

A LA CARTE MENU

Les Entrees

- Homemade Soup of the Day**, croutons (GF option, V) **5.5**
- Roast Camembert D'Isigny**, confit garlic & rosemary (GF option, V) **6.5**
- Baked Green Shell Mussel**, garlic & parsley butter, breadcrumb (GF option) **6**
- Duck Foie Gras Terrine**, toasted brioche (GF option) **9.5**
- Hand Cut Steak Tartare**, crostini & salad (GF option) **7**
- Assiette de Charcuterie**, selection of cured meats, radish, cornichons (GF option) **8**
- 12 Escargots de Bourgogne**, garlic butter (GF option) **9**

Les Plats

- Fish of the Day**, ask your host for today's choice (GF option) **14**
- Pan Seared Halibut Fillet**, roast root vegetables, pistou sauce (GF option) **16**
- Roast Rack of Lamb for 2**, sautéed potatoes, tomatoes, mushrooms, Rosemary jus (GF option) **36**
- Grilled Entrecote Steak**, French fries, Provencale tomato, peppercorn sauce (GF option) **17.5**
- Hand Cut Steak Tartare**, French fries, salad (GF option) **15.5**
- Miz en Bouche Angus Burger**, smoked cheese, bacon, French fries (GF option) **12.5**
- Seared Barbary Duck Breast**, Dauphinois potato, honey jus (GF option) **15.5**
- Beetroot, Shallot & Goat's Cheese Tart**, pea purée (v) **12.5**

Les Accompagnements

- Homemade French fries 3.5 – Gratin Dauphinois 3.5 – Peas & bacon 3 - Mixed salad 3
- Stuffed Portobello mushroom 3.5 – Roast root vegetables 3.5

Les Desserts

- Chocolate Fondant**, ice cream (GF option) **6.8**
- Baked Cheese Cake & Salted Caramel Sauce** **6.5**
- Crème Brulée**, Madagascan vanilla (GF option) **5.5**
- Ice Cream & Sorbet** (GF option) **2.2 / scoop**
- Selection of French Cheeses**, confit onion & bread (GF option) **8**

We also have daily specials* & a Set Menu

Ask your host for the daily specials

A discretionary service charge of 12.5% will be added to your final bill. *Subject to availability



316 St John Street, EC1V 4NT

www.mizenbouche.co.uk

0207 998 0640

#MIZENBOUCHE
FACEBOOK/MIZENBOUCHEBISTRO
TWITTER/MIZENBOUCHE