

HORS D'OEUVRES FOR SHARING

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

RÔTISSERIE SUNDAY ROASTS

All roast served with - roast potatoes, braised greens, carrots, poireaux au gratin, Yorkshire pudding

Sirloin, horseradish cream	30
Porchetta, apple sauce	28
Rôtisserie chicken, bread sauce, Toulouse sausage stuffing (¾ ½)	24 30
Chou farci, freekeh, celeriac, fines herbes (v)	24

LES PLATS

Twice baked cheese soufflé, salade verte (v)	22
Moules marinière, frites	23
Hake, nduja butter, corn, fines herbes	32
Bavette steak, frites, sauce au poivre	26
Burger, Raclette, bacon, béarnaise, frites	24

SIDES

Frites / Truffled frites (v)	5.5/7.5
Roast potatoes (v)	7
Leek & mushroom gratin (v).....	9
Roast carrots (v)	8
Salade verte (v) (S L).....	5 8

EXECUTIVE CHEF PARTNER

Matthew Ryle

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.

DESSERT

Pear & almond tart (v)	12
Mousse au chocolat (v).....	10
Custard tart (v)	10
Pistachio macaron (v).....	3.5
Hazelnut madeleine (v).....	3.5
Dark chocolate mendiant (v)...	4
Vanilla ice cream (v).....	7.5
Chocolate ice cream (v).....	7.5
Salted caramel ice cream (v)...	7.5
Spiced plum sorbet (ve).....	7.5

wifi: Cafe Francois Guest
instagram: @cafe-francois

14-16 STONEY STREET, SE1 9AD