

Le Sept summer lunch menu

One course £8.00 Two courses £10.00 Three courses £12.00

starters

French onion soup topped with cheese crouton

Garlic bread or garlic bread with cheese

Grilled Scottish queenie scallops with garlic and parsley butter

Mozzarella and vine tomato salad with garlic and herb oil

Scottish smoked salmon and crayfish tail salad with lime and basil dressing

Home made chicken liver terrine wrapped in bacon served with red onion jam

mains

Grilled fillet of seabass with lemon and coriander oil and served with basmati rice

Homemade vegetarian tart (please ask for today's filling) with mixed leaf and tomato salad

Pot of fresh mussels served with fries. (please ask for today's sauce)

Tartiflette: potatoes, leeks and onions in a creamy white wine sauce topped with reblochon cheese, served with side salad

Pan fried parmesan crumbed chicken breast, served with lemon & chilli crème fraiche and mixed leaf and tomato salad

Crepe or organic egg omelette: see fillings below, served with fries or salad

Crepe fillings • chilli con carne • smoked haddock, chives and crayfish tails
• mushroom • spinach and ricotta • ham • chicken and broccoli.

Le Sept crepes are generously filled, topped with béchamel sauce and Jarlsberg cheese

Omelette fillings: • ham • mushroom • cheese • tomato (mixed fillings 1.00 each)

Extra sides • fries • bread • mixed leaf salad 1.00 each

desserts

Chocolate & Cointreau terrine

Lemon crepe

Chocolate crepe

Lemon sorbet.

Ice cream • vanilla • white chocolate • chocolate.

coffees

Latte • Cappuccino 2.25

Filter coffee 1.90

Espresso 1.90/2.10

Tea 2.00

Liquor coffees 4.50

Prices are inclusive of V.A.T 10% optional service charge on tables of 6 or more

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