

Mon Plaisir Restaurant

Sample menu

MENU DE SAISON

2 Courses £23.95 3 Courses £27.95

Starter + Main Course or Main Course + Dessert

Or

Starter, Main Course and Dessert

Monday to Saturday

**Cornet de Brandade Océane et
Maquereau Poêlé, Sauce Vierge**
*Cornet filled with a Sea Food Brandade
and Pan Fried Mackerel, Sauce Vierge*

Ou

**Mille-feuille d'Aubergine et de
Tomate au Basilic Gratiné au
Fromage de Chèvre**
*Layers of Aubergine and Tomato with
Basil, Gratinéed with Goat's Cheese*

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**Filet de Loup, Flan de Légumes
Beurre Blanc aux Agrumes**
Fillet of Sea Bass, Vegetable Flan and a

Citrus Butter

Ou

**Suprême de Pintade, Purée de
Panais et Gnocchi de Patate Douce**

*Breast of Guinea Fowl, Parsnip Purée
and Sweet Potato Gnocchi*

Ou

Végétarien au Choix

Vegetarian Option Available

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Nougat Glacé

Iced Nougat Ice Cream

Ou

**Tarte Tatin avec Glace à la Vanille
ou Crème Fraiche**

*Warm Apple Tart Tatin with Vanilla ice
cream or crème fraiche*

Ou

Plateau de Fromages

*selection of 3 pieces of cheese from our
cheese board*

A LA CARTE

Cooking everything from fresh our wonderful chef, serves quality French food that ensures memories of your meal will linger long after you've left Mon Plaisir.

LES ENTRÉES

Délicatesse du Sud Ouest £11.95

Traditional Duck Terrine

***Glass of Chateau Lafon £8.95**

Assiette de Crudités £8.25

Assorted Vegetable Crudités

Cannelloni de Saumon Mariné Farci aux Rillettes de la mer sur Toast Brioché £9.95

Marinated Salmon Cannelloni Stuffed with Sea Food 'Rillettes' on Toasted Brioche

Crottin de Chavignol Chaud en Feuille de Brique, Chutney de Poires £7.95

Warm Goat's Cheese in pastry, Pear Chutney

Cassolette d'Escargots Les 6 £7.00 Les 12 £14.00

Snails cooked in Garlic and Parsley Butter

Gratinée à l'Oignon £7.50

Traditional French Onion Soup

Salade de Magret fumé et Rémoulade de Céléri au Sésame £10.95

Smoked Duck Breast Salad with Celeriac and Sesame Seeds

Moules Marinières £8.25

Mussels cooked in White Wine

LES POISSONS

Poêlée d'Encornet à la Persillade, Risotto Safrané et Sommités de Romanseco £16.95

Pan Fried Calamari with Parsley, Saffron Risotto and Broccoli

Médailles de Lotte Pochés dans un Bouillon de Crustacés £22.95

Medallions of Monkfish Poached in a Shellfish Stock

Moules Marinières Pommes Allumettes £13.95

Mussels cooked in White wine and served with Chips

Pavé de Cabillaud, Velouté aux Herbes et Poireaux Glacés £17.50

Fillet of Cod, Herb Velouté and Glazed Leeks

Brochette de St Jacques et Gambas Flambée au Pastis £19.95

Skewer of Scallops and Gambas flambéed in Pastis

LES VIANDES

**Noisettes d'Agneau en Croute de Thym, Pressée
d'Aubergine à la Tomates £18.95**

*Rump of lamb with a thyme crust, puréed aubergine and stuffed
tomato*

**Magret de Canard Rôti, Parmentier de Cuisse Confite,
Gastrique aux Airelles £18.25**

*Roast Breast of Duck, Pie of Confit of Duck Leg and Cranberry
Sweet and Sour Sauce*

**Entrecote Grillée, Sauce Béarnaise ou Poivre et Pommes
Allumettes £22.75**

*Rib Eye Steak with Pommes Allumettes, Bearnaise or Pepper
Sauce*

**Poulet Façon Coq au Vin Maison, Pommes de Terre
Vapeur £18.50**

Coq au Vin (Chicken) with Boiled Potatoes

**Filet de Boeuf, Gratin de Potimarron, sauce Béarnaise,
Poivre ou Fourme d'Ambert £28.95**

*Fillet of Beef, Pumpkin Gratin, Béarnaise, Pepper or Blue Cheese
Sauce*

**Tartare de Boeuf Coupé au Couteau, Pommes
Allumettes £17.95**

Hand cut Beef Tartare with pommes allumettes

VEGETARIEN

**Aubergine Confite, Ratatouille de Légumes, Gratinée au
Parmesan £14.95**

Confit of Aubergine, ratatouille gratinée with parmesan

**Panier de Légumes Grilles, Sauce Tomate et Crème
Fraiche £14.95**

*Grilled vegetables in a Basket with a tomato sauce and crème
fraiche*

LES LEGUMES

Gratin Dauphinois ou Pommes Nouvelles £4.00

Pommes Allumettes £3.50

Petits Pois à la Crème (Peas with Cream and Bacon) £3.75

Haricots Verts (Green Beans) ou Epinards à la Crème

(Creamed Spinach) ou **Légumes du Jour £3.75**
Salade Verte, Panachée ou Tomates £3.25

SAMPLE LUNCH MENU

Mon Plaisir's Covent Garden restaurant is the perfect place for a lunch. Our daily changing lunch menu is offered at the great price of:

2 Courses for £15.95 or 3 Courses for £17.95

Below is a sample of our lunchtime menu from the 4th January, 2017 showing some of the classic and authentic French dishes we offer:

Soupe de légumes

Vegetable soup

Salade de Saumon Pané façon Nicoise

Salmon Salad with green beans, tomato, quail's egg and olives

XXXXX

Truite de Mer, fondue de poireaux à l'éstragon

Sea Trout with a Tarragon leek fondue

Navarin d'Agneau et ses légumes

Lamb Navarin with vegetables

XXXXX

Tarte Amandine aux Poires

Pear and Almond Tart

Entremet Pistache Framboise

Pistachio and Raspberry Entremet

2 Portions of Cheese

PRE-THEATRE MENU

London's theatre is enjoying a fantastic revival at the moment but it's no good sitting there watching the latest offering from Sir Andrew Lloyd-Webber with your stomach rumbling, you may be ejected from the theatre for distracting the actors. So why not come to our Covent Garden restaurant and enjoy our pre-theatre menu, it offers three acts and an encore, which is a snip at **£17.95**.

PRE & POST THEATRE MENU

With a complimentary Tea or a Coffee

2 COURSES £ 15.95

(Starter and Main Course or Main Course and Dessert)

3 COURSES £ 17.95

(Starter, Main Course and Dessert)

Including VAT and complimentary coffee.

Pre-Theatre all night Mondays 5.45-11.15pm

Tuesday to Saturday 5.45PM -7.00PM .

Table to be vacated for 8.00PM

Soupe du Jour

Soup of the Day

Terrine de Porc aux Champignons

Pork and Mushroom Terrine

Salade du Marché

Seasonal Salad

XXXXX

Tagliatelle aux Légumes Grillés, Sauce au Basilic (V)

Tagliatelle with Grilled Vegetables and a Basil Sauce

Poisson du Jour

Fish of the Day

Paleron de Boeuf Braisé, Pomme Purée et Sauce Vin

Rouge

Braised beef with a red wine sauce and Pomme Purée

XXXXX

Crème Caramel

Crème Caramel

Tarte aux Pommes et sa glace à la Cannelle

Thin Apple Tart, Cinamon Ice Cream

A Discretionary gratuity of 12.5% will be added to your Bill

Dessert Menu – Classic French

Desserts

Plateau de Fromage *A selection of 5 pieces of cheese from our*
Cheeseboard £11.95

Individual cheese portion £2.75

Tuile à l'Orange, Suprême d'Agurmes et Meringue à l'Italienne
£6.25

Orange Tuile Biscuit Curl, Citrus Fruits and Italian Meringue

Fondant au Chocolat, Glace Pistache (10mins) £6.25

Chocolate Fondant with a Pistachio Ice Cream

Crème Brulée £5.95

Crème Brulée

Tarte Tatin Glace Vanille ou Crème Fraiche £6.75

Apple Tart Tatin with Vanilla Ice Cream or Crème Fraiche

Crumble aux Fruits Rouges et à la Fleur d'Oranger, Sorbet

Framboise £5.95

Red Fruit Crumble, Orange Blossom, Raspberry Sorbet

Glaces et Sorbets Maison £5.25

Homemade Ice Creams and Sorbets

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.