food Match:** Venison, Veal

CHAKALAKA SPICE ROUTE, SWARTLAND,
SOUTH AFRICA

41.45 / 28.00 / 15.00 / 8.60

Deep Ruby colour, aromas of cloves, plums and hints of elegant spice.

Grape: Syrah, Carignan, Mourvedre, Tannat, Petite Sirah and Grenache
Food Match: Venison, Game, Beef

I MURI PRIMITIVO, PUGLIA, ITALY

31.50 / 22.00 / 12.20 / 7.10

A deep ruby red colour with violet reflections. On the nose, it has red berry fruit perfumes with a hint of spice. Full-bodied.

Grape: 100% Primitivo **Food Match:** Cheese, Rich Red Meat, Spice

CHÂTEAU LA GRAVIÈRE POMEROL,
BORDEAUX, FRANCE

56.45

A blend of Merlot and Cabernet Franc, aged for 18 months in oak barrels.

Lovely dark fruit flavours with toasty and smoky characters.

Grape: Merlot and Cabernet Franc **Food Match:** Chateaubriand, Meaty Dishes

FESTIVE A LA CARTE

From 12 till late daily
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

STARTERS

SNAILS IN GARLIC BUTTER ^{GFA} 12.90
Garlic Croûtons

FOIE GRAS ^{GFA} 17.90
*Toasted Brioche / Truffle Espuma /
Smoked Granny Smith Apples / Rocket*

SEARED SCALLOPS ^{GFA} 15.90
*Black Garlic / Cauliflower Purée /
Trout Caviar / Chive Oil / Roe Crisp*

FISH & SEAFOOD BISQUE ^{GFA} 9.90
Garlic Croûtons / Gruyère Cheese / Saffron Rouille

HALF CAMEMBERT ^{GFA} 10.90
Onion Jam / Toast / Mixed Leave Salad

SOUP DU JOUR 5.90
*Served with crusty bread and butter
Please see our blackboard*

STARTER DU JOUR 8.90
Please see our blackboard

MOULES
Please ask your server

MAINS

MONKFISH TAIL ^{GF} 31.90
*Pommes Anna / Smoked Bacon / Porcini Mushrooms /
Asparagus / Broad Bean / Parsley Butter*

VENISON HAUNCH STEAK ^{GF} 31.90
*Baby Potato Fondants / Celeriac & Horseradish Puree /
Sautéed Chanterelle Mushrooms / Pickled Deli Onion /
Chervil Mayo / Red Wine Jus*

PHEASANT BREAST
A L'ORANGE ^{GF} ^{DF} 29.90
*Streaky Bacon / Apricot / Orange & Cinnamon Sauce /
Broccoli / Rice Doria / Confit Cherry Tomatoes*

BOUILLABAISSE DE MARSEILLE ^{GFA} 27.90
Gruyère Cheese / Garlic Bread / Saffron / Rouille

PLAT DU JOUR 27.90
Please see our blackboard

POISSON DU JOUR 27.90
Please see our blackboard

SALADS

SALAD DU CHEF ^{GF} ^{DF}
STARTER 9.90 / MAIN 14.90
Chicken Liver / Carmelised Apples / Onion & Salted Caramel Dressing

SALADE PAYSANNE ^{GFA}
STARTER 9.90 / MAIN 14.90
Grilled Chicken / Crispy Potato / Bacon Lardons / Soft Poached Hens Egg / Garlic Croustons / French Dressing

GOAT CHEESE SALAD ^V ^{GFA}
STARTER 9.90 / MAIN 14.90
*Grilled Honey Glazed Goats Cheese / Toasted Brioche / Dried Cranberries / Toasted Walnuts /
Artichokes / Poached Pear / Wholegrain Mustard Dressing*

 Vegan  Gluten Free Available  Gluten Free
 Dairy Free  Vegetarian

KIDS MENU 10.90

For kids up to 10 years old

Fish Goujons / Chicken Goujons / Macaroni Cheese with Bacon

All dishes from set menu are available to purchase for individual price

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones.

Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk.

Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.

FESTIVE A LA CARTE

STEAKS

All steaks are served with roasted beetroot, carrots, brussel sprouts, onion rings and your choice of pommes frites, rustic chips, potato dauphinoise or green vegetables

CLASSIC STEAKS

FILLET DE BOEUF 8oz 38.90

The fillet steak is the prime cut, tender, lean and full of flavour.

RIB EYE 8oz 32.90

Prime cut of beef matured to maintain the succulent taste

T-BONE STEAK 14oz 35.90

The T-Bone steak is prime cut of fillet and sirloin, full of flavour and succulent taste

MÉDAILLONS DE BOEUF 28.90

The medallions are from a prime cut of beef and are both tender and full of flavour

ADD SURF AND TURF OPTION

SAUCES: Peppercorn, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 67.90

Chateaubriand is a taste sensation, it comes from the tenderloin fillet and simply melts in your mouth with the most wonderful burst of flavour

CÔTE DE BOEUF 35oz 59.90

Classic French cut rib of beef is characterised by its succulent taste from being matured and cooked on the bone

TUESDAY & WEDNESDAY

STEAK DEAL FOR TWO

WITH A BOTTLE OF HOUSE WINE 72.90

Grilled chateaubriand fillet served with seasonal chef selection, choice of chips, potato gratin and a choice of two sauces

SIDES

RUSTIC CHIPS WITH TRUFFLE SALT
OR ROAST GARLIC AIOLI 3.95

GRATIN DAUPHINOISE 3.95

STEAMED GREEN VEGETABLES 4.45

FINE BEANS SAUTÉED
IN GARLIC BUTTER 3.95

MIXED SEASONAL SALAD 3.90

TENDERSTEM BROCCOLI
WITH TOASTED WALNUTS & BLUE CHEESE 4.90

EXTRA SAUCES 1.90
Peppercorn / Bearnaise / Blue Cheese /
Garlic Butter / Bordelaise / Café de Paris

DESSERTS

BÛCHE DE NOËL 8.90

Forest Fruit Compote / Drambuie Ice Cream

ORANGE CRÈME BRÛLÉE ^{GFA} 8.90

Cinnamon Cracker

APRICOT BREAD & BUTTER PUDDING 8.90

Star Anise Crème Patissiere

ENTREMENT 9.90

Carrot Cake / Hazelnut Mousse / Plum Jelly /
Dark Chocolate Glaze / Milk Ice Cream

TROU NORMANDE ^{GF} ^{DF} 8.90

(2.00 Supplement)

Apple Sorbet / Calvados

CHEESE PLATTER

3 CHEESES 6.90 AND 5 CHEESES 8.90

A selection of French and British cheese
Homemade Chutney / Bread or Biscuits

CRÊPES SIMPLETTE 6.90

Choice of toffee, chocolate and lemon.
Vanilla Ice Cream

CRÊPES SUZETTE 8.40

Orange Sauce / Lemon Sorbet / Flambé with Grand Marnier

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FESTIVE SET MENU

2 course 32.90

3 course 37.90

12 till late (Sunday - Thursday) and 12 till 7pm (Friday - Saturday)

STARTERS

SOUP DU JOUR

Please see our blackboard for our freshly prepared soup which is accompanied with bread and butter

STARTER DU JOUR

Please see our blackboard

SALAD DU CHEF GF DF

Chicken Liver / Carmelised Apples / Onion / Salted Caramel Dressing

FISH & SEAFOOD BISQUE GFA

Garlic Croûtons / Gruyère Cheese / Saffron Rouille

SAUTÉED PRAWNS GF

Brandy Flambe / Creamy Spinach / Cherry Tomato

TEMPURA TENDERSTEM BROCCOLI V DF

Chilli / Lime / Soy Glaze

MAINS

GRILLED TURKEY BREAST STUFFED WITH PORK & SAGE GF

Roasted Vegetables / Fondant Baby Potatoes / Cranberry Jus

BEEF BOURGUIGNON GF DF

Smoked Bacon / Mushrooms / Shallot / Wine Sauce / Garlic Mashed Potatoes

COLEY EN PAPILOTE GF

Baby Potatoes / Cherry Tomatoes / Butternut Squash / Spinach / Orange & Clove Cream

WINTER VEGETABLES

LAYER BAKE GF DF V

Piperade / Hazelnuts

MÉDAILLONS DE BOEUF GF DEA (Supplement 1.00)

French Fries / Roasted Beetroot / Carrots / Brussel Sprouts / Whisky Cream Sauce

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

ORANGE CRÈME BRÛLÉE GFA

Cinnamon Cracker

APRICOT BREAD AND BUTTER PUDDING

Star Anise Crème Patissiere

TROU NORMANDE GF DF V

Apple Sorbet / Calvados

BÛCHE DE NOËL

Forest Fruit Compote / Drambuie Ice Cream

CHEESE PLATTER

(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses)

A selection of French and British cheese
Homemade Chutney / Bread or Biscuits

CRÊPES SIMPLETTE

Choice of toffee, chocolate and lemon.
Vanilla Ice Cream

CRÊPES SUZETTE (Supplement 1.00)

Orange Sauce / Lemon Sorbet / Flambé With Grand Marnier

V Vegetarian V Vegan DF Dairy Free GF Gluten Free GFA Gluten Free Available

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DRINKS

COFFEE

BLACK COFFEE 2.90
WHITE COFFEE 3.00
ESPRESSO 2.80
DOUBLE ESPRESSO 3.30
MOCHA 3.50
MACCHIATO 2.90
CAPPUCCINO 3.30
CAFE LATTE 3.20
FLAT WHITE 3.70
EXTRA SHOT 1.00
SYRUPS: CARMEL, VANILLA, HAZELNUT 0.80

DECAF COFFEE AVAILABLE
ALTERNATIVE MILK OAT AVAILABLE

LIQUEUR COFFEE

GROUSE, JAMESON, TIA MARIA, BAILEYS,
COINTREAU, DRAMBUIE, AMARETTO,
GRAND MARNIER, MARTEL
ALL 7.55

TEA

BREAKFAST BLEND 3.00
Blend of hand picked Ceylon and Assam black teas.

ROYAL EARL GREY 3.10
Whole leaf Ceylon tea, scented with natural Bergamot Oil and embellished with cornflower.

BLOOMING MARVELLOUS 3.10
Flavoured Sencha Green leaf is expertly blend with bright mallow and sunflower petals, exquisite rosebuds, sweet Vanilla and fresh tangy fruit.

EGYPTIAN CHAMOMILE 3.10
Our Chamomile is made up of the whole Chamomile flower and creates elegant floral flavour.

PERFECT PEPPERMINT 2.60
Cool and invigorating, helps to cleanse your palate.

CRANBERRY APPLE RIOT 3.10
Fruit infusions quite simply a superlative blend of Cranberry and Apple pieces that produce a riotous Fruity taste.

DIGESTIF (25ml)

TIA MARIA 3.90
JACK DANIELS 3.90
BAILEYS 3.90
COINTREAU 3.90
DRAMBUIE 3.90
AMARETTO 3.90
GRAND MARNIER 4.25
CALVADOS 4.50
TEQUILA REPOSADO 3.90

RUM (25ml)

BACARDI 3.90
MORGAN'S SPICED 3.95
KRAKEN BLACK SPICED 4.25

COGNAC & ARMAGNAC (25ml)

MARTEL 4.25
LÉOPOLD GOURMEL, COGNAC 6YRS 4.95
LÉOPOLD GOURMEL, COGNAC 10YRS 6.95
SINGLE DE SAMALENS, ARMAGNAC 8YRS 4.95

WHISKY (25ml)

FAMOUS GROUSE 3.90
MACALLAN GOLD 5.50
GLENMORANGIE 5.50
TALISKER 5.50
PLEASE ASK YOUR SERVER
FOR MORE OPTIONS

GIN (25ml)

BOMBAY 3.95
HENDRICKS 4.10
TANQUERAY 4.30
EDEN MILL LOVE GIN 4.40

VODKA (25ml)

ABSOLUT 4.00
MANDARIN 4.40
VANILLA 4.40
WATERMELON 4.40
PASSION FRUIT 4.40



THANK YOU


We are delighted to welcome you to Cafe Tabou and we thank you for your custom.

We cook our extensive menu selection in a traditional French manner with a modern twist and are renowned for our excellent choice of beef and seafood dishes.

We buy and cook using the finest Scottish produce and our fantastic team are focussed on ensuring that your dining experience with us is a memorable one.

We hope that you enjoy your visit to Cafe Tabou and visit us again soon.

Amadeusz and Wojciech



- 1) Beef - Aberdeen and Angus Farms - Lindsay Butchers
- 2) Lamb - Forfar and Inverurie - Lindsay and Henderson Butchers
- 3) Pork - Hatton Farm, Arbroath - Lindsay and Henderson Butchers
- 4) Cornfed Chicken - Fance - Ochil Foods
- 5) Langoustines - Kyle - Ali Morrison
- 6) Crabs - Dunvegan - Willie Mackinnon
- 7) Mussels - Brae, Shetland
- 8) Arbroath Smokies - Angus
- 9) Cream, Milk and Butter - Grahams Diaries - Crieff

