



SPRING SET MENU

Two Courses 10.95

EVERY DAY 12 NOON - CLOSE

Starters

TERRINE DE JAMBON

ham hock, pea & mustard terrine with shallot & raisin chutney, baby watercress and chargrilled rye & caraway bread

MACKEREL RILLETTES

rustic homemade pâté of sustainably sourced smoked mackerel, crème fraîche & horseradish, with dill pickled cucumber and chargrilled rye & caraway bread

SOUPE DE PRINTEMPS

spring pea & mint soup finished with cream, served with a wedge of rye & caraway bread

Mains

MOULES

half kilo of fresh sustainably grown mussels steamed to order in cream, garlic, celery & white wine, with frites

PORC À LA VIENNOISE

panéed pork fillet served with beurre noisette, thyme jus, fried free-range egg, capers and frites

5OZ 'MINUTE' RUMP (supplement £2)

British rump steak served with frites or house salad, garlic butter available on request (Sauces available, please ask your waiter)

TARTE DE PRINTEMPS

homemade shortcrust pastry tart with confit shallots, Emmental cheese, goats' cheese, sundried tomatoes and baby watercress, served with house salad

Add a dessert for 3.00





LEMON POSSET




with an almond tuile

TORTE AU CHOCOLAT


French chocolate torte with vanilla crème fraîche

CRÈMES GLACÉES

two scoops of: vanilla , chocolate , strawberry , tarte tatin, salted caramel  or chocolate & raspberry fondant ice cream

 Suitable for vegetarians  Made gluten free  Can be made gluten free on request

Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.



Inspired by...

*...springtime in the French countryside,
this menu celebrates the new season,
and is a perfect choice for both lunch
and dinner, no matter whether
you have a little time or a lot...*

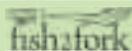
caferouge.com/spring

**CAFÉ
ROUGE**

Est. 1989



We are working with Compassion in World Farming to ensure that higher animal welfare and ethical sourcing is done in an open and honest way. For further details please visit www.caferouge.com



sustainability Proud to be rated a top high street restaurant for seafood sustainability by the Fish2Fork guide and the Marine Conservation Society