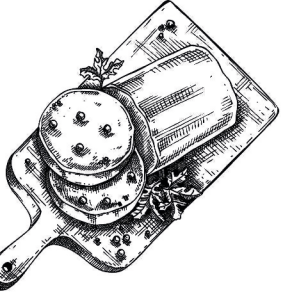
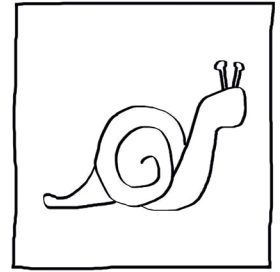


# À LA CARTE

w i n t e r



## STARTERS & more

**Garlic bread 6€**

*On a housemade sour dough  
(L, can be made gluten-free)*

**Grenouille 8€**

*Frog legs in anchovy butter  
with aioli and lemon  
(L, G)*

**Escargot 9€**

*Snails in parsley butter with  
housemade sour dough  
(L, can be made gluten-free)*

**Foie gras 10€**

*Duck liver and orange pate with  
sour cherry, pickled mushrooms,  
truffle mayo and potato brioche  
(L, can be made gluten-free)*

**Salmon hash 9€**

*Smoked salmon, hash potato, kale pesto,  
smokey fennel and tartar sauce  
(L, can be made gluten-free, inc. nuts)*

**Camembert rôti 11€**

*Roasted Camembert, caramelized pear,  
thyme, walnuts and housemade sour dough  
(L, can be made gluten-free)*



**Quiche Lorraine 9€**

*Warm bacon and Swiss cheese pie, seasonal  
green salad and orange vinaigrette  
(L)*

**Ploughman's lunch 9€/16€**

*Selected cheeses, Montorsi salami,  
figs, red onion marmalade, pickles  
and potato brioche  
(VL, can be made gluten-free)*

**Bisque 12€/16€**

*Creamy crab bisque, tiger prawns,  
cayenne and housemade sour dough  
(L, can be made gluten-free)*

**Harvest 17€**

*Salad with figs, roasted carrots,  
Stilton, pomegranate, ranch sauce  
and housemade sour dough  
(VL, G)*

**SLOBres**

**Tacos 14€ / 19€**

*Choose 2 or 3 tacos below  
(L, can be made gluten-free, excluding Baja pescado)*

Carnitas - SLO pork

Pollo asado - smoked chicken 🍗

Carne asada - grilled beef sirloin

Nopales - cactus & jackfruit (VE)

Baja pescado - battered cod

**Nachos con carnitas 15€**

*Nachos with SLO pork  
(L, G)*

**Churro nachos 6€**

*With warm caramel  
(L)*



## MAINS

### Date night 22€

Linguine pasta with butternut squash and white wine pure, fried sage, chili and garlic oil  
(L, can be made vegan and gluten-free)

### Coq au vin 25€

Corn fed chicken, bacon, mushrooms, chocolate and seasonal root veggies in red wine with Jerusalem artichoke pure  
(L, G)

### Tuna piperade 27€

Grilled tuna, sautéed peppers and tomatoes, hash potato, eggs, kale pesto and aioli  
(L, G)

### Magret de canard 32€

250g maple glazed duck breast, smokey fennel, caramelized pear, cherry sauce and Pommes Anna  
(L, can be made gluten-free)

### SIDES 6€

Housemade onion rings  
Battered cauliflower  
Green salad  
Seasonal veggies  
Pickled mushrooms  
Chips  
Hash potatoes  
Pommes Anna



### S T E A K S

#### Steak frites 30€

250g grilled beef entrecôte, bone marrow butter and roasting juices.  
With seasonal veggies and chips  
(L, G)

#### Filet à la forestière 35€

160g beef tenderloin, pickled mushrooms, mushroom ketchup and Madeira sauce with seasonal veggies and Pommes Anna  
(L, G)

### Cheeseburger 20€

Potato brioche, 160g beef patty, Comte or Stilton cheese, red onion marmalade, pickles, watercress, truffle mayo and chips  
(L, can be made gluten-free)



### Veau Jerusalem 26€

Ras el hanout veal, Jerusalem artichoke pure and crisps, buttered spinach and green garlic vinaigrette  
(L, G)

### Pork & cider pie 25€

Braised pork neck, cider, apple, fennel and parsnip with piccalilli and chips  
(L)

### Fish & chips 20€

Battered cod, mushy peas, tartar sauce, chips and malt vinegar  
(L)

## DESSERTS

### Ploughman's lunch 9€/16€

Selected cheeses, Montorsi salami, figs, red onion marmalade, pickles and potato brioche  
(VL, can be made gluten-free)

### Gelato 6€

Housemade gelato with marinated berries  
(ask for flavours)  
(VL, G)

### Bread & butter 8€

Brioche pudding, vanilla sauce, dried fruits and vanilla gelato  
(VL, can be made lactose-free)

### Fondant Baulois 9€

Rich chocolate cake with warm caramel, roasted white chocolate and vanilla gelato  
(VL, can be made lactose-free)

### Churro Nachos by SLO Bros 6€

With warm caramel  
(L)

## kids

### Bolognese 10€

With spaghetti and parmesan  
(L, can be made gluten-free)

### Fish & chips 11€

Battered cod, tartar sauce and chips  
(L)

### Cheeseburger 11€

Brioche, beef patty, cheese and chips  
(L, can be made gluten-free)

