

Paysanne

depuis 1988

PRIX FIXE MENU EN ÉTÉ

Three Course Fixed Price Summer Menu

(Minimum Charge £25.25)

LES OLIVES D'OULIBO

The most celebrated local delicacies of Ouveillan, where *les patrons* used to live, are these beautiful green olives, the taste-equivalent of which we have yet to discover anywhere.

A 200g serving of these fine treats will put paid to any pre-meal hunger pangs.
(£5.00)

LES ENTRÉES

POTAGE DU JOUR

Home made Soup of the day.

SOUPE DE PÊCHEUR

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 & Plum Dressing.

POULET D'ARTERTON

Slices of smoked Chicken served with Rocket Salad and a Sun-Dried Tomato Confit.

CHAMPIGNON À LA PALFRAMAN

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

AVOCADO AUX CREVETTES

Half an Avocado filled with Prawns and roasted with a Cheddar Cheese crust.
Served with Dressed Salad.

LES ESCARGOTS

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

CRABE D'HABILLER

Dressed Crab, served in its shell with mixed leaves and a Dijon Mustard Mayonnaise.
(£1.50 Supplement)

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LES PLATS

POULET D' HOMARD FAUX

Roast breast of Chicken stuffed with Crabmeat and served with a “Mock Lobster” Sauce, that is to say, a creamy Tomato and Tarragon Sauce.

PORC NORMANDE

Medallions of Welsh Pork Fillet served with a creamy Cider Sauce and a roast Apple, stuffed with Walnuts and Raisins.

SAUMON CRISTE-MARINE

Baked fillet of Scottish Salmon served with a Bacon lattice on a bed of lightly poached Samphire, and finished with Lemon Butter.

PINTADE AUX PRUNEAUX

Supreme of French Guinea Fowl, roasted with Bacon and Thyme and served with a Red Wine and Plum Sauce.

CARRÉ D'AGNEAU

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

LA PIECE DE CABILLAUD C'EST PASSER TOUT COMPRÉHENSIF

Fillet of inshore Scottish Cod, stuffed with Pesto Butter and served with a Cheese and Breadcrumbs crust. Finished with Lemon Butter.

CANARD AUX KUMQUATS

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

ENTRECÔTE CAFÉ DE PARIS

Welsh Rib-Eye Steak griddled to your liking and served with sautéed Mushrooms & Onions and roast Tomato. *Buerre de Café de Paris* – Butter, Dijon Mustard, Capers, Shallots, Parsley chopped Anchovies and Worcester Sauce – is melted over the steak.
(£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)

£25.25pp (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 7 years old in the restaurant.

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LES DESSERTS

TARTE AU CITRON

Creamy Lemon Tart, lightly brûléed and served with cream.

DÉSORDRE D'ETON

Cream and Meringue Eton Mess, with Raspberries, Ground Almonds and Passion Fruit.

CRÈME BRÛLÉE

Freshly blow-torched Crème Brûlée accompanied by a Kiwi Fruit and Pineapple Compôte.

POT AU CHOCOLAT

Rich dark Chocolate Mousse served with a Museli and Syrup Biscuit.

GELÉE D'AGRUME

Orange, Lemon and Grand Marnier Jelly, served with a Chocolate & Hazelnut Square.

BOUDIN D'ÉTÉ

Summer Pudding served with Lime-infused Crème Fraiche

SORBET DE CASSIS

Blackcurrant and Cassis Sorbet.

ASSIETTE DES FROMAGES

Vignotte, St. Agur & Perl Wen. Served with Biscuits, Grapes and Tomato Chutney.

CAFÉ

Fresh Coffee served with Belgian Chocolate and Mint Imperials

(Served in lieu of Dessert or for £2.00 extra)