

Starters

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

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

***Steamed Mussels w/ white wine, bleu d'Auvergne, rosemary & cream** (GF)

*** Cold smoked trout w/ celeriac remoulade & sourdough toast** (can be GF)

***Vegetarian Tagine**

Main courses

***Autumn Lamb Stew w/ carrots, celery & haricot beans**

***Steamed roulade of plaice stuffed w/salmon mousse & served w/ dill & spinach risotto & parmesan tuille** (GF)

***Homemade pumpkin & pecorino ravioli w/ sage & pine nut brown butter sauce & crispy kale**

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

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

Desserts

*** Chocolate & walnut brownie w/ caramel sauce & vanilla ice cream**

***Orange & lemon baked cheesecake w/ autumn berry compote**

*** Caramel & saffron poached pear w/ coconut crème** (GF & vegan)

***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 apple & brandy chutney**(£2 supplement)

Lunch: Main Course £14.90 / 2 courses £17.90 / 3 courses £20.90

Dinner: Main Course £17.90 / 2 courses £20.90 / 3 courses £23.90

Lunch 12h - 16h45 (Tuesday - Saturday)

Dinner 17h - late (Tuesday, Wednesday, Thursday) / 17h - 18h30 (Friday/Saturday)

*Tel : 01738 248784 / 628152 / Email: info@cardo.restaurant
38 South Street / 2 Princes Street, Perth, PH2 8PG*