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# DRINKS

## SOFT DRINKS

- SPARKLING WATER SMALL £2.55 LARGE £4.10  
STILL WATER SMALL £2.55 LARGE £4.10  
COKE / DIET COKE £2.55  
ORANGINA £2.55  
GINGER BEER £2.55  
LEMONADE £2.45  
APPLETISER £2.55  
FRESH ORANGE & LEMONADE £2.55  
TONIC WATER £2.55  
SAN PELLEGRINO LIMONATA £2.55  
ELDERFLOWER PRESSE £2.55  
JUICES: ORANGE, APPLE, CRANBERRY,  
PINEAPPLE, TOMATO £2.45  
IRN BRU £2.45

## KIRS

KIR £6.25  
*Creme de Cassis and Sauvignon Blanc*

KIR ROYAL £12.50  
*Creme de Cassis and Champagne*

## APÉRITIFS

- PERNOD RICARD £3.95  
VINTAGE PORT £4.70  
MARTINI (*Rosso, Bianco / Extra Dry*) £4.10  
CAMPARI £4.60  
SWEET SHERRY - PEDRO XIMENEZ £4.50  
DRY SHERRY - TIA PEPE £4.35

## BEERS

- INNIS & GUNN HALF PINT £3.15 / PINT £4.60  
PERONI NASTRO AZZURRO 660ml £6.95  
LEFFE BLONDE 330ml £4.25  
DARK ISLAND ALE 500ml £5.60  
SAN MIGUEL (*Non alcoholic beer*) 330ml £3.60  
GUINNESS PINT £4.65

## CIDERS

- LONGUEVILLE NORMANDY APPLE 500ml £5.90

## COCKTAILS

STRAWBERRY DAIQUIRI £6.40  
*Bacardi Rum, Fresh Lime Juice, Strawberry Coulis and Sugar Syrup*

FRENCH 75 £7.70  
*Champagne, Hendricks Gin, Lemon Juice and Sugar*

FRENCH GIMLET £6.90  
*Bombay Sapphire, St Germain Elderflower Liqueur, Fresh Lime and Lemonade*

RHUBARB MARTINI £6.70  
*Hendricks Gin, Rhubarb Compote and Bitter Lemon*

## MOCKTAILS (ALCOHOL FREE)

BERRY BUZZ £5.50  
*Cranberry Juice, Apple Juice, Lime and Raspberry Sorbet*

## GIN (25ml)

- BOMBAY £3.95  
HENDRICKS £4.10  
TANQUERAY £4.30  
EDEN MILL LOVE GIN £4.40

## SPARKLING

DIVICI ORGANIC PROSECCO  
£5.35 (125ml) / £27.95 (Bottle)

*A delicate and complex bouquet with fruity notes of peach and green apple.  
Fresh and soft on the palate with well-balanced acidity.*

**Grape: Glera (Vento, Italy) Food Match: Aperitif, Desserts**

MAILLART BRUT PREMIER CRU NV  
£9.00 (125ml) / £29.95 (Half Bottle) / £49.95 (Bottle)

*Golden in colour with intense aromas of fruit and toasty hazelnuts.*

*Wonderfully fresh and fruity with great finesse.*

**Grape: Chardonnay/Pinot Noir/Pinot Meunier, (Champagne, France)**

**Food Match: Shellfish, Foie Gras**

## ROSE WINE

125ml / 250ml / 500ml / Bottle

ROSE D'ANJOU MARCEL MARTIN  
£3.75 / £7.25 / £14.25 / £20.95

*A fresh and lively French rose with an enticing, pretty pink colour.*

*This is an off-dry, yet crisp and youthful style of rose, with exuberant flavours  
of redcurrant, rosehip and strawberry.*

**Grape: Cabernet Franc and Cabernet Sauvignon (France, Loire)**

**Food Match: Veal, Grilled Fish, Oysters, Cured Meat**

# WINE

## WHITE WINE

125ml / 250ml / 500ml / Bottle

### VIGNOBLE DU SUD

£3.65 / £6.85 / £13.55 / £19.95

Classic flavours of refreshing citrus fruits and gooseberries balanced with a delightful acidity make this ideal with light food.

**Grape: Sauvignon Blanc (South of France)**

**Food Match: Fish and Seafood**

### COSMINA

£3.75 / £7.25 / £14.25 / £20.95

Opulent aromas of grapefruit and peach. This wine is packed with apple and melon flavours followed by a delicious citrusy acidity.

**Grape: Pinot Grigio (Romania, Transylvania / Banat)**

**Food Match: Green Salad, Chicken or Fish**

### GOYENECHEA

£3.95 / £7.85 / £15.55 / £22.95

As this is an unoaked Chardonnay, the fruit really shines through.

A fresh bouquet against a backdrop of creamy aromas and a scent of mango.

**Grape: Chardonnay (Argentina, Mendoza)**

**Food Match: White Meat and Pasta**

### BOUNDARY HUT

£4.35 / £8.55 / £16.85 / £24.95

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round but crisp palate with a nice backbone of acidity.

**Grape: Sauvignon Blanc (New Zealand, Ohau)**

**Food Match: Seafood and Aperitif**

### TERRASSES DE LA MAR

£4.95 / £9.75 / £18.95 / £27.95

Offering something a little different, it is light and delicate in style with a hint of peaches and apricots on the finish.

**Grape: Picpoul Blanc (South of France)**

**Food Match: Salmon, Swordfish and Mussels**

### BERONIA

£5.25 / £10.15 / £20.25 / £29.95

Outstanding, crisp white made from 100% Verdejo grapes with fresh citrus and melon aromas and smooth, long lasting flavours.

**Grape: Verdejo (Spain, Rueda)**

**Food Match: Vinaigrette, Tomatoes and Olives**

### SARONSBERG

£5.85 / £11.65 / £23.25 / £33.95

The wine has a light straw colour and flavours of honey, pear, apricot and delicate floral notes. It has a rich, silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish.

**Grape: Viognier (South Africa, Tulbagh)**

**Food Match: White and Cured Meats**

### VALDAMOR

£6.25 / £12.15 / £24.25 / £35.95

Showing melon notes with a hint of peach and a touch of green leaf. It also has a palate pleasing sparkle and a fuller than normal body.

**Grape: Albarino (Spain, Rias Biaxas)**

**Food Match: Seafood and Fish**

## RED WINE

125ml / 250ml / 500ml / Bottle

### CALEO

£3.65 / £6.85 / £13.55 / £19.95

An intense and fragrant bouquet with a rich variety of fruit flavours.

On the palate, this red is pleasant, harmonic and velvety.

**Grape: Primitivo (Italy, Puglia)**

**Food Match: Rich Tomato Flavours and Game**

### MONTANES

£3.95 / £7.85 / £15.00 / £21.95

A nose of spicy mocha underlines the open fruitiness of the malbec grape.

The taste is rich and vibrant with dark, red fruits.

**Grape: Malbec (Argentina, San Rafael)**

**Food Match: Steaks, Barbecued Lamb**

### LA VERSANT

£4.35 / £8.50 / £16.85 / £24.95

Nice ruby colour. Aromatic nose with aromas of little red fruits combined with woody hints and notes of tobacco. A pleasant mouth, both full bodied and supple, the tannins are elegant and harmonious.

**Grape: Merlot (South of France)**

**Food Match: Lamb, Game, Tomato Dishes**

### LOMOND

£4.55 / £8.75 / £17.95 / £25.95

Notes of white pepper with hints of wood spice and berry follow through on the palate. A beautifully integrated and elegant wine with supple, soft tannins.

Awarded 4 stars in the 2013 John Platter guide.

**Grape: Syrah (South Africa, Cape Agulhas)**

**Food Match: Steak, Venison**

### COTES DU RHONE, PARCELLES 38

£4.95 / £9.80 / £19.50 / £28.95

A blend of Grenache, Syrah and Mourvodore, this is serious Cotes du Rhone, full flavoured with the structure to support the ample fruit.

**Grape: Grenache / Syrah / Mourvedre (France, Rhone Valley)**

**Food Match: Beef, Lamb and Cheese**

### LOUIS LATOUR DOMAINE DU VALMOISSINE

£5.25 / £10.15 / £20.25 / £29.95

Candied cherry fruits with a spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.

**Grape: Pinot Noir (South of France)**

**Food Match: Lamb, Turkey and Cheese**

### BERONIA RESERVA

£5.85 / £11.65 / £23.25 / £33.95

Made from 89% Tempranillo, 6% Mazuelo and 5% Graciano.

The wine undergoes 18 months ageing in barrel and a further 2 years in bottle before release. There are hints of chocolate, toasted bread and spice on the nose and a smooth, gentle finish.

**Grape: Tempranillo / Mazuelo / Graciano (Spain, Rioja)**

**Food Match: Lamb, Rich Game and Beef**

### BRANDE BERGERE "CUVEE O'BYRNE"

£6.25 / £12.15 / £24.25 / £35.95

Drinking beautifully at the moment with some plum, a touch of blackcurrant and hints of liquorice on the finish. Smooth tannins and nice length on the palate.

**Grape: Merlot / Cabernet Sauvignon / Cabernet Franc. (France, Bordeaux)**

**Food Match: Red Meat**

# A LA CARTE

From 5pm daily  
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

## STARTERS

### MUSSELS MARINIÈRE £8.50

Steamed mussels with white wine, garlic, shallots and fresh herbs

### GRILLED SNAILS £11.90

A dozen of snails grilled in their shell with a garlic, parsley and period butter

### ANTIPASTO (to share)

STARTER £7.90 / MAINS £14.90

A selection of cured meats, rilette, baby mozzarella, stuffed peppers, gherkins and olives all accompanied with grilled ciabatta bread

### GUINEA FOWL BREAST £8.70

Pan fried guinea fowl breast served with baby gem lettuce, crispy pancetta, croutons, parmesan shavings and a creamy caesar dressing

### KING SCALLOPS £10.50

Pan fried king scallops served with grilled pork belly, pork crackling, julienne apple and vanilla foam

### BEEF CARPACCIO £9.20

Thinly sliced raw fillet of beef, radish salad, pomegranate and pecorino cheese

### GOAT CHEESE SALAD £8.90

Grilled goat cheese on toasted brioche bread served with poached pears, figs, dried cranberries and mustard dressing

### PARMESAN SOUFFLE £7.90

Twice baked parmesan souffle served with spinach and gruyère cream

## MAINS

### FISH AND SEAFOOD BISQUE STARTER £8.90 / MAINS £16.90

Bisque made with Tabou unique seasoning served with mussels, selection of seafood, prawns, croutons, gruyère cheese and saffron mayonnaise

### MONKFISH £20.90

Pan fried monkfish tail served with a saffron broth accompanied with parisienne vegetables, clams and mussels

### BAKED CAMEMBERT £14.90

Whole camembert baked until melting served with a fig, walnut and pear salad, red onion chutney and toasted baguette

### RABBIT £18.50

Slowly cooked rabbit in a chorizo and sweet pepper sauce served with black olive tapenade potato gnocchi, broad beans and truffle oil

### WILD BOAR SADDLE £18.90

Roasted wild boar saddle served with a spring onion mash potato, carrot puree, pig cheek, prune and juniper sauce

### RACK OF SHOULDER LAMB £19.50

Garlic and rosemary roast rack of lamb with pea puree, grilled baby vegetables, lamb jus and haggis bon bon

## SIDES

### RUSTIC CHIPS WITH TRUFFLE SALT OR ROAST GARLIC AIOLI £3.95

### CREAMY KALE WITH GARLIC BUTTER AND TOASTED WALNUTS £2.95

### POTATO GRATIN TOPPED WITH GRUYÈRE £2.95

### HONEY ROOT VEGETABLES £3.95

### PEAR, BEETROOT AND FIG SALAD £3.95

### MIXED SALAD £3.90

### EXTRA SAUCES £1.90

Brandy & Peppercorn / Garlic Butter / Bearnaise / Blue Cheese

## KIDS MENU

PLEASE ASK A MEMBER OF STAFF FOR DETAILS

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk. Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.

# A LA CARTE

## CLASSIC STEAK CUTS

All our Steaks are served with honey root vegetables, choice of hand cut chips or potato gratin and sauce of your choice (Bearnaise, Peppercorn, Blue Cheese or Garlic Butter)

RUMP 200g £19.95

Excellent quality, full of flavour and tenderness

RIBEYE 250g £24.95

Popular cut because of the flavour, fat of the eye makes the ribeye one of the most flavoursome cuts

FILLET 280g £28.95

The fillet steak is the prime cut, tender, lean and full of flavour

STEAKS FOR TWO

CHATEAUBRIAND FILLET 500g £49.95

Chateaubriand is a taste sensation to share with family or a friend  
It comes from the tenderloin fillet and just melts in your mouth with the most wonderful burst of flavour accompanied by your choice of two sauces

SURF AND TURF (only with beef steaks)

GRILLED TIGER PRAWNS £5.95

BABY SCALLOPS & CRAYFISH

“CAFE DE PARIS” BUTTER £5.95

### STEAKS

COUNTRY OF ORIGIN: 100% SCOTCH

FARMED BY: ABERDEEN & ANGUS FARMS

DAYS DRY AGED ON THE BONE: 21-35 DAYS

BREED: GRASS FED BLACK ANGUS & LIMOUSIN

SUPPLIER: YORKES OF DUNDEE

## DESSERTS

SICILIAN LEMON ZESTY

CHEESECAKE £ 7.50

Served with orange biscotti and Scottish berry compote

PEAR AND LAVENDER

CREME BRULEE £6.90

Served with homemade shortbread

ICED MANGO PARFAIT £6.90

Served with dried pineapple and coconut drops

BREAD AND BUTTER PUDDING £6.90

Served with toffee sauce and creme anglaise and chantilly cream

CRÊPE £6.90

Please ask server for the flavour of the day

CRÊPE SUZETTE £7.90

Homemade crepe served with a orange sauce and lemon sorbet

CHEESE PLATTER

A selection of French and British cheese served with onion chutney, bread and biscuits

BLEU D'AUVERGNE, MANCHEGO, ST. MAURE,

PETIT MUNSTER, BRIE

3 CHEESES: £5.90

5 CHEESES: £7.90

## ICE CREAMS & SORBETS

Selection of ice creams and sorbets please ask server about today's flavour

1 SCOOP: £2.90 / 2 SCOOPS: £4.90 / 3 SCOOPS: £7.50

TUESDAY STEAK  
FOR TWO £35.00

Grilled 28 day matured selected steak, root vegetables, rustic chips with truffle salt, shallots, vine cherry tomatoes accompanied by sauce.

SUNDAY ROAST  
SUNDAY ROAST £16.95

Roast Scotch beef fillet with all the trimmings

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# PRE THEATRE

1 / 2 / 3 Courses £16.90 / £19.90 / £22.90  
Monday - Sunday 5.00pm - 7.00pm ONLY (Kitchen Order must be made by 7pm)

## STARTERS

### MUSSELS MARINIÈRE

STARTER OR MAIN

Steamed mussels with white wine, garlic, shallots and fresh herbs

### SALAD DU CHEF

Marinated chicken breast, chorizo, roast peppers and croutons with parmesan dressing

### HAND PICKED CRAB CLAW

Grilled sourdough bread topped with handpicked crab claw bound in a citrus, chive cream fraiche served with avocado and fennel salad

### PORK AND RABBIT RILLETTE

Homemade pork and rabbit rillette served with toasted baguette, tomato chutney, gherkins and seasonal salad

### TOMATO AND MOZZARELLA

A selection of fresh inka tomatoes, bocconcini mozzarella, basil pesto, fresh leaves and balsamic glaze

### FISH AND SEAFOOD BISQUE

STARTER OR MAIN

Bisque made with Tabou unique seasoning served with mussels, selection of seafood, croutons, gnyère and saffron mayonnaise

## MAINS

### SEABREAM

Pan fried seabream fillet served with ratatouille vegetables, parmesan potato cake garnished with crispy basil

### CHICKEN LEG

Slowly roasted chicken leg served with spring onion mash potato, bacon rolls and green peppercorn sauce

### SCOTCH RUMP STEAK (£3 Supplement)

Pan fried rump steak served with potato gratin, roast cherry tomato on vine, flat cap mushroom and bearnaise sauce

### SEAFOOD SALAD

A fresh salad of smoked salmon, crayfish tails, smoked mackerel, baby mozzarella and crispy calamari topped with orange segments, sun touched tomatoes dressing

### HAND MADE PASTA PUTTENESCA

Fresh hand made pasta tossed in olive oil with tomatoes, olives, garlic, chilies and fresh basil

### FISH OF THE DAY

Please see our board or ask server for details

### MEAT OF THE DAY

Please see our board or ask server for details

## DESSERTS

### SICILIAN LEMON ZESTY CHEESECAKE

Served with orange biscotti and Scottish berry compote

### PEAR AND LAVENDER CREME BRULEE

Served with homemade shortbread

### ICED MANGO PARFAIT

Served with dried pineapple and coconut drops

### BREAD AND BUTTER PUDDING

Served with toffee sauce and creme anglaise and chantilly cream

### CRÊPES

Please ask server for the flavour of the day

### CRÊPE SUZETTE (£1 Supplement)

Homemade crepe served with an orange sauce and chantilly cream

### CHEESE PLATTER

(£1 Supplement 3 Cheeses, £2 Supplement 5 Cheeses)

A selection of French and British cheese served with onion chutney, bread or biscuits  
BLEU D'Auvergne, Manчего, St. Maure, Petit Munster, Brie

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# DRINKS

## COFFEE

- BLACK COFFEE £2.20
- WHITE COFFEE £2.20
- ESPRESSO £2.30
- DOUBLE ESPRESSO £2.90
- MOCHA £2.70
- MACCHIATO £2.40
- CAPPUCCINO £2.40
- CAFE LATTE £2.40
- DECAF COFFEE AVAILABLE

## LIQUEUR COFFEE

- GROUSE, JAMESON, TIA MARIA, BAILEYS,  
COINTREAU, DRAMBUIE, AMARETTO,  
GRAND MARNIER, MARTEL  
ALL £5.50

## BLACK TEA

### BREAKFAST TEA £2.50

*A traditional, all day English Breakfast blend of single estate teas from India and Africa.*

### EARL GREY BLUE FLOWER £2.50

*A stunning Earl Grey tea infused with the finest organic Sicilian bergamot oil and vibrant blue cornflowers.*

## GREEN TEA

### GREEN TEA GINSENG £2.50

*A very light, revitalizing, gingery sweet green tea. A harmonious balance of ginger, ginseng and pineapple blended with Sencha green tea.*

## HERBAL TEA

### CHAMOMILE £2.50

*Whole chamomile flowers are delicately hand picked to produce a honey-golden, delicate, floral cup.*

### WHOLE PEPPERMINT £2.50

*Quite possibly the best peppermint tea in the world. Whole peppermint leaves create an incredibly fresh, purifying cup.*

## FRUIT TEA

### APPLE LOVES MINT £2.50

*A combination of sweet, tart apple, minty freshness and aromatic baby rose buds create a light, delight for the senses.*

## DIGESTIF (25ml)

- TIA MARIA £3.90
- JACK DANIELS £3.90
- BAILEYS £3.90
- COINTREAU £3.90
- DRAMBUIE £3.90
- AMARETTO £3.90
- GRAND MARNIER £3.90
- CALVADOS £4.50
- TEQUILA REPOSADO £3.90

## DESSERT WINE

### SAUTERNES

£4.25 (50ml) £26.95 (Bottle)

*The flavours unveil themselves gradually one after the other.*

*On the palate, the wine is well balanced between sweetness and freshness.*

*It is an excellent rich flavoured wine.*

**Grape: Bordeaux and Muscadelle**

**(Semillon, Sauvignon and Muscadelle, France)**

**Food Match: Foie Gras, Blue Cheeses, White and Dark Chocolate**

## RUM (25ml)

- BACARDI £3.90
- MORGAN'S SPICED £3.95
- KRAKEN BLACK SPICED £4.25

## COGNAC & ARMAGNAC (25ml)

- MARTEL £4.10
- GODET GASTRONOME 14 YR £6.20
- GODET PEARADISE £4.70
- ARMAGNAC £4.70

## WHISKY (25ml)

- FAMOUS GROUSE £3.90
- MACALLAN GOLD £4.50
- GLENMORANGIE £4.50
- TALISKER £4.50
- OBAN 14 YEARS £5.90

## GIN (25ml)

- BOMBAY £3.95
- HENDRICKS £4.10
- TANQUERAY £4.30
- EDEN MILL LOVE GIN £4.40

## VODKA (25ml)

- ABSOLUT £4.00
- BELVEDERE £4.50

# THANK YOU

We are delighted to welcome you to Cafe Tabou and we thank you for your custom.

We cook our extensive menu selection in a traditional French manner and are renowned for our excellent choice of beef and seafood dishes.

We buy and cook using the finest Scottish produce and our fantastic team are focussed on ensuring that your dining experience with us is a memorable one.

We hope that you enjoy your visit to Cafe Tabou and visit us again soon.

Marek & Magda Michalak

- 1) Beef - Aberdeen and Angus Farms - Yorkes of Dundee
- 2) Lamb - Forfar and Inverurie - Yorkes of Dundee
- 3) Pork - Hatton Farm, Arbroath - Yorkes of Dundee
- 4) Chicken - Gartmore Farm, Alloa - Ochil Foods
- 5) Langoustines - Kyle - Ali Morrison
- 6) Crabs - Dunvegan - Willie Mackinnon
- 7) Mussels - Brae, Shetland
- 8) Stornoway Black Pudding
- 9) Arbroath Smokies - Angus
- 10) Hebridean Sea Salt - Isle of Lewis - Natalie Crayton
- 11) Mark Bush - Summer Harvest Rapeseed Oil - Perthshire
- 12) Arran Ice Cream - Isle of Arran
- 13) Cream, Milk and Butter - D & D Dairies - Crieff

