

Chez Lindsay

CRÊPERIE · CUISINE BRETONNE

BIENVENUE CHEZ LINDSAY!



At Chez Lindsay we specialise in French cooking from the Brittany region.

Seafood and pancakes, “the twin glories of Breton cooking”* feature prominently on our menu but we also serve a comprehensive selection of starters, salads, fish and meat dishes all typical of the region.

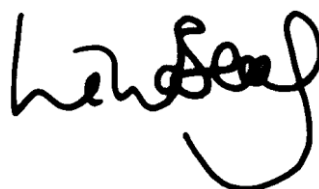
Our “galettes” (buckwheat pancakes) are cooked to order on a flat griddle and served with your choice of fillings. They are made in the traditional way by our team of Breton crêpiers. Buckwheat is rich in vitamins and minerals and has a distinctive nutty taste. For those allergic to gluten - it is gluten free!

The Bretons drink cider with their galettes and we have therefore imported some special ciders from the region. They are very different from most English ciders, deliciously refreshing and low in alcohol. In true Breton style, we serve our ciders in cups or “bolées”.

Our menu is designed to suit all occasions - a relaxed 3 course dinner or a quick brunch, lunch or supper.

We have chosen our wine list to complement our selection of starters, salads, fish and meat with a particular emphasis on the Loire. We hope you enjoy sampling some of our finds

Bon appetit!



* Time Out London Guide

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LES FRUITS DE MER

Plateau de Fruits de Mer
Starter £ 18.95 Main Course £ 32.50
Langoustines, oysters, crab, surf clams,
shrimps, cockles, whelks, winkles

Huitres Fines de Claire £ 10.20
6 Breton oysters

Bulots £ 6.10
Whelks with aioli

Assiette de Crevettes Roses et Grises
£ 6.95
Plate of shell-on prawns and brown shrimps with
mayonnaise

Crabe £ 9.10
Whole crab with mayonnaise

Bigorneaux £ 5.90
Winkles with aioli

LES ENTREES

Soupe du Jour £ 5.00
Soup of the day with baguette

Soupe à l'Oignon Gratinée £ 6.70
French onion and cider soup

Huitres Chaudes au Cidre £ 12.25
6 warm Breton oysters with spinach and
cider cream

Escargots de Bourgogne
6: £ 6.15 12: £ 11.25
Snails with garlic butter

Moules à la St Malo £ 7.50
Mussels with white wine, cream, shallots
and thyme

Soupe de Poisson £ 6.90
Fish soup with cheese, rouille and croutons

Boudin Noir £ 6.25
Black pudding with apple compot

Sardines Grillées £ 6.10
Grilled sardines with thyme, shallots and parsley
butter

Coquille de Fruits de Mer £6.65
Coquille of seafood with mushrooms and cream

Parfait de Foie de Volaille £6.65
Chicken liver parfait with toast and salad

LES SALADES

Salade Verte £ 3.60
Green leaf salad

Salade de Tomates £ 4.40
Tomato and herb salad

Assiette de Crudités £5.90
Selection of French style crudités: carrot,
celeriac, cucumber, beetroot, tomato

Salade Panaché £ 4.35
Mixed leaves with tomatoes

Salade de Hareng Fumé £ 6.70
Smoked herring salad with warm
potatoes in vinaigrette

Salade d'Ecrevisses
Starter £ 7.95 Main Course £ 10.00
Crayfish & parmesan salad, croutons, apple, new
potatoes and light creamy garlic dressing

A discretionary service charge of 12.5% will be added to your bill

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LES GALETTES

LES CLASSIQUES

Traditional buckwheat pancakes with classic fillings

Au Beurre £ 3.95

The basic pancake - enjoyed for the pure taste of the buckwheat - with butter

Oeuf Jambon £ 6.80

With egg and ham

Fromage £ 5.65

Filled with cheese

Jambon Fromage £ 7.40

With ham and cheese

Au Lait Ribot £ 5.00

A buckwheat pancake with a cup of Buttermilk

Fromage Tomate £ 7.00

With cheese and tomato

Oeuf Fromage £ 6.80

With egg and cheese

Fromage Oignons £ 7.00

With cheese and onions

A smaller size of any galette from this section, suitable as a starter: £1.00 less

Supplementary fillings to Buckwheat Pancakes:

Jambon (ham) £ 1.75, Fromage (cheese) £ 1.75, Oeuf (egg) £1.15,
Oignons (onions) £ 1.40, Tomate (fresh tomato) £1.40, Sauce Tomate (tomato sauce) £ 1.85,
Epinards (spinach) £ 1.85, Champignons (mushrooms) £1.85

LES COMPLETEES

Traditional Breton combinations of fillings

Complète £ 8.55

Buckwheat pancake with egg, cheese and ham - the classic combination

Super Complète £ 10.75

With all the classics; egg, cheese, ham, onions, mushrooms, tomato

Brunch Special £ 12.80 (before 12.30pm)

Galette Complete, 25cl bottle Kerisac Cider, Coffee

NOS SPECIALITES

Galette St Jacques £ 10.20

Buckwheat pancake with queen scallops and leeks

Galette au Roquefort £ 9.70

Buckwheat pancake with onion sauce, celery, walnuts and Roquefort sauce

Galette au Chèvre £ 10.00

Buckwheat pancake with goats cheese, tomato, spinach and lettuce

Galette à l'Andouille £ 10.50

Buckwheat pancake with chitterling sausage, onions and mustard sauce

Galette au Saumon Fumé £ 10.75

Buckwheat pancake with smoked salmon, lemon and chive cream

Galette de Chez Lindsay £ 9.25

Buckwheat pancake with cheese, ham and spinach

Galette à la Ratatouille £ 9.80

Buckwheat pancake with cheese and ratatouille

Galette aux Fruits de Mer £ 11.50

Buckwheat pancake with mixed seafood, lemon olive oil and julienne of vegetables

At Chez Lindsay we use only free range eggs and our buckwheat flour is organic

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LES GRANDS PLATS

Bar Grillé £ 20.00

Whole grilled sea bass with salad, new potatoes and mixed pepper butter

Panaché de la Mer £ 20.25 (1 person) £ 38.95 (for two)

Mixed grilled fish and seafood with trio of dips, green salad and new potatoes

Filet de Cabillaud à la Bretonne £ 17.70

Filet of cod with prawns, spinach, new potatoes and seafood sauce

La Cotriade £ 18.70

Casserole of red gurnard, sea bream, mackerel, lobster, mussels, langoustine, potatoes, vegetables

Gambas au Beurre à l'Ail £ 17.40

King prawns with white wine, butter, garlic and parsley, rice and a green salad

Feuilleté de St Jacques et Fondue de Poireaux £ 17.40

Puff pastry case filled with scallops and leeks, cider butter sauce

Noisette d'Agneau et son Jus Caramelisé au Chouchen £ 20.50

Lamb noisettes with Breton honey liqueur, lamb jus, gratin Dauphinois and seasonal vegetable flan

Foie de Veau, Petits Pois à la Française £ 16.15

Pan fried calf's liver flavoured with buckwheat, 'petit pois' with cream, lettuce and bacon and mashed potato

Suprême de Volaille à la Normande £ 15.10

Breast of chicken with calvados cream sauce, sautéed new potatoes and green vegetables

Steak Frites £ 17.95

Grilled sirloin steak with béarnaise sauce, french fries and salad

Salade de Chèvre en Croûte £ 10.00

Warm goat's cheese in puff pastry with salad, grapes, pinenuts and croutons

Nos Accompagnements

Ratatouille £ 4.10

Pommes Frites £ 3.10

Gratin Dauphinois £ 4.10

Mangetouts et Haricots Verts £ 4.10

Corbeille de Pain £ 1.80

Basket of bread with butter

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LES DESSERTS

NOS CREPES (FROMENT)

Sweet Pancakes

Beurre et Sucre £ 4.60

With butter and sugar

Citron £ 5.10

With lemon juice and sugar

Miel Amandes £ 5.60

With honey sauce and almond

Normande £ 5.90

With apples and caramel sauce

Frangipane £ 6.25

With frangipane and vanilla ice cream

Canadienne £ 5.10

With organic maple syrup

Chocolat Banane £ 6.10

With chocolate sauce and banana

Confiture £ 5.10

With jam of your choice

Nos Crêpes Glacées £2.10 supplement

Any sweet pancake with a scoop of ice cream of your choice

Nos Crêpes Flambées £4.25 supplement

Any sweet pancake flambéed with calvados, cognac, grand marnier or a liqueur of your choice

Chantilly £1.80

Sweet whipped cream

NOTRE SPECIALITE

Crêpe Suzette £7.60

DESSERT DU JOUR

Dessert of the day £5.95

Please ask for details

NOS SORBETS

Sorbets (3 scoops) £ 6.25

Citron (lemon), Cassis (blackcurrant), Cidre Ferme (farmed cider)

NOS GLACES

Ice creams (3 scoops) £ 6.25

Vanille (vanilla), Chocolat (chocolate), Fraise (strawberry),
Miel et Lavande (honey and lavender), Crème d'Isigny Calvados (Isigny cream and Calvados)

DESSERT MAISON

Crème Brulée £ 5.75

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