

Welcome to our bistro...

TWO COURSES 13.95
THREE COURSES 17.95

Starters

SOUPE À L'OIGNON (V) (GF)

rustic French onion soup made to our own recipe
with Emmental cheese and sourdough croutons

PÂTÉ (GF)

smooth chicken liver pâté with shallot & raisin
chutney and chargrilled sourdough bread

CAMEMBERT (V)

warm breaded Camembert with cranberry & redcurrant sauce

Mains

DEMI POULET (GF)

half roast chicken marinated in garlic & herbs,
served with thyme jus and frites

POISSON FRITES

sustainably sourced breaded hake fillet with frites and pea & mint purée

CRÊPE AU FOUR (V)

baked crêpe filled with Portobello and chestnut mushrooms, spinach,
shallots, garlic, Emmental cheese and a Mornay & cèpe sauce,
with frites or house salad

5OZ 'MINUTE' RUMP (GF)

British rump steak served with frites or house salad,
garlic butter available on request

BOËUF BOURGUIGNON

slow-cooked beef in a red wine sauce, with smoked bacon,
mushrooms, roasted carrots, herb mash and crispy onions

Desserts

CRÈME BRÛLÉE (V) (GF)

traditional vanilla crème with caramelised top

TARTE AU CITRON (V) (GF)

lemon tart and crème fraîche

CRÈMES GLACÉES (V)

your choice of: vanilla (GF), chocolate (GF), strawberry (GF), tarte tatin,
salted caramel (GF) or chocolate & raspberry fondant ice cream

(V) Suitable for vegetarians (GF) Can be made gluten free on request
Allergen menus are available on request.

Est. **CAFÉ ROUGE** 1989

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complimentary Wi-Fi