

# La Fibule

## VALENTINES MENU

### STARTERS

- Ⓥ **GOATS CHEESE**  
Grilled goats cheese with rocket salad, walnuts, caramelised red onion croutons served in a honey mustard dressing
- Ⓥ **TERRINE DE CHAMPIGNONS**  
Fresh mushrooms with tomato, garlic, thyme and yoghurt
- CRAB AND PRAWNS TABULE**  
Avocado with peeled prawns, crab meat and bulgar salad with a touch of chilli
- CREVETTE ROYALE**  
King prawns with garlic, mixed herbs, tomato and harissa (chilli)
- Ⓥ **MEZZA**  
A selection of cold starters served with warm bread



Ⓥ Suitable for vegetarians

### MAIN COURSES

- BROUCHETTE SAMAK**  
Skewers of monk fish and King prawns with grilled vegetables
- KING PRAWNS AND SCALLOPS**  
Fresh King prawns and scallops in garlic butter sauce with a touch of tomato sauce
- POULET ATLAS**  
Breast of chicken with goats cheese, rosemary, shallots and sundried tomatoes served with creamy sauce, almonds and mushrooms
- TAGINE D'AGNEAU D'ASILLA**  
Tender pieces of lamb cooked in yoghurt, sage and mint
- TAGINE D'AGNEAU PIQUENT**  
Tender pieces of lamb cooked with mixed peppers, chilli and almonds
- Ⓥ **AUBERGINE FARCI**  
Stuffed aubergine with cous cous, dry fruit, goats cheese, almonds and pine kernels
- Fresh vegetables of the day, potatoes and cous cous

A choice from the Dessert menu

£ 31.95

