

# FRANQUETTE

· GINGUETTE & BBQ ·



## STARTERS & SHARING

<b>Burrata</b> with barbecue grilled vegetables .....	9€	<b>Squid</b> .....	8€
<b>Eggplant caviar</b> and pita bread .....	6€	<b>À la Bonne Franquette</b> .....	25€
<b>Grilled shrimps</b> with garlic and lemon .....	9€	Squid, Burrata barbecue grilled vegetables, Eggplant Caviar, Fuet sausage	
<b>Fuet sausage</b> 150gr .....	6€		

## BARBECUE

ONE SIDE AND ONE SAUCE OF YOUR CHOICE

<b>Beef Entrecote 180g</b> grilled on the BBQ.....	20€	<b>Prawns grilled on the BBQ</b> sauce of your choice.....	22€
<b>French pork ribs</b> marinated and grilled on the BBQ .....	18€	<b>Whole fish</b> depending on availability, grilled on the BBQ.....	on slate
<b>French farm chicken leg</b> Label fermier jaune.....	17€	<b>French beef prime rib</b> (for 2) approx. 1kg.....	54€
marinated in Cajun spices and grilled on the BBQ		BBQ grilled - 2 sauces and 2 toppings	
		Bone marrow +7 €	

## BURGERS

ONE SIDE AND ONE SAUCE OF YOUR CHOICE

<b>Cheeseburger</b> .....	17€
French ground beef, cheddar, coleslaw, Franquette sauce, onions, tomatoes, pickles, salad	
<b>Chickenburger</b> .....	17€
Breaded chicken, Cheddar, coleslaw, Franquette sauce, onions, tomatoes, pickles, salad	
<b>Veggieburger</b> .....	16€
Burrata, seasonal vegetables with Cajun spices, green pesto	

**DOUBLE UP YOUR BURGER**

+2€

Extra bacon +1€.

## SIDES

<b>French Fries</b> .....	
<b>Baked potatoes</b> Chive cream .....	
<b>Coleslaw</b> .....	
<b>Small Mac'&amp;Cheese</b> .....	
<b>Cajun Spiced Ratatouille</b> .....	

Additional sides: 5€

## SALADS

<b>Franquette</b> .....	16€
Grilled shrimps, coleslaw, almonds, cherry tomatoes, baby lettuce	
<b>Veggie</b> .....	15€
Burrata, grilled vegetables, cherry tomatoes, pine nut, baby lettuce	

## MUSSELS

<b>Moules marinières</b> .....	17€
<b>Mussels with cream sauce</b> .....	18€
<b>Mussels with chorizo</b> .....	18€

## DESSERTS

<b>Chocolate fondant</b> vanilla ice cream.....	7€
<b>Tiramisu</b> mascarpone cream and coffee.....	8€
<b>Crème brûlée</b> .....	8€
<b>Gourmet coffee / tea</b> .....	9€
<b>Ice cream 2-3 scoops</b> .....	4,5€ / 6€

## SAUCES

BBQ - TARTAR - KETCHUP - PEPPER

# CORNER SPRITZ

<b>French Spritz</b> .....	<b>8€</b>
Lillet blanc, Prosecco, mint, lime	
<b>Apérol Spritz</b> .....	<b>8€</b>
Apérol, Prosecco, Perrier, slice of orange	
<b>Hugo Spritz</b> .....	<b>9€</b>
Gin, Prosecco, elderflower sirup, fresh mint, lime, Perrier	

# COCKTAILS

<b>Mojito</b> .....	<b>8€</b>
Rum, mint, lime, Perrier, cane sugar	
<b>Lynchburg Limo</b> .....	<b>8€</b>
Jack Daniel's, Triple sec, lemon juice, cane sugar, lemonade	
<b>Armagnac Sunset</b> .....	<b>8€</b>
Armagnac VSOP, elderflower syrup, lime, Perrier	

# LIQUEUR

<b>Get 27</b> 4cl.....	<b>7€</b>
<b>Armagnac Tariquet VSOP</b> 4cl.....	<b>8€</b>

# MOCKTAILS

<b>Virgin mojito</b> .....	<b>6€</b>
<b>Fruity</b> .....	<b>6€</b>
Pineapple juice, lemon juice, orange juice, grenadine syrup	

# SPARKLING

<b>Champagne Nicolas Feuillate</b> .....	<b>49€</b>
« Brut Réserve » 75cl Bottle	
<b>Prosecco</b> .....	<b>6€/ 35€</b>
12cl champagne glass / 75cl bottle	

# DRAFT BEER

<b>Jupiler</b> lager beer 25cl / 50cl.....	<b>4€ / 7€</b>
<b>Hoegaarden Blanche</b> .....	<b>4,5€ / 7,5€</b>
white beer 25cl / 50cl.	

# BOTTLED BEER

<b>La Canaulaise Blonde</b> lager beer 33cl.....	<b>6€</b>
<b>La Canaulaise Blanche</b> white beer 33cl.....	<b>6€</b>
<b>La Canaulaise IPA</b> 33cl.....	<b>6€</b>

# APÉRITIFS

<b>Kir</b> 12cl.....	<b>5€</b>
<b>Ricard</b> 2cl.....	<b>3.5€</b>
<b>Lillet Blanc</b> 6cl.....	<b>5€</b>
<b>Martini rouge, blanc</b> 6cl.....	<b>5€</b>

# RED WINES

	15cl / 75cl
<b>AOC Bordeaux</b> .....	<b>4€ / 19€</b>
Château Lascaux	
<b>AOC Bordeaux</b> .....	<b>21€</b>
Château de l'Aubrade	
<b>Graves Rouge</b> .....	<b>23€</b>
Château Pouyanne	
<b>St Estephe</b> .....	<b>31€</b>
Château Croix de Marbuzet	

# WHITE WINES

	15cl / 50cl / 75cl
<b>AOP Bordeaux</b> .....	<b>4€ / 19€</b>
Château Lascaux	
<b>AOC Bordeaux</b> .....	<b>20€</b>
Château Jarr Blanc Bio 	
<b>IGP Côtes de Gascogne</b> .....	<b>4,5€ / 22€</b>
Tariquet 1ères Grives	

# WATER, SODA & JUICE

<b>Abatilles Water</b> 100cl.....	<b>5,5€</b>
<b>Coca-Cola, Coca-Cola zéro</b> .....	<b>3,5€</b>
<b>Limonade, Orangina, Ice Tea</b> .....	<b>3,5€</b>
<b>Perrier</b> .....	<b>4€</b>
<b>Fruit juice</b> .....	<b>4€</b>
Apple / Apricot / Pineapple / Orange	
<b>Fruit cordial</b> 25cl.....	<b>2,5€</b>

# COFFEE & TEA

<b>Espresso, decaf</b> .....	<b>2€</b>
<b>Macchiato, latte</b> .....	<b>2,5€</b>
<b>Double Espresso</b> .....	<b>3€</b>
<b>Cappuccino</b> .....	<b>4€</b>
<b>Tea or infusion</b> .....	<b>3,5€</b>
<b>Poulain hot chocolate</b> .....	<b>4€</b>
<b>Irish Coffee</b> .....	<b>8€</b>

# VINS ROSÉS

	15cl / 75cl
<b>AOP Bordeaux</b> .....	<b>4€ / 15€</b>
Château Lascaux	
<b>IGP Pays d'Oc</b> .....	<b>16€</b>
Méli Mélo	
<b>Bordeaux Rosé</b> .....	<b>18€</b>
Château l'Aubrade	
<b>Côtes de Provence Rosé</b> .....	<b>24€</b>
Folenvie	

# WINES CARAFE

	15cl / 50cl
<b>- RED - Bordeaux Rouge</b> .....	<b>3,5€ / 12€</b>
Château Lestrille	
<b>- WHITE - Bordeaux Blanc</b> .....	<b>3,5€ / 10€</b>
Château Lestrille	
<b>- Rosé - Bordeaux Rosé</b> .....	<b>3,5€ / 10€</b>
Château Lestrille	