

CAUSEWAY COAST
& GLENS

Restaurant Week

11-19 November 2017



Tarte flambée is now a French Rooms Lunch-time classic.



Friday 17th November
5.30 - 7:00 pm
from £13.85 including dessert

Tarte flambée Evening

One of the most famous specialities of the Alsace region of France with a base similar to the Italian pizza but thin, crispy and not normally round!



For reservations call 028 2073 0033



- Traditional 13.85**
with a crème fraîche topping, streaky bacon and sauté onions.
- Forestière 14.85**
As the 'Traditional' but with added mushrooms and Gruyère cheese.
- Jeanette 14.85**
Crème fraîche, sauté onions, mushrooms, red pepper and sprinkled with Boilie goats cheese.
- Dijonnaise 15.85**
Crème fraîche, sauté onions, chicken strips infused with Dijon mustard, melting French Brie and a cranberry & port chutney.

- Tarte tatin**
A traditional French apple dessert with toffee sauce and fresh cream.
- Ice cream trio coupe**
Tickety Moo Selection of honeycomb, strawberry & Valrhona chocolate with a chocolate sauce & wafers.
- Chocolate fondant**
A moist chocolate pudding served with whipped cream.
- Camembert & goats cheese**
with 'Fudges' biscuits and fig chutney.

We  making Tarte flambée