

# Paysanne

depuis 1988

## **PRIX FIXE MENU DE HIVER**

Three Course Fixed Price Winter Menu  
(Minimum Charge £24.00)

### **LES ENTRÉES**

#### **POTAGE DU JOUR**

Home made Soup of the day.

#### **SOUPE DE POISSON**

Mediterranean-style Fish Soup, served with Croutes, Rouille and grated Gruyere.

#### **CHEVRE CHAUD AU SAUMON FUMÉ**

Goat's Cheese wrapped in Smoked Salmon, served hot on a slice of Ciabatta with Mixed Salad and a Raspberry and Plum Dressing.

#### **BOUDIN NOIR AUX POMMES**

Bury Black Pudding cooked with Apples and served with a creamy Mustard Sauce and Mixed Salad.

#### **MOULES MARINIÈRES**

Conwy Mussels boiled in White Wine with Onions, Garlic & Parsley.

#### **CHAMPIGNON À LA PALFRAMAN**

Roast Field Mushroom stuffed with Stilton, Onions and Bacon. Served with dressed Salad.

#### **CREVETTES AU POT**

Brown Shrimps potted in clarified Butter with Brandy and Nutmeg.  
Served with toasted Brown Bread.

#### **LES ESCARGOTS**

Six French Snails cooked in Garlic Butter with Shallots  
and served out of their shells.

#### **MULET ROUGE**

Pan-fried fillet of Red Mullet served on a bed of minted Potatoes  
with a creamy Lemon, Chive and Paprika Sauce.

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## LES PLATS

### POULET D' HOMARD FAUX

Roast breast of Chicken stuffed with Crabmeat and served with a creamy Mock Lobster Sauce.

### PORC AUX PRUNEAUX

Caramelised fillet of Welsh Pork, served with a dark Plum Sauce.

### SAUMON MORNAY

Strips of Scottish Salmon Fillet served in a Puff-Pastry Parcel with a creamy Cheese and Lemon Sauce,

### PINTADE CHASSEUR

Roast Supreme of French Guinea Fowl, wrapped in bacon with Thyme and served with a reduced White Wine, Mushroom and Tomato Sauce.

### BOEUF BOURGUIGNON

Marinated rump of Welsh Beef in the classic Red Wine casserole with Mushrooms, Baby Onions and a Dumpling.

### CANETON AUX KUMQUATS

Half a roasted, honey-glazed Gressingham Duckling, served with a rich Kumquat Sauce.  
(£2.00 Supplement)

### VENAISON CASSIS

Medallions of Venison pan-fried and served medium-rare with a Red Wine and Cassis Sauce.  
(£2.00 Supplement)

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## LES POISSONS

We are fortunate by location to be within casting distance of a fine fishing town like Conwy and we always endeavour to bring you the best local catches. The supply varies, but thanks to our splendid local fishmonger, Mermaid, and for the purposes of pre-ordering, the following are constantly available.

**FILET DE CARRELET**  
Fillet of locally-caught Plaice

**TRANCHE D'ESCOLAR**  
Butterfish steak. This is Escolar, which could be described as somewhere between Halibut and Swordfish, and is proving extremely popular.

**FILET DE LOUP DE MER**  
Locally-caught Sea Bass Fillet.

Please choose a sauce that you think would accompany best, the poisson of your choice, from the following options.

Lemon, Butter, Parsley and White Wine.  
Garlic Butter.

Creamy Anchovy & Prawn

Herb Butter (Rosemary, Thyme and Parsley with a touch of Honey)

Cream & Spinach.

Creamy Lemon, Chive and Paprika

Crèole (Spicy Tomato and Red Pepper Sauce)

**£24.00pp (incl. VAT)**

Please note that **SMOKING** is not permitted in any part of the restaurant. We also ask that **MOBILE PHONES** be switched off.

**VEGETARIAN** meals might appear notable by their absence but we would be more than happy to prepare a fresh meat-free, gluten-free or anything-free meal, as long as we could have a little notice.

We are open from Tuesday to Friday nights from 7pm onwards and on Saturday nights from 6pm onwards. With apologies, we do not allow children under 7years old in the restaurant.