

# Paysanne

depuis 1988

## PRIX FIXE MENU EN ÉTÉ

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

### LES OLIVES VERTES DE L'OULIBO

The last time Les Patrons returned from France, they bought back a few cases of L'Oulibo Green Olives which are the ultimate Ouveillan specialty and are the most uniquely delicious olives we have ever tasted. Each jar is 380g and would easily dispatch any pre-meal hunger pangs.  
(£5.00)

## 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 CHAUDE 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.

### POULET FUMÉ

Smoked Chicken Breast served with Rocket Salad and a Sun-Dried Tomato Purée

### CHAMPIGNON À LA PALFRAMAN

Whole Field Mushroom stuffed with Bacon, Onions and Stilton and roasted.  
Served with Mixed Leaves.

### AVOCAT AUX CRUSTACÉ

Half an Avocado stuffed with Prawns, Crabmeat and Cream and roasted with a Cheese Glaze. Served with dressed leaves.

### SAUMON MARINÉ

Strips of Scottish Salmon cured in a Lemon and White Wine Marinade with Mustard and a dash of Horseradish.

### SALADE FALAISE

Watermelon and Feta Cheese Salad with Pink Grapefruit and a Citrus Dressing.

### LES ESCARGOTS

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

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## LES PLATS

### PINTADE AUX PRUNEAUX

Roast Supreme of French Guinea Fowl, wrapped in bacon with Thyme and served with a rich Red Wine and Plum Sauce.

### PORC AIGRE/SUCRÉ

Caramelised Welsh Pork Fillet served with a sweet and sour Sauce.

### SAUMON "EN CROUTE" MORNAY

Strips of Scottish Salmon served in a Puff Pastry Case with a Fish Cream, Cheese and Dill Sauce

### ASSIETTE DES POISSONS

Four mini-fillets of fresh Fish served with your choice of sauce from the next page. The fish will vary but a typical cast will include Salmon, Bass, Plaice, Escolar, Brill, Grey Mullet and Hake. All shall be revealed on the night.

### POULET ESTRAGON

Roast Chicken Breast, served with a Lemon & Tarragon Sauce and a Tomato Concasse.

### CARRÉ D'AGNEAU

Rack of Welsh Lamb roasted with a Garlic and Herb Crust and served with a Red Wine, Rosemary and Orange Jus.

### CANETON AUX KUMQUATS

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

### ENTRECÔTE DE PAYSANNE

8oz Welsh Ribeye Steak, griddled to your liking and served with a roast, stuffed Tomato and a Garlic Butter Sauce.  
(£2.50 Supplement)

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## LES POISSONS

We are fortunate by location, to be within casting distance of a fine fishing town like Conwy. This is the peak time for locally-caught fish, so we are able to source some splendid fresh catches.

Please ask for whichever fish you like and select a sauce that you think would accompany best, the *poisson* of your choice from the following options.

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

*Creamy Anchovy and Prawns.*

*Herb Butter (Rosemary, Thyme and Parsley with a touch of Honey)  
Cream and Spinach.*

*Creamy Lemon, Chive & Paprika  
Spicy Tomato and Red Pepper Sauce.*

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## LES DESSERTS

A selection of Desserts and Cheeses will be presented on the night, or fresh Coffee, if you're too full.

£24.00 pp  
(VAT Incl.)

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*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. With apologies, we do not allow young children in the restaurant.*