



CASSE-CROÛTES

Bread and dishes to share

Bread - £2.00

Basket of freshly baked white and wholemeal baguette with unsalted butter

Warm bread batons

Smothered in garlic & herb butter (4) £4.25 (6) £5.50

Fougasse - £5.50

Typical French bread originating in Provence, smothered in sweet caramelised onions, garlic & herb butter and melted Gruyère cheese

Marinated mixed olives - £2.35

Bread Batons and Dips - £5.95

Warm bread batons with aioli, hummus and a warm cherry tomato and chilli dip

Camembert au Four - £8.50

Whole baked Camembert d'Isigny with slices of white & wholemeal baguette and sticks of celery for dipping

Assiette Campagnarde - £9.50

Sharing platter of cured meats - saucisson & Serrano ham, French cheeses - Camembert d'Isigny & Roquefort, chicken liver parfait with caramelised Roscoff onion chutney, gherkins and slices of white & wholemeal baguette

HORS D'OEUVRES

Starters and light dishes

Soupe à l'Oignon - £4.95

French onion and beef soup with a melted Gruyère crouton

Soupe aux Poissons - £5.15

Classic fish soup with Rouille, Gruyère cheese and croutons

Terrine Maison - £5.75

Smooth chicken liver pâté with a caramelised Roscoff onion chutney

Fritôts de Camembert - £5.50

Deep fried individual Camembert with a warm redcurrant & cranberry sauce

Champignons de Paris - £4.95

Baked Paris mushrooms in a creamy roasted garlic and mushroom sauce, with melted Raclette cheese and slices of French baguette

Petite Salade de Chèvre - £4.25

Grilled goats cheese crouton on a salad of marinated red peppers, black olives, and herb salad with our house French dressing

Moules du Café Rouge - £6.25

Classic Café Rouge mussels in white wine, herbs, garlic & cream with a warm bread baton

Petite Assiette Campagnarde - £6.95

Individual platter of cured meats - saucisson & Serrano ham, Camembert d'Isigny, chicken liver parfait, gherkins and slices of white & wholemeal baguette

Crevettes du Café Rouge - £5.95

Tail on king prawns cooked in garlic and herb butter with a warm cherry tomato and chilli dip and slices of French baguette

SPECIALITY DE LA MAISON

Café Rouge speciality dishes

Poulet Breton - £10.95

Chicken breast, leeks & Paris mushrooms sautéed in white wine, herbs and cream with herb mash
Wine recommendation: Syrah Rosé (175ml) £3.95

Boeuf Bourguignon - £12.95

Classic rich beef casserole. Beef braised in a red wine, pork lardon, mushroom and pearl onion sauce with French beans and creamy dauphinoise potatoes
Wine recommendation: Cotes du Rhones AC (175ml) £4.05

Poulet Suprême au Roquefort - £12.50

Pan fried corn fed chicken supreme, with roasted new potatoes, French beans and a cream & Roquefort sauce
Wine recommendation:
Chardonnay, Bellefontaine (175ml) £4.05

Confit de Canard - £12.25

Crispy duck confit with an orange liqueur sauce, French beans and creamy dauphinoise potatoes
Wine recommendation: Cabernet Sauvignon
Domaine de Massia (175ml) £4.20

Légumes Breton - £9.95

Paris mushrooms, courgettes, leeks and carrots sautéed with cream, herbs & white wine, with herb mash
Wine recommendation: Syrah Rosé (175ml) £3.95

Sole-Limande - £13.25

Whole lemon sole pan fried with lemon butter, served with sautéed new potatoes and courgettes
Wine recommendation: Sauvignon Blanc (175ml) £3.95

Moules du Café Rouge - £11.95

Classic Café Rouge mussels cooked in white wine, cream, garlic and herbs with a choice of French fries or French baguette
Wine recommendation: Vioignier, Gérard Bertrand (175ml) £4.20

Fruits de Mer Dieppoise - £12.95

A classic creamy seafood casserole from the northern French port of the same name - salmon, dory, mussels, carrots, leeks & new potatoes cooked in a white wine velouté with French baguette for dipping
Wine recommendation: Gamay de l'Ardèche (175ml) £3.75



PLATS LÉGERS

Dishes perfect for lunchtime

Croque Monsieur - £6.95

Classic French croque of ham and Gruyère cheese with French fries and a salad garnish

Croque Madame - £7.95

Our classic Croque Monsieur topped with a fried egg, served with French fries and a salad garnish

Quiche Lorraine - £8.95

Sautéed bacon, Gruyère & onion quiche with salad garnish and warm potato salad or French fries

Quiche aux Champignons - £8.75

Mushroom, caramelised onion and tarragon quiche with salad garnish and warm potato salad or French fries

Saucisses de Toulouse - £9.95

Smoked Toulouse sausages with herb mash, caramelised onions and thyme jus

Baguette Poulet - £8.50

Chargrilled chicken breast baguette with oregano Dijon mayonnaise, French fries and salad garnish

Baguette Rouge - £8.95

Chargrilled rib-eye steak baguette with oregano Dijon mayonnaise, French fries and salad garnish

All of our baguettes are served on a white baguette. If you would prefer wholemeal please ask

Cromesquis de Saumon - £8.95

Salmon fishcakes with a lime & coriander mayonnaise, French fries and salad garnish

Caserecci Champignons - £8.95

Caserecci - short twists of pasta - sautéed with chestnut mushrooms and a creamy mushroom sauce, finished with shaved Grana Padano
with a slice of chargrilled chicken breast - £9.95

SALADES

Salade de Chèvre - £8.95

Grilled goats cheese croutons on a salad of marinated red peppers, black olives, and herb salad with our house French dressing

Salade César au Poulet Grillé - £9.25

Classic Caesar salad - cos lettuce tossed with a creamy parmesan dressing, crunchy garlic croutons and a chargrilled chicken breast
without chicken - £7.00

Salade de Toulouse - £8.95

Smoked Toulouse sausages sautéed with new potatoes, caramelised onions and balsamic vinegar on a salad of mixed leaves

Saumon à la Niçoise - £9.95

Pan fried fillet of salmon with a French bean, olive, anchovy, new potato, egg, tomato, red onion & mixed leaf salad tossed in our house French dressing

LES GRILLADES

All our steaks are 28 days matured

Bavette 8oz* - £12.50

Traditional French cut of steak marinated in rosemary & garlic, best enjoyed rare, with French fries and melted garlic beurre maison

Steak Frites 7oz* - £14.95

Prime sirloin steak with French fries and melted garlic beurre maison

Minute Steak 5oz* - £9.50

Thin cut rib-eye steak, with French fries and melted garlic beurre maison

Entrecôte Rouge 10oz* - £15.95

Prime rib-eye steak off the bone marinated in rosemary & garlic, with French fries and melted garlic beurre maison

Demi Poulet - £11.25

Half a garlic & thyme infused roast chicken, finished on the chargrill, with French fries and melted garlic beurre maison

Sauces for Chicken - £1.95

Provençale or mushroom

Sauces for Steaks - £1.95

Béarnaise, peppercorn or mushroom

Numéro Vingt Sauce - £1.95

To celebrate the 20th anniversary of Café Rouge we've introduced a signature steak sauce with over 20 secret ingredients

SIDE DISHES

Braised Carrots	£2.50	Dauphinoise Potatoes	£3.00
French Beans	£2.50	French Fries	£2.50
Mixed Salad	£2.50	Herb Mash	£2.75

* Approximate weight uncooked. All our dishes are prepared in kitchens where nuts, flour etc are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish & meat dishes may contain bones. All dishes may contain items not mentioned in the menu description.

All prices include VAT at current rate. A discretionary service charge of 10% will be added to parties of 8 or more.

Credit card tips or service charge are subject to a 10% deduction for administration and other costs prior to distribution in full to employees in the restaurant through the company's payroll system. Any tips paid in cash are retained by waiters and these may or may not be shared by them with other employees. A full copy of our tipping policy is available in this restaurant or on our website at www.caferouge.co.uk