



# Michel Lemoine

Your Personal Chef

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**Sample Menu £40.00 per person**

## **Mise En Bouche**

Bloody Mary broth (own concoction of aromas with vodka, to whet your appétit)

## **Starters**

Country terrine with homemade chutney and toast

Assiette of marinated salmon with green peppercorn, lemon, fresh herbs and olive oil

Warm onion, thyme and Dijon mustard tart with seasonal leaves

## **Main Course**

Baked filet of salmon with pak-choi, ginger and soya sauce beurre blanc

Roast breast of chicken with sautéed oyster mushrooms and Madeira sauce.

Duck confit with buttered savoy cabbage and a thyme sauce

Slow cooked pork with cider and caramelised apple

Gratinated potato gnocchi with cream spinach and nutmeg

## **Dessert**

Traditional vanilla crème Brûlée

Chocolate St Emilion with orange whipped cream

Chocolate and coffee truffle cake

Caramelised apple tarte tatin

Warm spiced pear and almond tart

Bread and butter pudding with vanilla crème anglaise

Passion fruit bavarois

Vanilla cheesecake with red berry coulis

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☎ 01225 46 38 61

☎ 07811 94 46 92

✉ hello@bistrolabarrique.co.uk

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# Michel Lemoine

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**Sample Menu £50.00 per person**

## Mise en Bouche

Bloody Mary broth (own concoction of aromas with vodka, to whet your appétit)

## Starters

Warm fresh crab and basil tart with seasonal leaves  
Wild mushrooms flan with a chives white wine cream sauce  
Lamb kofta with red pepper dip and sweet garlic olive oil emulsion

## Fish Course

Baked filet of sea bass with sautéed garlic spinach and beurre blanc

## Main Course

Roast duck magret with creamed julienne of vegetables and orange sauce  
Navarin of lamb with Mediterranean vegetables, tomato and rosemary sauce.  
Roast Ballotine of chicken breast with chorizo with haricot bean purée  
Wild mushroom risotto with regiano parmesan cheese

## Dessert

Traditional vanilla crème Brûlée  
Chocolate St Emilion with orange whipped cream  
Chocolate and coffee truffle cake  
Caramelised apple tarte tatin  
Warm spiced pear and almond tart  
Bread and butter pudding with vanilla crème anglaise  
Passion fruit bavarois  
Vanilla cheesecake with red berry coulis

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# Michel Lemoine

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**Sample Menu £60.00 per person**

## **Mise en Bouche**

Bloody Mary broth (own concoction of aromas with vodka, to whet your appétit)

## **Starters**

Seasonal Terrine with brioche toast and onion confit.

Carpaccio of tuna fish with a lime and coriander dressing.

Aubergine caviar with parmesan crisp, fresh pasta and pesto dressing

Smoked salmon rilette with horseradish relish, lemon and melba toast

## **Fish Course**

Baked filet of sea bass with sautéed garlic spinach and beurre blanc

## **Main Course**

Pan-fried filet steak au poivre with a red wine, shallots, bay leave sauce

Roast leg of rabbit with tarragon butter wrapped in pancetta served with a Dijon mustard cream sauce.

Rack of lamb in herbs crust, aubergine caviar, roasted garlic and roasted tomato with pesto

Caramelised red onion, goat's cheese and sweet potato tatin

## **Dessert**

Traditional vanilla crème Brûlée

Chocolate St Emilion with orange whipped cream

Chocolate and coffee truffle cake

Caramelised apple tarte tatin

Warm spiced pear and almond tart

Bread and butter pudding with vanilla crème anglaise

Passion fruit bavarois

Vanilla cheesecake with red berry coulis

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