

# TERRACE MENU

From 12 till late daily

Kitchen closes at 9.00pm (Sunday & Monday 8pm)

## GRILLED OCTOPUS

STARTER 9.90 / MAIN 16.90

*Crème de cresson, smoked apple,  
nori wrapped parsnip, pink ginger*

## MOULES FRITES

STARTER 11.90 / MAIN 16.90

*Steamed mussels with garlic butter, white wine,  
shallot and parsley served with pommes frites*

## OVEN BAKED CAMEMBERT 13.90 🍷

*Served with a red onion marmalade,  
walnut and pear salad and a toasted baguette*

## LANGOUSTINES

STARTER 8.90 / MAIN 15.90

*Cold langoustines served with  
a mixed leaf salad and saffron rouille  
or  
Grilled langoustines served with  
garlic butter and garlic bread*

## ANTIPASTO BOARD

STARTER 9.90 / MAIN 16.90

*Cured meat and cheese, homemade pickles,  
rabbit rilette, garlic bread, chutney*

## TEMPURA FRIED BABY CALAMARI

STARTER 8.90

*Served with a garlic aioli and salad leaves*

## CREVETTES

STARTER 8.90

*Sauteed in garlic butter, red onion, mango and coriander salsa*

## GRILLED SNAILS 11.90

*A dozen snails grilled in pernod and garlic butter  
topped with seasoned garlic croûtons*

## FISH AND SEAFOOD BISQUE 8.90

*Seafood bisque with Café Tabou's unique seasoning  
served with garlic croûtons, gruyère cheese and a saffron rouille*

## GRILLED SEAFOOD PLATTER FOR TWO 54.90

*Half lobster, baby calamari, crevettes, langoustines, octopus  
served with salad leaves, pommes frites and rouille*

## SALAD

### SALAD DU CHEF

STARTER 8.90 / MAIN 12.90

*Pan fried baby calamari, baby new potatoes, chorizo sausage,  
rocket and sesame, balsamic reduction*

### SALADE PAYSANNE

STARTER 8.90 / MAIN 13.90

*Grilled chicken, crispy potatoes, bacon lardons, garlic croutons,  
a soft poached egg, and French dressing*

### SALADE DE FROMAGE DE CHÈVRE 🍷

STARTER 8.90 / MAIN 12.90

*Grilled honey glazed goats cheese, with toasted brioche,  
dried cranberries, toasted walnuts, roasted figs,  
poached pear and wholegrain dressing*

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.

# TERRACE MENU

## STEAKS

All steaks are served with roasted plum tomatoes, flat cap mushrooms, watercress and choice of pommes frites, thick cut chips, gratin dauphinoise, steamed green vegetables, and sauces

### CLASSIC STEAKS

FILLET DE BOEUF 8oz 29.90

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

RIB EYE 8oz 24.90

Prime cut of beef matured to maintain the succulent taste

MÉDAILOINS DE BOEUF 20.90

Served with roasted plum tomatoes, flat cap mushrooms, watercress, pommes frites and Café du Paris Butter

ADD SURF AND TURF OPTION 5.95

#### SAUCES:

3 Poivre, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

### STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 58.90

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 47.90

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 64.90**  
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 3.95

FINE BEANS SAUTÉED IN GARLIC BUTTER 2.95

MIXED SEASONAL SALAD 3.90

TENDERSTEM BROCCOLI  
WITH TOASTED WALNUTS & BLUE CHEESE 3.90

EXTRA SAUCES 1.90

3 Poivre / Bearnaise / Blue Cheese /  
Garlic Butter / Bordelaise / Café de Paris

## DESSERTS

FONDANT AU CHOCOLAT NOIR 8.90

Peanut purée, malted milk ice cream (allow 15min cooking time)

CRÈME BRÛLÉE À LA RHUBARBE 7.90

Rhubarb and rice pudding crème brûlée,  
ginger and cinnamon Sable

GÂTEAU AU FROMAGE

CRÈME FRAÎCHE AU CITRON 7.90

Macerated gooseberries, raspberries and poppy seeds syrup

TROU NORMANDE DE LA MAISON 8.90

Served with lime sorbet and Limoncello

CHEESE PLATTER

3 CHEESES 6.40 AND 5 CHEESES 8.40

A selection of French and British cheese  
served with homemade chutney and bread or biscuits

CRÊPES SIMPLETTE 6.90

Choice of toffee, chocolate and lemon.

Served with ice cream

CRÊPES SUZETTE 8.40

Homemade crêpe served with a orange sauce,  
lemon sorbet and flambé with Grand Marnier

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