

Starters

***Soup of the Day** *(please see our Blackboard)*

***Starter of the Day** *(please see our Blackboard)*

***Asparagus, stem broccoli, kale, almonds, wild garlic, lemon vinaigrette (Vegan)**

***Baked goat's cheese and caramelised onion tart (V)**

*** Breaded hake goujons with harissa yoghurt**

***Pan seared pigeon breast, rhubarb compote, pine nuts
and salted baked beetroot**

Main courses

***Homemade sweet potato gnocchi, mixed beets, spinach, chilli flakes,
agave and rocket oil (Vegan)**

*** Pan fried squid with sauteed chorizo, sun blushed tomatoes, potatoes
spinach and pesto**

***Chicken thigh blanquette with creamed mushroom and carrots,
served with fried rice**

*** Calf's liver with polenta, wilted spinach and
fresh thyme & lemon butter sauce**

***Plat du jour** *(please see our Blackboard)*

***Catch of the day** *(please see our Blackboard)*

Desserts

*** Strawberry mille feuille with almond cream and red berry coulis (vegan)**

***Apple and frangipane tartlet with pistachio ice cream**

***Dessert of the day** *(please see our Blackboard)*

***Le Café Gourmand:** four little pastries of the day
& your choice of Coffee or Tea *(£2 supplement)*

***Cheese selection with oatcakes and Apricot chutney** *(£2 supplement)*

Lunch: Main Course £12.90 / 2 course £15.90 / 3 course £18.90

Dinner: Main Course £15.90 / 2 course £18.90 / 3 course £21.90

Lunch 12:00 - 16:45 (Tuesday - Sunday)

Dinner 17:00 - late (Tues/Wed/Thu/Sun) / 17:00 - 18:30 (Fri/Sat)

Tel: 01738 248784 / 628152 / Email: info@cardo.restaurant

38 South Street / 2 Princes Street, Perth, PH2 8PG