





IMMERSIVE DINING EXPERIENCE + 3 COURSE MEAL OCTOBER 23RD

Listen very carefully – zis will happen only once. You will dine like true patrons of Café René, where ze drinks flow, ze plots thicken, and ze menu is strictly on a need-to-know basis...& you need to know!

LE MENU

ENTRÉE

Yvette's Croque Madame - With A British Twist

Cheese, ham & mustard bread & butter pudding with a béchamel glaze & fried egg (1,2,4,7,9,13,14)

OR

Mimi's Croque Végétarien - With A British Twist

Cheese, onion & mustard bread & butter pudding with a béchamel glaze & fried egg (v)(1,2,4,7,9,13,14)

PLAT PRINCIPAL

René's (Working Flat Out) Flat Iron Steak

Steak frites, roquette salade, peppercorn butter – served medium rare (1,7,9,14)

OR

Michelle of the Resistance's Mysterious Courgette

Ratatouille stuffed courgette, crispy cheese & thyme crust, skinny fries, roquette salad (v)(1,2,7,9,14)

LE DESSERT

Madame Edith's Famous (but not that famous) Apple Tarte Tatin

With lemon & thyme crème pâtissière (v)(2,4,7,14)

Advanced Booking Only: £55pp

CUSTOMERS PLEASE NOTE:

- O Shhh...ze menu is top secret, just like ze Resistance plans so don't tell Herr Flick!
- If you are British, don't worry we won't hold zat against you!
- Our wine list is like Rene's love life always interesting, occasionally complex, often surprising... Be sure to check it out!

(v) Vegetarian dishes

Let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.