

SUNDAY ROAST

£25.00 for two to share
Enjoy a Sunday Roast sharing
board with your choice of roast
with all the trimmings
Kids eat free off Sunday lunch menu
(1 adult = 1 child)

FRANCS RESTAURANT

BON MARCHE

Set menu - 2 Courses
Lunch £11.95
Dinner £14.95
Available - Mon all Night.
Tues - Sat up to 7.30pm
Sunday 5.30- 7.30pm



DELIVEROO

2, Goose Green, Altrincham, Cheshire WA14 1DW Tel: 0161 941 3954 www.francs-altrincham.com



SHARING

3/4 persons

FRANCS BOARD - Chicken liver parfait, montbeliard sausage, hummus, chicken strips, chimichurri, char roasted red peppers olives, sun blushed tomatoes, crispy halloumi & charred asparagus with ciabatta **£17.50**

FLAT BREAD **£5.75**

Provençal vegetables & mozzarella with pesto oil

HORS D'OEUVRES (v) (gf) **£3.25**

Provençal Olives

Hummus with home-made vegetable crisps & a mint tzatziki **£4.50**

FRANCS GARLIC BREAD **£3.95**

FRANCS PAN RICARD **£4.95**

Garlic bread with French melted cheeses

STARTERS

AVOCADO CARLO (v) **£5.95**

Toasted ciabatta bread, with smashed avocado & cream cheese, lemon juice, chilli, pumpkin seeds & a soft poached egg, drizzled with butter sauce

CLASSIC FRENCH ONION SOUP **£6.50**

Baked with a gruyère crouton & a splash of Ricard

POULET PARFAIT **£5.95**

Chicken liver parfait with salami, onion marmalade, gherkins and garnish with French leaves

MONTBELIARD **£7.50**

Traditional smoked French sausage served with puy lentils

BOURRIQUE SOUP **£6.95**

A French Fish soup, made with langoustines & shell fish, saffron, served with a rouille mayonnaise & gruyere cheese crouton

SAUMON CROQUETTE **£5.95**

Hot smoked salmon, spring onion and tarragon croquette, served with Remoullade sauce, gherkins and French leaves

SALAD (gf)

SALADE VANDAGE **£5.95 (sm1) £9.25 (1ge)**

Summer seasonal fruit, Vignotte cheese, plum tomatoes, with French leaves and Francs dressing

SALADE NICOISE (v) **£5.95 (sm1) £9.25 (1ge)**

Line caught tuna on a French leaf salad, French beans, with capers, olives, anchovies, boiled egg, potato & tomatoes, drizzled with extra virgin olive oil

CHARISMATIQUE (v) **£5.95 (sm1) £9.25 (1ge)**

Galia melon, avocado, walnuts, tomatoes & St Agur cheese on a bed of mixed leaves tossed with our tangy vinaigrette

LA ROCHELLE **£6.95 (sm1) £9.95 (1ge)**

Baby prawns, slices of red pepper, poached chicken breast & salmon, served with French leaves drizzled with Marie Rose sauce

HIGHLY NUTRITIONAL - SUPERFOOD SALADS

SUPERFOOD SALAD (v) **£6.95 (sm1) £9.95 (1ge)**

Kale, red cabbage, bell pepper, carrots, broccoli, walnuts, avocado, tossed with a ginger lemon dressing

QUINOA SALAD (v) **£6.95 (sm1) £9.95 (1ge)**

Spinach, quinoa, beetroot, feta, mango, red onion, orange segments, pomegranate seeds & edamame beans in a light vinaigrette

Add

Char grilled chicken strips or pan seared salmon (gf) **£4.95**

Char grilled Halloumi (gf) **£3.95**

MAINS

PAN FRIED SEA BREAM (gf) **£14.95**

Served with a tomato & avocado salsa, butternut squash puree, wilted pak choi and a spring onion rosti

EGLÉFIN MONTE CARLO (gf) **£14.95**

Naturally smoked haddock, presented on pea & spinach risotto cake, with a grain mustard sauce, garnished with asparagus and topped with a soft poach egg

POULET PACIFIQUE **£13.95**

Char-grilled chicken breast marinated with coconut milk, fresh lime, coriander & Thai spices. Served with watercress, tomato, red onion, & mung bean salad in a soya & sesame seed dressing & saffron rice

CREPE PROVENCAL **£8.95**

Thin, herbed French crepe filled with roasted Provençal vegetables, baked with a tomato and a gratinée of French cheese, served with Francs salad

DUCK BREAST **£14.95**

Pan roasted duck breast cooked pink, served with a blueberry game sauce, wilted pak choi, butternut squash & a spring onion rosti

HALOUMI STUFFED PEPPERS (v) **£9.95**

Peppers filled with cous cous, halloumi & provençal vegetables, served with a mixed salad and garlic flat bread

PEA & SPINACH RISOTTO CAKES (v) **£9.50**

Two formed risotto cakes, served with poached eggs and French Green beans

COLIN FRIT **£12.95**

Pan fried hake filet served over crushed new potatoes, capers, seasonal vegetables, with a beurre blanc sauce

TAJINE D'AGNEAU **£12.95**

Slowly braised Lamb with almonds, apricots, honey and saffron with a Moroccan twist, served with cous cous

ACCESSORIES **£3.25**

Tomato, mozzarella & basil (gf)

Broccoli & Almonds (gf)

Grilled mediterranean vegetables (gf)

Spring onion rosti

Dauphinoise potatoes

Ratatouille (gf)

Saffron Rice, Rustic Fries, Francs Mash

£2.75

KIDS MENU

Hummus & flat bread, batons of carrot, celery & cucumber (v)

Fish goujons with fries & peas

Cumberland sausage served with Francs mash

Pasta in a tomato sauce (v)

Beef burger in a brioche bun with fries

Chicken Strips with Cous Cous

£6.95 for two courses

DESSERT - Ice Cream (Please ask for selections)

FROM THE GRILL

All our meat is British and matured for a minimum of 28 days

Served with rustic fries, or horseradish mash, with watercress & rocket garnish

STEAKS (gf)

10oz Rib Eye **£19.00**

8oz Rib Eye **£14.00**

8oz Filet **£23.50**

Choice of red wine, or peppercorn

sauce, garlic butter (gf), Chimichurri (gf) or balsamic reduction (gf)

CHAR ROASTED LAMB RUMP **£15.50**

Marinated lamb rump cooked pink served with dauphinoise potatoes and ratatouille and a splash of Lamb jus

FRANCS BURGER **£10.95**

Prime beef burger, with tomato, red onion, lettuce & chorizo jam in a Brioche bun with rustic fries

Add Cheese **£1.00** / Bacon **£1.50**

CHICKEN BURGER **£9.95**

Chicken burger, jalapeno, guacamole & lime juice, in a Brioche bun with rustic fries

DESSERTS

DUBARRY CHOCOLATE FONDU (for 2) **£9.50**

Marshmallow, waffle, seasonal fruits

SWISS MOVENPICK ICE CREAM **£5.95**

3 x scoops please ask for selections

WHITE CHOCOLATE & RASPBERRY

CRÈME BRULÉE **£5.95**

SWISS MOVENPICK SORBET (gf) **£5.25**

Lemon / Pear / Cassis

TRADITIONAL ITALIAN PANNA COTTA **£5.95**

Garnished with seasonal fruits

FRANCS CHOCOLATE FUDGE CAKE **£5.95**

Served with Pistachio Ice cream

DESSERT DU JOUR

Please ask your server

CHEESE **£6.95**

A selection of St Agur, Brie & Vignotte cheese. Served with seedless grapes, French bread & crackers

Please note; chefs do use nuts in their kitchen and menu descriptions do not show all ingredients, If you have any dietary requirements please advise your server at time of ordering. (gf) = Gluten free (v) = Vegetarian

FRANCS RESTAURANT

drinks MENU

WHITE

- 1 **MICHEL SERVIN BLANC, VIN DE FRANCE**
An easy drinking white, open and pour
Bt1/16.95 125ml/3.25 175ml/4.70 250ml/5.90
- 2 **ALFREDINI GARGANEGA PINOT GRIGIO, VENETO**
Lively crisp apple fruit
Bt1/19.75 125ml/3.80 175ml/5.30 250ml/6.95
- 3 **CUVÉE DES FAMILLES SAUVIGNON-VIOGNIER, VIN DE FRANCE**
An aromatic Sauvignon with a honeyed edge
Bt1/20.75 125ml/4.10 175ml/5.60 250ml/7.20
- 4 **PICPOUL PLO D'ISABELLE, PICPOUL DE PINET**
An elegant white with a refreshing finish
Bt1/21.50 125ml/4.20 175ml/5.75 250ml/7.50
- 5 **EL CANTE ALBARIÑO, RÍAS BAIXAS**
The Sauvignon of Spain. Fresh and zesty. Olé!
Bt1/23.50 125ml/4.50 175ml/6.20 250ml/8.10
- 6 **FATHOMS SAUVIGNON BLANC, MARLBOROUGH**
A classic New Zealand Sauvignon, gooseberry and raspberry leaf
Bt1 £26.50
- 7 **MONTAGNY, GRAND VIN DE BOURGOGNE, BUXY**
A rich, creamy white with fresh peach
Bt1 £29.00

RED

- 8 **MICHEL SERVIN ROUGE, VIN DE FRANCE**
Luscious berry fruit, an easy drinking red
Bt1/16.95 125ml/3.25 175ml/4.70 250ml/5.90
- 9 **BIG BOMBORA SHIRAZ, AUSTRALIA**
Ride the bramble fruit wave, hints of spice
Bt1/19.75 125ml/3.80 175ml/5.30 250ml/6.95
- 10 **BEAUTÉ DU SUD MALBEC**
If a juicy steak is the poison, Malbec is the antidote!
Bt1/20.75 125ml/4.10 175ml/5.60 250ml/7.20
- 11 **LONELY TREE ZINFANDEL**
A heady, rich red with sweet vanilla spice
Bt1/21.50 125ml/4.20 175ml/5.75 250ml/7.50
- 12 **PAVILLON DES TROIS ARCHES MERLOT, PGI PAYS D'OC**
Luscious, smooth ripe berry fruits
Bt1/22.50 125ml/4.25 175ml/5.90 250ml/7.95
- 13 **CLARO RESERVA PINOT NOIR, RAPEL VALLEY**
A red fruit bomb, smooth and velvety
Bt1/23.50 125ml/4.50 175ml/6.20 250ml/8.10
- 14 **SAN MILLAN CRIANZA, BODEGAS BILBAÍNAS, RIOJA**
A herbaceous red with dusky bramble fruit
Bt1 £25.95
- 15 **CHÂTEAU ÇARONNE STE-GEMME, CRU BOURGEOIS, HAUT-MÉDOC**
Perfumed red fruit with black pepper spice
Bt1 £34.95

ROSÉ

- 16 **BLUSHMORE ZINFANDEL ROSÉ**
A richer, sweeter style
Bt1/19.75 125ml/3.80 175ml/6.95 250ml/8.30
- 17 **ORMILLES ROSÉ, CÔTES DE PROVENCE**
Soft red berry fruit with white pepper spice
Bt1/20.75 125ml/4.10 175ml/5.60 250ml/7.20
- 18 **M DE MINUTY ROSÉ, CÔTES DE PROVENCE**
Smooth, elegant strawberry fruit
Bt1 £26.50

COCKTAILS

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| APEROL SPRITZ | £7.25 |
| Bitter sweet aperitif with prosecco, orange & soda | |
| SPARKLING CRANBERRY ELDERFLOWER | £7.25 |
| Vodka, Elderflower Liqueur, Cranberry, Club Soda | |
| MOJITO | £7.25 |
| Havana Rum, soda water, sugar syrup, lime, fresh mint | |
| COSMOPOLITAN | £7.25 |
| Vodka, orange liqueur, lime juice, cranberry juice | |
| FRENCH GIMLET | £7.25 |
| Elderflower Liqueur, Gin, Lime juice | |
| KIR ROYALE | £7.95 |
| Cassi, Prosecco | |
| FRENCH 75 | £7.95 |
| Gin, Prosecco, sugar syrup, lemon juice | |
| CUBA LIBRE | £7.25 |
| White Rum, Lime juice, Coke | |
| PIMMS | £6.95 |
| Cucumber, Mint & Lemonade | |
| BLOODY MARY | £6.50 |
| Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce, lime wedge | |
| DARK & STORMY | £6.50 |
| Gosling Black Bermuda Rum & Ginger beer | |

NON-ALCOHOLIC

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|---|-----------------------|-------|
| TROPICAL BLEND | £4.50 | |
| Fresh banana, passion fruit, orange juice | | |
| SUNSHINE DAIQUIRI | £4.50 | |
| Fresh strawberries, fresh lime juice, lemon, mango nectar | | |
| Freshly Squeezed Orange Juice | | £3.00 |
| Bottles of Coke / Diet Coke | | £2.50 |
| J20 Orange & Passion fruit or Apple & Mango | £2.75 | |
| SAN PELLIGRINO | £2.50 | |
| Orange / Lemon | | |
| Fever tree Tonic | £1.50 | |
| SOFT DRINKS | £2.10 | |
| Lemonade | | |
| Pepsi / Diet Pepsi | | |
| Soda water | | |
| Pineapple Juice | | |
| Apple Juice | | |
| Elderflower / Blackcurrent / | | |
| Orange / Lime Cordial | £1.50 | |
| Mineral Water | £2.95 bt1 / £1.45 gls | |

TEA & COFFEE

- | | | |
|-----------------------|------------|-------|
| Espresso | £2.05 / Lg | £2.45 |
| White coffee | | £2.10 |
| Black coffee | | £2.05 |
| Cappuccino | | £2.30 |
| Latte | | £2.55 |
| Mocha / Hot Chocolate | | £2.55 |
| English Tea | | £2.10 |
| Earl Grey | | £2.10 |
| Mint Tea | | £2.10 |
| Liquor coffee | | £6.10 |

CHAMPAGNE & FIZZ

- PROSECCO CORTE ALTA, DOC**
Champagne's sexy Italian cousin
Bt1 £26.50 Glass £5.00
- CORTA ALTA MAGNUM DOC**
Magnum £45.00
- CHAMPAGNE**
J De Telmont Grand Reserve NV
Bt1 £37.00
- LAURENT PERRIER BRUT**
Bt1 £55.00

TRIO OF WHITE WINE 125ml glass of each
Pinot Grigio, Cuvee Families & Albarino
£10.50

TRIO OF RED WINE 125ml glass of each
Big Bombora Shiraz, Beaute du Sud Malbec & Claro Pinot Noir
£12.60

LES BIÈRES

Draft Becks Vier **Pint £3.90 Half £2.00**

Draft Kronenberg **Pint £4.20 Half £2.15**

BOTTLE BEERS

Peroni 330ml	£3.95
Budvar 500ml	£4.50
Magners Cider	£4.50
Guinness 500ml	£4.30
Becks Alc Free	£3.20
Fruit Cider	£4.50
Bitters 440ml	£3.50

Spirits & Mixers	£4.00-25ml
Baby Mixers	£0.95
Bombay Gin	£4.50
Hendricks	£4.50
Grey Goose Vodka	£4.60
Fevertree Tonic	£1.50

Jack Daniels	£4.00
Jameson	£4.00
Courvoisier	£5.20
Remy Martin	£6.50
Glenfiddich	£5.20
All Liquors	£4.00

All	£3.00
Vermouths	
Sherry	
Port	
Ricard	£4.00

FRANCS FUNCTION ROOM

Available for;
Weddings • Corporate • Private
Please ask for details (No room hire)

FRANCS EVENT CATERING

Bringing restaurant quality food to your home or venue

Contact No. 0800 334 5196 (opt. 2)
Email. sales@francseventcatering.com