

Menu

Les entrées et hors d'oeuvres

Soupe du jour £5.50

French onion soup, gratinated with gruyère cheese £5.75

Eggs Benedict, crispy Parma ham £ 5.95

(Poached eggs, toasted muffin, cured ham and hollandaise sauce (or mushrooms for veggies))

Chicken liver and Foie gras parfait, red pepper chutney, toasted baguette . . £ 6.50

Asparagus, Stornoway black pudding and poached egg salad. . . . £6.50

½ pint whole Tiger prawns, Marie-Rose sauce £6.95

Classic Caesar salad, Indian spiced Salmon . . . Starter £ 6.50 / Main £16.95

Les plats principaux

Classic Yann's Steak frites, peppercorn sauce £21.50

Grilled dry-aged (28 days matured!) Campbell gold sirloin steak, French fries

Monkfish cheeks and chorizo "a la Potence", flambéed with Pernod . . . £16.95

Beurre blanc, pilaff rice

Yann's Salmon and smoked haddock fish cake, fat chips £15.50

Tartare sauce

Navarin d'Agneau printanier, pommes purée £16.95

Lamb stew with spring vegetables and buttered mash potatoes

Yann's tarte Flambée (Flammenkueche !) green salad £12.95

Alsatian speciality, white thin pizza base with lardons, crème fraîche, onions and gruyere cheese

Moules mariniere, pommes frites . . . £ 15.50

1 kg of Shetland mussel cooked in white wine and cream sauce with fries

Yann's cheese burger, relish and fries £14.50

Spring vegetable risotto, parmesan and micro herb salad £13.95

All our beef is Campbell's Gold from Inverurie and is dry-aged for 28 days, all our other meats and fish are as locally sourced as possible (not just the shop, the actual produce !!)

Our dish descriptions may not mention every single ingredient, just ask if you're unsure.

It is sadly impossible for us to guarantee our busy kitchen is 100% allergen free.

Please inform one of our restaurant team of your specific allergy or dietary requirement when ordering and just ask us if you have any questions.

A separate allergen menu is available on request.

Les Desserts. . . £5.95

Crème brûlée à la vanille

Eton Mess

Chocolate Brownie, chantilly cream

Raspberry and lemon sorbet, almond biscotti

Yann's Sundae of the day (ask a front of house staff !!)

Belgium waffle, Amarena cherries and vanilla ice cream

Yann's continental and Scottish cheese platter . . . £6.95

(Try it with our 5 year old Madeira! Aaaaazing!! 75ml for £4.50)

Les Spécialités Savoyardes

Subject to availability and space!

La pierrade (minimum 2 guests) £22 per person

Get the picture! a roasting hot Italian slate, a big platter of meat (chicken, beef, lamb, pork, duck) .A bowl of salad, a bowl of chips, a selection of sauces (aioli, mayo, dijonnaise, cocktail) the rest is up to you, a meat feast for the "bon vivant".

La raclette (minimum 2 guests) £22 per person.

A grill on the table, beautiful raclette cheese melting nicely, a bowl of new potatoes and a platter of cured meats. Heaven !

(For party of 4 or more why not try the raclette and pierrade together, Amazing !)

La fondue savoyarde (minimum 2 guests) £14 per person

Now we're talking! A pan full of boiling melted Comté cheese and white wine, a long fork with crusty bread, a wonderful dish from my home region.

La fondue aux cèpes (minimum 2 guests) £15 per person

Same as above with porcini (ceps, Bolet) mushrooms

Bon Appétit!

S & Y xx