

Starters

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

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***Gazpacho with brunoise of cucumber, red onion, tomato, red pepper and celery**
(Vegan, GF)

***Pan seared pigeon breast, blackberries, radish, celeriac and balsamic** (GF)

*** Fried whitebait, smoked paprika, aioli, lemon** (not GF)

Main courses

***Wild mushroom risotto with white truffle oil** (Vegan, GF)

*** Pan-fried beef skirt with sauteed potatoes, watercress & garlic butter (£2 supp)** (GF)

***Roulade of plaice stuffed with salmon mousse,**
served with summer vegetables (GF)

*** Brochette with Toulouse sausage, Peri Peri marinated chicken & smoked pancetta,**
served with warm couscous and ratatouille (Can be made GF by replacing the couscous)

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

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

Desserts

*** Vegan crème brulee with fresh fruits** (vegan)

***Apricot frangipan tart with vanilla 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)

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