

DINNER

B
Biarritz Hotel
ST BRELADE'S BAY · JERSEY

biarritzhotel.co.uk

LaVue
AT BIARRITZ HOTEL

Dinner Menu

Served between 6-9 pm

To Start

Marinated Olives £5
Herb-infused olives

Bread & Jersey Butter £5

Soup of the Day £8
Served with crusty bread (v)

Beef Carpaccio £12
Rocket, Parmesan, truffle oil

Crab & Avocado Salad £12
Chives, herb dressing

Beetroot & Goats' Cheese Salad £10
Tomato, basil salsa (v)

Gravelax of Atlantic Salmon £11
Celeriac, walnut salad

Sides

£5 each

Fries

Cheesy Fries

Jersey Royal Potatoes

Buttered Spinach

Seasonal Vegetables

Rocket & Parmesan Salad

Mains

Duck Leg Confit £20
Bubble and squeak, red wine jus

Classic Fish & Chips £20
Crispy battered cod, fries, mushy peas, tartare sauce

Chicken & Mixed Pepper Skewer £20
House slaw, spiced tomato dip

Wild Mushroom Risotto £18
Parmesan, truffle oil (v)

Medallions of Beef Fillet £25
Dauphinoise potatoes, red wine jus, blue cheese

Pan-Seared Cod Fillet £20
Parsley mash, asparagus, lemon butter

Moules Marinière £10 | £20
White wine, garlic, cream, fries, baguette

Dessert

Orange Crème Brûlée £8
White chocolate cookie

Lemon Cheesecake £8
Berry compote

Chocolate Fondue £9
Brioche croutons

Selection of Ice Creams £8
Strawberry sauce, chocolate flake

Selection of Cheeses £12
Crackers, chutney, walnuts, honey

Menu descriptions may not list all ingredients.

If you have any allergies or intolerances, please inform your server when ordering.
We are happy to cater for gluten-free, dairy-free and vegan dietary requirements.

A discretionary 10% service charge will be added to your bill. All prices include GST.

(v) Vegetarian