

CAFÉ FRANÇOIS

DINNER

HORS D'OEUVRES & SALADS

Baguette and butter (v)	4.5
French onion soup	14
Comté gougères	9.5
Celeriac remoulade (v)	8.5
Oeufs mimosa, Cantabrian anchovies, crudites	16.5
Salmon rillettes, radishes	16.5
Steak tartare * (S L)	20 40
Jambon persillé, celeriac remoulade, salade verte	16.5
Jambon de Bayonne	15.5
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Caesar salad (S L)	14 18
add chicken	+6
Beetroots, goats curd, chicory, hazelnuts, sauce verte (v)	15.5



LES PLATS

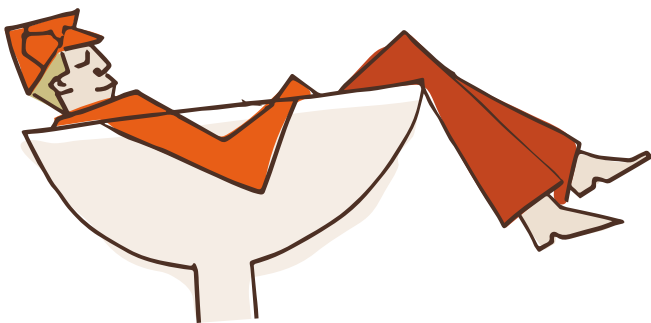
Hake, nduja butter, corn, fines herbes	32
Twice baked cheese soufflé, salade verte (v)	22
Moules marinière, frites	23
Burger, Raclette, bacon, béarnaise, frites	24
Bavette steak, frites, sauce au poivre	26
Duck confit, braised lentils, sauce verte	28
Pork chop, sauce moutarde	30

RÔTISSERIE

Chicken, jus, fines herbes (quarter half whole)	15 28 56
add merguez sausage	+6
Entrecôte, beurre noisette (200g 400g)	32 62

SIDES

Frites (v)	5.5
Truffled frites (v)	7.5
Ratte potatoes, chilli, mint	8
Green beans, shallot, lemon, Parmesan	7.5
Salade verte (v) (S L)	5 8
Leek & mushroom gratin (v)	9



Please inform your server if you have any allergies or special dietary needs. A discretionary service charge of 13.5% will be added to your bill.

*Consuming raw meat, fish and shellfish increases your risk of foodborne illness.

EXECUTIVE CHEF PARTNER

Matthew Ryle

wifi: Cafe Francois Guest
instagram: @cafe-francois

14-16 STONEY STREET, SE1 9AD