

L'Oranger

Lunch Menu

Starters

Bouquet de légumes d'été croquants et caviar d'aubergine, crevette grillée
Bouquet of crunchy vegetables with aubergine "caviar", grilled tiger prawn

Soupe gaspacho, croque de chèvre et pistou
Fresh tomato gazpacho, thin goat cheese & pesto club sandwich

Tartare de saumon, douceur de petits pois et menthe poivrée
Salmon "tartare", green peas and peppermint light cream

Ruban de melon, salade de tomates cerises, effeuillé de jambon Serrano
Melon with Serrano ham, salad of cherry tomatoes

Main Courses

**Filet de cabillaud rôti à l'ail nouveau
cocotte de carottes et petits oignons au bacon**
Roasted fillet of cod, new garlic, carrots & onions with bacon "en cocotte"

**Suprême de volaille en croûte de moutarde et herbes sèches
sauce diable, pommes Pont-Neuf**
Supreme of chicken, mustard & fresh herbs crust, sauce "diable", "Pont-neuf potatoes"

Pissaladière d'agneau, céleri confit aux parfums du sud
Rump of lamb on a "Pissaladière" tart, confit celeriac, rosemary

Espadon grillé, fricassée de poivrons et gnocchi, sauce vierge
Grilled swordfish, fricassée of pepper & potato gnocchi, sauce "vierge"

2 Courses £27.50

3 Courses £31.50

Please note that a 13.5% discretionary gratuity will be added to the final bill

*Our products are purchased fresh every day, be kind enough to forgive us should some dishes are not available.
Please advise us if you any food-based allergy*

Our private dining rooms are available lunch & dinner upon request

www.loranger.co.uk