



Large Bookings at Café du Soleil

Covid Secure in line with the “Rule of 6”

We have a beautiful private dining room upstairs at Café du Soleil, available free of charge for a party or function for a minimum of 24 people. The oak beamed room can be set up with multiple tables of 6, to seat up to 48 people, making it the ideal venue for business meals, team get togethers, anniversaries, birthdays and weddings. There is a fully stocked bar with views over the River Stour and an independent sound system that allows you to play your own music, should you wish.

We have special *Covid Secure* measures in place to keep all of our customers safe, including sanitiser stations, regular and frequent cleaning schedules, one way systems and table only service. All of our waiting staff wear masks for your reassurance and protection.

In order to comply with the Government’s “Rule of 6”, we ask that larger groups are divided into “bubbles” or tables of 6, who will then be treated individually, but with all tables served at the same time, to retain the sense of one group. We must insist that no members of the group get up from their tables to mingle with others however, and that they remain within their “bubbles” for the duration of the meal. This applies on arrival and when departing the restaurant too.

Due to the current restrictions, we are not able to provide buffets, but still offer our 2 or 3 course set menus, made up of the restaurant’s signature dishes. These provide lots of choice, simplicity of price and great value. If you have any special requests or dietary requirements please do not hesitate to contact us. Our chefs cook all of the food fresh to order, so we can make any adjustments as required.

You will find details of our set menu below, in addition to a pre-order form that is organised into tables of six. We appreciate that it is a bit of a hassle to plan where everyone is going to be seated at this early stage, and apologise for this, but it does allow us to provide meals for larger groups, whilst still respecting the law and the current restrictions in place.

To book your meal, please contact the restaurant directly to confirm availability. We require a deposit of £10 per head at the time of booking and ask that the pre-order form be returned a minimum of one week before the event.

Please note that we cannot charge individually at the end of the meal, as this becomes infeasible when large numbers of people are involved. It is our policy to provide one itemised bill, except by prior arrangement. We are however able to run a cash bar with tabs where this is more convenient to allow people to buy their drinks individually, although this will be strictly through table service, rather than by people going up to the bar.

Please also find a copy of our wine list attached, should you wish to pre-order any drinks for your meal.

We look forwards to welcoming you here soon. Should you have any questions, please do not hesitate to contact us.

Café du Soleil, 4-5 Pound Lane, Canterbury, Kent, CT1 2BZ

Telephone: 01227 479999

Email: info@cafedusoleil.co.uk

CAFÉ DU SOLEIL

Four Ducks

Duck liver mousse with madeira jelly, duck rillettes, duck scratchings and smoked duck breast
Balsamic beetroot pickle, homemade focaccia

Aubergine Gratin

Parmesan, mozzarella, basil, tomato sauce and extra virgin olive oil

Carpaccio with Rocket and Parmesan

Thinly sliced raw beef, garlic, fresh chilli, soy sauce, olive oil

Salmon and Crab Fried "Sushi"

Fresh salmon, crab and rocket wrapped in nori, sealed in tempura batter
Wasabi, soy dipping sauce

Sour Dough Bruschetta

Cannellini bean puree, green peas, extra virgin olive oil
Almond & garlic cream sauce, herb oil

Twice Cooked Brisket of Beef

Braised in red wine, then wood roasted
Bourguignonne sauce, truffled macaroni cheese

Cauliflower Fritters

Shitake mushroom sticky rice, green bean
And courgette coconut curry

Pistachio and Herb Crusted Hake

Seafood cream reduction, grilled polenta
Sauté vegetables

Seared Kentish Lamb

Yoghurt, garlic and lemon marinated leg steak, wood roast ratatouille
Pommes anna, rosemary aioli

Seasonal Vegetable Risotto

Finished with Parmesan or local Ashmore cheese

Chicken Saltimbocca

Pan fried breast with pancetta, sage, leek and tarragon cream sauce,
Aligot potato, stir-fried vegetables

Sticky Toffee and Pecan Pudding, Whipped Cream

Valrohna Dark Chocolate Mousse, Cream, Cherries in Eau de Vie

Vanilla Cheesecake, Passionfruit jelly and Sauce

Pannacotta and Strawberries

2 courses £26

3 courses £33

10% service charge will be added to bookings of six or more

CAFÉ DU SOLEIL



• WOOD FIRE CUISINE •

Wine List

WHITE WINE

		125ml	175ml	500ml carafe	Bottle		
1.	France Languedoc	Flying Solo, Grenache Blanc, Domaine Gayda ²⁰¹⁸ Aromatic nose of citrus with a crisp, lively palate. Good acidity. (13%abv)		4.50	5.50	14.95	20.95
2.	Italy Emilia Romagna	Trebiano Rubicone, Rometta ²⁰¹⁸ Dry with a fruity bouquet and a fresh citrus finish. (11%abv)		4.75	5.95	15.95	22.95
3.	France Languedoc	T'air Doc, Sauvignon Blanc ²⁰¹⁹ Citrus and tropical fruit, with good clean acidity. (12.5%abv)					23.95
4.	Italy Piedmont	Cortese Alasia ²⁰¹⁸ Apples, grapefruit and honeysuckle, citrus and mineral finish. (11.5%abv)					24.95
5.	France Languedoc	Viognier, Domaine Gayda ²⁰¹⁸ Lemon gold colour, fresh apricot and accacia nose. (13%abv)					25.95
6.	France Languedoc	Chardonnay, Domaine Gayda ²⁰¹⁸ Vibrant nose of lime, with a long crisp finish. (13%abv)		5.50	7.50	18.95	26.95
7.	Italy Veneto	Pinot Grigio, Vigneto Cantarelle, Le Vigne ²⁰¹⁸ Light crisp and dry with great balance and racy acidity. (12%abv)		6.25	7.75	19.95	28.95
8.	France Loire	Muscadet de Sevre et Maine sur lie Vieilles Vignes, Château du Poyet ²⁰¹⁸ Good weight and concentration, very balanced. (11.5%abv)			7.95		29.95
9.	France Languedoc	Picpoul de Pinet, Baron De Badassiere ²⁰¹⁸ Yellow plum and greengage, with lime zest acidity. (13%abv)					29.95
10.	Italy Veneto	Soave Classico Superiore DOCG, Cantina di Monteforte ²⁰¹⁷ Aromas of almond blossom and honey, fresh citrus on the palate. (13%abv)					30.95
11.	Spain Rias Baixas	Albarino, Vina Lundy ²⁰¹⁸ Fresh fruit salad, lime and peachy finish. (12.5%abv)					33.95
12.	New Zealand Marlborough	Sauvignon Blanc, Main Divide ²⁰¹⁸ Passionfruit, gauva and lychee, crisp and tangy. (13.5%abv)		7.25	8.95	25.95	34.95
13.	USA California	Chardonnay, Bogle ²⁰¹⁸ Ripe pear and green apple, with a creamy buttery texture. (13.5%abv)			9.95		38.95
14.	Italy Piedmont	Gavi di Gavi DOCG, Minaia ²⁰¹⁸ Bright citrus and ripe apple, long refreshing mineral finish. (12.5%abv)			10.95		39.95
15.	France Loire	Sancerre, Terres Blanches, M & E Roblin ²⁰¹⁸ Bright and luscious fruit, balanced with freshness and fine acidity. (13%abv)			11.50		41.95
16.	France Burgundy	Meursault, Domaine Jean-Michel Gaunoux ²⁰¹⁵ Ripe tropical fruit, with an intense palate and balanced acidity. (13%abv)			19.95		59.95

ROSÉ WINE

		125ml	175ml	500ml carafe	Bottle		
17.	France Languedoc	Flying Solo Rosé, Domaine Gayda ²⁰¹⁹ Youthful, fresh, fruity rose, with a clean crisp finish. (12.5%abv)		4.75	5.95	15.95	20.95
18.	USA California	West Coast Swing White Zinfandel, O'Neil ²⁰¹⁸ Ripe tropical fruits and starwberries with balancing acidity. (11%abv)		6.25	7.75	19.95	27.95
19.	Italy Veneto	Pinot Grigio Blush, Via Nova ²⁰¹⁸ Light, dry and crisp with fruity red berry flavours.=. (12%abv)		6.95	8.50	24.95	31.95
20.	France Provence	Esprit Gassier Rosé, Gassier ²⁰¹⁸ Delicate and complex with red and exoitic fruit, suave yet lively finish. (13%abv)					35.95

We offer as much of our winelist as possible by the glass, so that you can choose the perfect wine to match your food and your mood. To preserve the quality and condition of the wine, we use the Coravin Wine System, which means you can be confident of a perfect glass, every time.

RED WINE

		125ml	175ml	500ml carafe	Bottle
21.	France Languedoc	Flying Solo, Grenache Syrah, Domaine Gayda ²⁰¹⁹ Red fruits with soft tannins and a smooth fruity finish. (13.5%abv)		4.50	5.50 14.95 20.95
22.	Italy Puglia	Primitivo Salento, Boheme ²⁰¹⁸ Aromas of plums and strawberry jam, with food friendly acidity. (13%abv)		4.75	5.95 15.95 22.95
23.	France Languedoc	T'air Doc, Syrah ²⁰¹⁸ White pepper and dark plums, with hints of raspberry and vanilla. (13%abv)			23.95
24.	Spain Cariñena	Paniza, Garnacha Tempranillo ²⁰¹⁸ Bright and refreshing with juicy plums and soft tannins. (14%abv)			24.95
25.	Italy Piedmont	Barbera del Piemonte, Amonte ²⁰¹⁸ Blueberries, cherries and raspberries with a persistent finish. (11.2%abv)			25.95
26.	Italy Tuscany	Osa Maremma Toscana Rosso, Fattoria Querciarossa ²⁰¹⁶ Supertuscan blend with flavours of fig, tobacco and spiced cherry. (13.5%abv)		6.25	7.75 19.95 28.95
27.	Chile Casablanca	Merlot Reserva, Vinamar ²⁰¹⁷ Bright ruby with gentle red fruits and a soft balanced finish. (13.5%abv)		6.50	7.95 21.95 29.95
28.	Chile Leyda Valley	Cabernet Sauvignon Reserva, Viña Leyda ²⁰¹⁸ Plums and cherries up front, hints of mocha and friendly tannins. (14%abv)			8.25 30.95
29.	Argentina Mendoza	Reserve Malbec, Bodegas Santa Ana ²⁰¹⁸ Powerful red stone fruits with a touch of spicy oak. (13.5%abv)		6.95	8.95 24.95 31.95
30.	Spain Rioja	Rioja Edicion Limitada, Ramón Bilbao ²⁰¹⁶ Dark and red fruit with polished spicy tannins and good acidity. (14%abv)			9.75 36.95
31.	Italy Veneto	Valpolicella Ripasso, Giacomo Montresor ²⁰¹⁶ Morello cherry, soft spice and ripe plums, rich and super smooth. (14%abv)			9.95 37.95
32.	France Languedoc	Chemin de Moscou, Domaine Gayda ²⁰¹⁷ Brooding black fruits spice and violets, with a powerful balanced finish. (14.5%abv)			10.95 38.95
33.	France Bordeaux	Château Bertinat Lartigue, Saint Emilion ²⁰¹⁴ Red fruit and a supple rounded mouthfeel, with plenty of tannin grip. (12.5%abv)			11.95 39.95
34.	Italy Tuscany	Chianti Classico Riserva, Il Griggio, San Felice ²⁰¹⁵ Woodland berries, cherry, leather and spice. Hallmark sangiovese. (13%abv)			11.50 40.95
35.	France Burgundy	Chorey-Les-Beaune, Domaine Maillard Père et Fils ²⁰¹⁷ Crystal bright concentrated red fruit with a lick of vanilla, fine tannins. (13%abv)			11.95 46.95
36.	Argentina Salta	Altimus Malbec, El Esteco ²⁰¹⁵ Baked red fruits, chocolate and toasty oak. Ripe tannins, great acidity. (15%abv)			13.95 49.95
37.	Italy Piedmont	Barbaresco, Produttori di Barbaresco ²⁰¹⁵ Perfumed red cherry and smoked bacon. Complex, silky and rounded. (14%abv)			15.95 59.95
38.	USA California	1882 Cabernet, Inglenook ²⁰¹³ Solid core of dark fruits with notes of chocolate and toasted oak. Fine tannins(14.8%abv)			21.95 79.95

SPARKLING WINE & CHAMPAGNE

			125ml	Bottle
39.	Italy Veneto	Prosecco Frizzante, Spago, Riva della Chiesa ^{NV} Fresh, elegant, fruity and ever so slightly sweet, with a gentle fizz. (11%abv)		7.50 29.95
40.	England Kent	Brut Reserve, Gusbourne ²⁰¹⁵ Classic champagne style from the Garden of England. Bright and fresh.(12%abv)		9.50 49.95
41.	England Kent	Rose, Gusbourne ²⁰¹⁵ Distinctive English sparkling rose of cherries, strawberries and cream. (12%abv)		59.95
42.	England Kent	Blanc de Blancs, Gusbourne ²⁰¹⁴ Pure chardonnay showing green apples and buttery tarte tatin richness. (12%abv)		64.95
43.	France Champagne	Charles Heidsieck, Brut Reserve ^{NV} Fresh brioche and bright tropical fruit. Deep gold and persistent bubbles. (12%abv)		69.95
44.	France Champagne	Laurent Perrier, Rose ^{NV} Salmon pink colour, a crisp nose and soft red fruits with a rounded finish. (12%abv)		79.95

APERITIFS

GLASS OF PROSECCO	7.50	ELDERFLOWER FIZZ	8.95
GLASS OF GUSBOURNE BRUT RESERVE	9.50	Prosecco, gin and lemon juice, elderflower syrup	
PROSECCO ROYALE - Prosecco, Creme de Cassis	8.95	GIN AND TONIC FeverTree tonic with guest gins.	
PIMMS AND LEMONADE	5.95 / 15.95	See blackboard for today's list and prices.	

DESSERT WINE & PORT

		75ml	Bottle
45. France Languedoc	Section Chenin Blanc, Domaine Gayda ²⁰¹⁵ Shiny gold with exotic fruits and pineapple. Great acidity and sweetness. (11%abv)	6.95	500ml 29.95
46. Portugal Douro	Late Bottled Vintage Port, Quinta do Crasto ²⁰¹³ Dark ripe cherry, with a cedar core and long, rounded, smooth finish. (20%abv)	5.95	750ml 39.95
47. Australia Clare Valley	Liquer Muscat, Skillogalee ^{NV} Nuts, raisins and apricots to match the sweetest desserts. 25 years old. (18%abv)	7.95	750ml 49.95
48. Canada Ontario	Riesling Icewine, Peller ²⁰¹⁷ Picked whilst frozen, each grape produces just one drop of intensely flavoured juice (10.5%abv)	10.95	375ml 49.95

BEERS, MINERAL WATERS AND SOFT DRINKS

BEERS

Birra Moretti (4.6%, 330ml)	4.95
Estrella Damm (4.6%, 330ml)	5.25
Peroni Red (6.7%, 330ml)	5.95
Al Hambra Reserva (6.4%, 330ml)	5.95
Lefte Blonde (6.6%, 330ml)	5.95
Aspall Suffolk Cider (5.5%, 330ml)	4.95
Estrella Daura Damm Gluten Free (5.4%, 330ml)	5.25
Bittburger Drive (0 %, 330ml)	2.95
Wantsum Preussen Pilsner (4.5%, 500ml)	5.95
Wantsum 1381 IPA (3.8%, 500ml)	5.95
Wantsum Imperium Best Bitter (4%, 500ml)	5.95
Wantsum Dynamo Golden Ale (4.6 %, 500ml)	5.95

SOFT DRINKS

Lemonade	2.95
Pepsi	2.95
Diet Pepsi	2.95
Sunkist Orange	2.95
Orange Juice	2.95
Apple Juice	2.95
Pineapple Juice	2.95
Mango Juice	2.95
Passionfruit Juice	2.95
Cranberry Juice	2.95
Tomato Juice	2.95

MINERAL WATER

Acqua Panna, still water (750ml)	3.95
San Pellegrino, sparkling water (750ml)	3.95
Fevertree Mixers (200ml)	2.95

HOT DRINKS

Coffee / Decaff	2.95
Coffee Espresso	2.95
Coffee D. Espresso	2.95
Cappucino / Latte	3.95
Coffee Liqueur	7.95
Hot Chocolate	3.95
Tea:	2.95
Camomile Tea, Red Fruit Tea, Earl Grey Tea, Peppermint Tea	