



La Cidrerie ~ Tout est fait maison!

~ To Start ~

Six Jersey oysters “au naturel”, shallot vinaigrette & lemon

Six Jersey oysters “à La Robeline” served hot with herbs, cream & Parmesan

Quenelles de Saint-Jacques, Saint-Jacques poêlées, sauce crustacés
Quenelles of local hand dived scallops, seared scallops, shellfish sauce

Brochette de Saint-Jacques, crevettes, poitrine fumée, beurre d’ail
Hand dived Jersey scallops, king prawns, smoked bacon and garlic butter

Poulpe grillée, salade
Octopus cooked over charcoal, salad

Salade de tomate, chevre
Tomato salad, goat’s cheese, mustard & honey dressing

Escalope de Foie Gras aux Pommes
Escalope of Foie Gras with apples, caramel sauce
(The ideal accompaniment, a glass of Muscat)

~ Main Courses ~

Filet de bar grillé, galette de risotto croustillante, sauce safranée
Grilled fillet of bass on a crispy risotto cake, saffron sauce

La Bourride Provençale
Fillets of fish, scallops and prawns in a garlic sauce (especially for those who love garlic!)

Côte de veau aux morilles, sauce Vin Jaune
Veal chop with morilles, Vin Jaune sauce

Cuisse de lapin sur les braises, sauce moutard
Rabbit leg wrapped in poitrine fume, mustard sauce

Cassoulet St Felicien
Traditional cassoulet from Saint-Félix-Lauragais, Castelnaudary

All the above are served with Nina’s beans and Didier’s Jersey Royals

Scottish Dry Aged Limousin Côte de Boeuf au Feu de Bois, Beurre d’Échalote
(Shallot butter), salade verte, Didier’s Jersey Royals

~ Cheese board ~

A selection of British & French “Fromage” - Jèrriais translation of cheese!

~ Puddings ~

Tarte au Pommes & Crème Pomm’thie
Basque Cheese Cake

(The perfect accompaniment, Ximenez-Spinola Vintage Sherry)

Crêpes Normande

(The perfect accompaniment, our Prestige L’Esprit d’Jerri ~ oak aged apple brandy)

Crème brûlée

Mousse au chocolat & crème chantilly

We have some excellent dessert wines, some by the glass!

Please alert us to any ALLERGIES or SPECIAL DIETARY REQUIREMENTS you have.

We will take every precaution to ensure that allergies and other dietary requirements are catered for. However, your food will be prepared in a kitchen in which we also prepare foods containing nuts, gluten, dairy products, shellfish etc..

Please note that we can cater for vegetarians with 48 hrs prior notice but we do not cater for vegans.