



Our Tapas

Home-style Pork Rillettes 10€

Fried Calamari 13€

Deep-fried Joëls (Small fried fish) 12€

Fuet Sausage, plain or chorizo 11€

Our Sharing Boards

The Kitchen Garden Barrow 20€

Carrots, cucumber, cauliflower, broccoli, cherry tomatoes, radishes, endives

Sauce: Anchoïade, homemade mayonnaise

Mixed Board 27€

Morcilla, Morcón de Bellota, Coppa, Terrine, Goat's cheese,
Blue de Vercors, Comté

Treasure of the Dehesa 35€

Bellota Iberian Shoulder scented with Green Oaks, savour the soul of Spain

Served with Comté and White Grape

The Fisherman's Delights 27€

Tartare, fried calamari, Hake Tempura, green salad

Sauce of your choice: Homemade Mayonnaise and Aioli



Our Main Courses

Roasted Camembert 18€

Sides: baby potatoes and salad

Honey Roasted Goat's Cheese 20€

Sides: baby potatoes and salad

Chicken with Comté and Chorizo 21€

Sides: baby potatoes and salad

Andouillette with St Marcellin 21€

Sides: baby potatoes and salad

Cherry Tomato and Burratina Crumble 20€

Served with chiffonade of cooked ham and green salad

Courgette and Boursin Crumble 20€

Served with chiffonade of cured ham and green salad

Pinsa with tomato, mozzarella, black olives
and Truffle oil 18€

Served with green salad



Our Salads

Caesar Salad 16€

Tender crispy chicken pieces, fried onions, Parmesan shavings, dried tomatoes and salad

The Parisienne 17€

Select cooked ham, Paris mushrooms, hard-boiled egg, crispy onion, cherry tomatoes

Homemade vinaigrette

Children's Menu 13€

Drink

Syrup of your choice: strawberry, mint, peach or grenadine

Main Course

Chicken nuggets or Hake tenders

Sides: baby potatoes and salad

Dessert

Scoop of ice cream: vanilla, chocolate, strawberry or pistachio



Our Desserts

Homemade Rum Baba 10€

Vanilla Crème Brûlée 9€

Lemon Tart 10€

Chocolate Fondant with molten centre 9€

Custard and Chantilly cream

Warm Brioche with ice cream centre 10€

Choice of ice cream flavour and coulis

Ice cream: Vanilla, Chocolate, Pistachio, Strawberry, Caramel, Coffee

Coulis: Chocolate, Salted Butter Caramel

Our Dijo's

The Cow has made Vodkas and Rum Arrangés, ask our Vachettes for the flavours...!

Get 27	6cl 7€	Bailey's	6cl 7€
Renaissance France	4cl 8€	Belvedere Organic	4cl 10€
Havana Club	4cl 8€	Boucan d'Enfer	4cl 10€
Jack Daniel's	4cl 8€	Monkey Shoulder	4cl 10€
Saphir	4cl 8€	Roku	4cl 10€
Tequila Olmeca Altos 100% Agave			4cl 10€
Limoncello Mediterraneo			6cl 7€
Liqueur Gauloise Verte			4cl 9€