



27.02.2026

Soirée
Française
Au
SAGE





Menu

Entrées

Onion Soup

Gruyère croûte

Tartiflette

Classic alpine potato bacon and cheese dish

Pâté de Campagne

Country pâté of pork and nuts, toasted croûtes

Moules Farcies

Grilled garlic and parsley stuffed mussels

Plats Principaux

Bouillabaisse

Classic fish stew, fennel and saffron

Confit Duck

Honey glazed with braised bacon and puy lentils

Poulet Chasseur

Tender chicken in a rich sauce of mushrooms, tomatoes,
herbs and white wine

Ratatouille Tarte

With baked goat's cheese

All mains served with vegetables for the table



Menu

Le Dessert

Crêpe Suzette

Pancake with caramelized sugar and orange

Berry Mille-feuille

Thousand sheets pastry, cream and berries

Crème Brûlée

Classic French custard dessert

Three courses – £32pp

Cocktails

French Martini

Vodka, Chambord, pineapple juice

French 75

Gin, lemon, sugar, fizz

Sidecar

Cognac, Cointreau, lemon, sugar

£8.95 each