

Hors d'Œuvres

SOUPE À L'ŒIGNON French onion soup with melted Gruyère erouton	£4.50	CHAMPIGNONS GRATINÉS À LA RAGLETTE Baked flat mushrooms filled with garlic creamed spinach finished with melted Raclette cheese	£4.75
SOUPE DE LA MAISON Ask your waiter for details of today's soup	£4.25	FRITÔTS DE CAMEMBERT Deep fried Camembert with redcurrant and cranberry sauce	£4.95
TERRINE MAISON Chicken liver parfait with Rosecoff onion & plum chutney and French bread	£4.95	PETITES SALADES Select one of our salads in starter size - see below	FROM £4.95
CREVETTES À L'AIL King prawns baked in a garlic, tomato, chilli and basil sauce with French bread	£5.25	PLAT DE CHARCUTERIE A platter of traditionally dry cured meats from Toulouse served with mixed leaves & French bread	£5.95
MOULES DU CAFÉ ROUGE Classic Café Rouge mussels in white wine, herbs, garlic & cream served with bread	£5.95		

Casse-Croûtes

Great for snacking or sharing

FOUGASSE Traditional French style bread with sweet caramelised onions, garlic & Gruyère cheese	£4.95
BÂTONS DE PAIN ET LEURS DIPS Warm bread sticks served with a selection of dips - hoummus, spicy tomato dip and aioli	£5.25
CAMEMBERT AU FOUR Whole baked Camembert d'Isigny Ste Mère served with celery, carrots and French bread	£7.50
BÂTONS DE PAIN À L'AIL Warm bread sticks covered in garlic & herb butter	FOUR BÂTONS £3.75 SIX BÂTONS £4.75
ASSIETTE CAMPAGNARDE Traditional platter of chicken liver parfait, dry cured meats & Camembert served with olives, hoummus and French bread	£8.95
ŒLIVES MARINÉES Marinated mixed olives	£2.00
CORBELLE DE PAIN Basket of French bread with unsalted butter	£1.95

Plats Rapides

Quick dishes, ideal for lunch

TARTE AU SAUMON FUMÉ Smoked salmon tartlet served with warm new potato salad or fries and a salad garnish	£8.25
QUICHE LORRAINE Sautéed bacon, Gruyère & onion tartlet served with warm new potato salad or fries and a salad garnish	£8.25
TARTE AUX EPINARDS Creamed spinach and parmesan tartlet served with warm new potato salad or fries and a salad garnish	£7.95
CRÔMESQUIS DE SAUMON Salmon fishcakes with French fries, salad garnish and a lime & coriander mayonnaise	£8.95
PENNE AUX CHAMPIGNONS Penne pasta with sautéed mushrooms in a white wine, herb & cream sauce with a chargrilled chicken breast (Available without chicken)	£9.50

Sandwichs

All sandwichs are served with French fries & salad garnish

GROQUE MONSIEUR Classic French croque with ham & Gruyère cheese	£6.95
GROQUE AU SAUMON FUMÉ Smoked salmon croque with Gruyère cheese	£6.95
BAGUETTE ROUGE Chargrilled steak baguette with oregano Dijon mayonnaise	£8.25
BAGUETTE POULET Chargrilled chicken baguette with oregano Dijon mayonnaise	£7.95
BAGUETTE HOUMMUS ET POIVRONS Hoummus, roasted red pepper & rocket baguette	£7.95
BAGUETTE MERGUEZ Grilled spicy Merguez sausage baguette with oregano Dijon mayonnaise	£7.95

Salades

SALADE DE CHEVRE Grilled goat's cheese croutons, marinated red peppers & black olives on a mixed leaf, pepper & red onion salad	STARTER £5.45 MAIN £8.95
SALADE DE MERGUEZ A warm salad of spicy Merguez sausage, red onion, peppers and tomatoes with a balsamic dressing on mixed leaves with risolée potatoes and garlic croutons	STARTER £5.45 MAIN £8.95
SALADE CÉSAR AU POULET GRILLÉ Classic Caesar salad with garlic croutons, shaved parmesan & a sliced chargrilled chicken breast	STARTER £5.45 MAIN £8.95
SALADE DE LA MER Sautéed king prawns and squid with garlic croutons & cherry tomatoes on a mixed leaf, pepper & red onion salad with lime and chilli dressing	STARTER £6.25 MAIN £9.50
SALADE AU POULET ET ROQUEFORT Salad of chargrilled chicken and bacon on a mixed leaf, pepper & red onion salad with crumbled roquefort	STARTER £6.25 MAIN £9.50
SAUMON À LA NIÇOISE Fillet of salmon on a mixed leaf salad with new potatoes, egg, tomato, French beans, olives, anchovies & red onion in a French dressing	£9.50

Side dishes

£2.00	PETITS POIS À LA FRANÇAISE	£2.50	SALADE TOMATE ET ŒIGNON
	EPINARDS À LA CRÈME		SALADE MIXTE
	HARIGOTS VERTS		SALADE VERT
£8.95	CAROTTES BRAISÉES		

Plats Régionaux

SAUCISSES DE TOULOUSE Smoked Toulouse sausages with warm new potato salad and thyme jus £9.95

BŒUF BOURGUIGNON Classic beef casserole in a rich red wine sauce with bacon & mushrooms served with French beans and dauphinoise potatoes £12.50

POULET BRETON Strips of chicken breast, leeks & mushrooms sautéed with fresh herbs in a cream & white wine sauce served with herb mash £9.95

CONFIT DE CANARD Dordogne duck confit, served with orange liqueur sauce, French beans and dauphinoise potatoes £12.75

Prix Fixe Menu
Mon-Fri 12-5pm
ask for set menu

Plats de la Maison
see blackboard for specials

Les Grillades

Our classic grills are served with French fries, watercress and beurre maison

STEAK FRITES 7oz* prime sirloin steak	£14.95
BAVETTE 8oz* traditional French cut of steak, best enjoyed rare	£11.95
MINUTE STEAK 5oz* thin cut rib eye steak	£8.95
ENTRECÔTE ROUGE 10oz* rib eye steak off the bone	£15.95
CÔTE DE BŒUF 16oz* flavourful ribsteak on the bone	£18.95
DEMI POULET Garlic and thyme infused half roast chicken	£10.95
CÔTELETTES D'AGNEAU Chargrilled lamb cutlets	£12.95
SAUCES Green peppercorn & calvados, Béarnaise or melted Roquefort cheese	£1.95

Les Poissons

MARMITE DIEPPOISE Seafood casserole with salmon, dory, mussels, carrots, leeks and potatoes in a white wine velouté served with French bread	£11.95
MOULES DU CAFÉ ROUGE* Classic Café Rouge mussels cooked in white wine, herbs, garlic & cream served with French fries or French bread	£11.50
FILET DE DORY Pan fried fillets of dory, served with fresh herb mash and petit pois à la Française	£10.95
FILET DE LOUP DE MER Fillets of sea bass on a bed of baby spinach, rocket & French beans with a chickpea, tomato and lime salsa	£11.75

Desserts

ASSORTIMENT DE DESSERTS A trio of desserts for the indecisive - chocolate ganache, crème brûlée and red fruit crumble	£6.25	TARTE TATIN Warm caramelised French apple tart with vanilla ice cream	£4.95	CRÊPE AU CHOCOLAT ET BANANE Banana filled Brittany pancake with a warm chocolate sauce and vanilla ice cream	£4.95
CRÈME BRÛLÉE Traditional caramelised crème brûlée made with vanilla seeds & double cream	£4.25	TARTE AU CITRON Zesty lemon tart finished with crème fraîche	£4.75	ASSIETTE DE FROMAGES Platter of French cheeses - Roquefort Cambalou, Camembert d'Isigny & chèvre served with celery and French bread	£6.95
CHEESECAKE À LA VANILLE Rich vanilla cheesecake served with blackcurrant compote	£4.75	SABLÉ AUX FRUITS ROUGES Crumble of red fruits & berries served warm with vanilla ice cream	£4.95	CRÈMES GLACÉES & SORBET Ice cream & sorbet	£3.75
		FONDANT AU CHOCOLAT Warm chocolate sponge with a liquid chocolate centre served with crème Anglaise	£4.95	Add a shot of liqueur to pour over your ice cream	£1.75

* Approximate weight uncooked. A discretionary service charge of 10% will be added to parties of 8 or more. 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 and meat dishes may contain bones. All dishes may contain items not mentioned in the menu description.

+Café Rouge will donate 25p to Marie Curie Cancer Care (Registered Charity no. 207994) for each dish sold

Les Apéritifs

RICARD the classic French pastis served with water
KIR white wine flavoured with either
crème de cassis, pêche or framboises

£2.40
250ml £4.45
175ml £3.25

KIR ROYAL Crémant de Bourgogne flavoured
with either crème de cassis, pêche or framboises

125ml £3.95

BUCKS FIZZ Crémant de Bourgogne with fresh orange juice 125ml £3.95

Vins Blancs

175ml 250ml Bottle

CÔTES DE GASCogne VIN DE PAYS D'OC (LA REVOLUTION) £3.30 £4.60 £12.95
A lovely fresh wine with crisp citrus flavours

CHENIN BLANC ANJOU AC (ACKERMAN) £3.60 £4.95 £13.95
A medium dry wine with bags of fruit and a rich finish

CHARDONNAY (BELLEFONTAINE) £3.95 £5.50 £15.50
Aromatic peachy freshness with crisp melon. Unoaked

SAUVIGNON BLANC VIN DE PAYS D'OC (LA SERRE) £3.85 £5.35 £14.95
Crisp gooseberry fruit bursts from this New World style French wine

MUSCADET DE SÈVRE ET MAINE AC (DOMAINE DE NOELLES) £3.75 £5.25 £14.75
Classic fresh & lively dry white wine from the Loire Valley

VIIGNIER VIN DE PAYS D'OC (GERARD BERTRAND) £4.10 £5.70 £15.95
Aromatic, full flavoured wine with the scent of apricots, peaches and honeysuckle

CUVÉE DE LA MAISON BLANC £3.20 £4.45 £12.50
Light, fruity wine with a hint of spice, from the south of France

PINOT GRIGIO CASA DEI MONZI £4.10 £5.70 £15.95
From neighbouring Italy a refreshing, peachy wine with apple and pear aromas

PINOT GRIS D'ALSACE AC (TURCKHEIM) £17.25
The French pinot grigio. Filled with flavours of passion fruit, peaches and limes

CHABLIS AC (DOMAINE DE VAROUX) £19.50
Dry elegant chardonnay from this classic region

SANCERRE AC (DOMAINE BROGHARD) £24.00
Enticing aromas of gooseberry, greengauge plums and nettles, the pure intense flavours of sauvignon blanc

Vins Rosés

RÉSERVE DE PETIT BOIS ROSÉ VIN DE PAYS DE L'AUDE £3.75 £5.25 £14.75
Bright vibrant rosé with scents of raspberry and red fruits

ROSÉ LE MERLE (CHATEAU PAS DE CERF) £4.00 £5.60 £15.75
A typically pale rosé from Provence with delicate fruit and creamy texture

CUVÉE PROVENCALE ROSÉ CÔTES DE PROVENCE (CHATEAU D'ASTROS) £17.50
A vibrantly pale pink rosé with grapefruit and exotic fruits

Vins Rouges

175ml 250ml Bottle

MERLOT VIN DE PAYS D'OC (BELLES ROCHES) £3.30 £4.60 £12.95
Smooth juicy black plum fruits with a touch of liquorice

SYRAH VIN DE PAYS D'OC (BELLE VIGNE) £3.60 £4.95 £13.95
A soft and full bodied syrah from the sunny south of France

GAMAY DE L'ARDÈCHE (GEORGES DUBOEU) £3.65 £5.10 £14.25
A light refreshing cherry-fruit red, from the "king of Beaujolais"

CÔTES DU RHONE AC (CHATEAU DE L'ESTAGNO) £3.95 £5.50 £15.50
Rich and full-bodied with ripe and spicy blackberry fruit

CUVÉE DE LA MAISON ROUGE £3.20 £4.45 £12.50
Young, fresh and fruity red wine from the south of France

TANNAT MERLOT CÔTES DE GASCogne (ALAIN BRUMONT) £3.95 £5.50 £15.50
Supple plum and dark berry fruits with rounded spicy tones

CABERNET/SYRAH VIN DE PAYS D'OC (SANDPIPER) £3.85 £5.35 £14.95
Lush and chunky fruit in a rich and robust new world style

CABERNET SAUVIGNON VIN DE PAYS D'OC (DOMAINE DE MASSIA) £4.10 £5.70 £15.95
Strong blackcurrant flavours and smooth tannins

BORDEAUX AC (TOUR DE BARRIÈ) £4.00 £5.60 £15.75
The original cabernet sauvignon/merlot blend. Plums and blackberries, smooth and structured

PINOT NOIR (DOMAINE DE VALMOISSINE) £17.95
Aromatic, supple strawberries and raspberries, elegant and balanced

FLEURIE AC (ANDRÉ COLONGE) £19.95
A perfumed silky wine from the heart of Beaujolais

Vins Mousseux

CRÉMANT DE BOURGOGNE 125ml £3.95 £17.95
Soft bubbling sparkler made in the same way as Champagne

DE CASTLENAU CHAMPAGNE £30.00
Vivacious with fresh aromas and fruity notes a great easy drinking Champagne

PERRIER JOUËT GRAND BRUT CHAMPAGNE £40.00
Pure and fresh, well balanced, elegant fruit with a light crispness

MOUTARD ROSÉ CHAMPAGNE £35.00
A delicate pink colour with hints of strawberry fruit and a fine long finish

Bières & Cidre

KRONENBOURG 1664 bottle (300ml)
France's number one selling beer with a clean crisp flavour

£2.95

FRUËL bottle (250ml)
Wheat beer flavoured with strawberry juice

£3.25

FISCHER bottle (330ml)
A crisp fruity beer from Alsace

£3.45

HØEGAARDEN bottle (330ml)

£3.25

STELLA ARTOIS bottle (330ml)
A classic blond pils using Saaz hops

£2.95

CIDRE BRETON bottle (330ml)
Naturally cloudy crisp and fruity cider

£3.25

Fruity wheat beer seasoned with coriander and orange zest

LEFFE BLONDE bottle (330ml)

£3.45

Natural golden Abbey beer with a dry hoppy finish

from Brittany

STELLA ARTOIS draught*

pint £3.30 half £1.65

Boissons Froides

CITRON PRESSÉ - lemon

£2.25

CRANBERRY JUICE

£1.95

ORANGINA

£2.00

CITRON VERT PRESSÉ - lime

£2.25

WATER 75cl - still/sparkling

£3.25

COKE, DIET COKE, LEMONADE

£1.95

FRESH ORANGE JUICE

£2.25

WATER 33cl - still/sparkling

£1.95

JUICES - apple, pineapple, grapefruit or tomato

£1.95

Boissons Chaudes

A selection of hot drinks is always available

* Available in selected restaurants

Café Rouge, 163 Eversholt Street, London NW1 1BU www.caferouge.co.uk

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