

Dix Neuf Barista

Café au Lait Freshly ground and brewed filter coffee	£1.70
Café Noir Freshly ground and brewed filter coffee	£1.45
Mug of White Coffee Freshly ground and brewed filter coffee	£2.05
Mug of Black Coffee Freshly ground and brewed filter coffee	£1.65
Americano Black coffee made with a double espresso	£2.20
Cappuccino Italian classic with textured milk and espresso	£2.10
Double Cappuccino More coffee, more milk and more cup	£2.90
Espresso	£1.75
Double Espresso	£2.75
Café Latte Milky Italian coffee served in a tall glass	£2.20
Macchiato Espresso topped with a hint of foam	£1.90
Hot Mocha Milky latte with a hint of chocolate	£2.30
Mug of Hot Chocolate Luxurious rich and creamy with a chocolate flake	£2.60
Small Hot Chocolate Cup of hot chocolate with a flake	£1.90
Extra Shot Add an extra caffeine kick of our finest beans	£0.95
Mug of Tea	£1.15
Teas and Infusions Breakfast blend, Earl Gray, Darjeeling, Ceylon, Mint, Fruit and Camomile	from £1.40
Hot Blackcurrant Cordial	£1.55

Cold Drinks

Thick Ice-Cream Milk Shakes	
Chocolate	£2.95
Strawberry	£2.95
Vanilla	£2.95
Glass of Milk (Hot or Cold)	£1.55
Freshly Squeezed Orange Juice	£3.15
Elderflower cordial	£1.65
Mineral Water, Still or Sparkling	33cl £1.90
	1 litre £3.35
Fruit Juices	from £1.50
Soft Drinks	from £1.80
Orangina	£1.75
Sparkling Apple Juice	£1.80

100% Fruit Smoothies

Cranberry and Raspberry	£2.10
Strawberry and Banana	£2.10
Mango and Passion Fruit	£2.10

Liqueur Coffees

from 4.20

All finished with floated local cream

Irish	Jamesons
French	Brandy
Mexican	Tequila
Russian	Vodka
Caribbean	Dark Rum & Tia Maria
Italian	Amaretto
Jamaican	Tia Maria
Baileys	Baileys Irish Cream
Whisper	Cointreau

A full range of cocktails, aperitifs, spirits and liqueurs are available - please ask

All our meals are freshly prepared to order and are therefore subject to availability - during busy periods some items may take a little longer (but will be worth the wait)

Some dishes on this menu may contain nuts

Due to the availability of supply and seasonal price variations, the size of fresh seafood may vary

Service charge is not included



Sparkling Wines

Veuve Clicquot Yellow label Brut. N. V. Loved by all! Always top quality, full flavoured with elegance and finesse	France	38.50
Dix Neuf House Champagne. N. V. Medium bodied dry 100% Champagne offering a very drinkable bubbly	France	28.50
Jack Rabbit, Sparkling Rosé A floral and fruity rosé, bursting with flavours of luscious strawberries	California	15.50

White Wines

Chardonnay-Semillon, Hardys, Captains Medium dry this blend has lime and tropical fruit flavours	Australia	12.95
Sauvignon Blanc, Sierra Grande A fresh, crisp Sauvignon with strong fruit flavours of gooseberry	Chile	13.95
	175ml	3.55
	250ml	4.80
Sauvignon Blanc, Statue de Femme Franschoek Cellar/Boschendal Aromas of tropical fruit, white pears and citrus, an elegant wine, produced by Boschendal, with a crisp, clean finish	S. Africa	14.80
Pinot Grigio, Veritiere Light dry, refreshing style with hints of pear drop, made from an increasingly popular grape variety. Ideal with pasta	Italy	14.95
	175ml	3.75
	250ml	5.15
Chablis, C. Vienot Fresh and floral authentic Chablis with mineral notes	France	19.95
	half bottle	9.95
Chardonnay, Moreau, Vin de Pays d'Oc A very sophisticated Chardonnay. Full on ripe fruit with a dry but zesty finish	France	15.95
White Rioja, Marques de la Malvasia Silk smooth with a lightly floral bouquet, it's crisp dry and distinctive	Spain	15.75
Muscadet, Domaine de la Chauviniere, Sur Lie With the added smooth body resulting from the "Sur Lie" very dry but with flowery elegance	France	15.50
Chenin Blanc, La Cotte Mill, Franschoek Cellar/Boschendal A flavoursome melange of tropical fruit flavours from the Boschendal stable, with good concentration and a rich creamy finish	S. Africa	14.95
	175ml	3.75
	250ml	5.15
Chardonnay, Macon Lugny, 'Les Charmes' An excellent dry white wine, good colour with a certain finesse	France	17.50
Sauvignon Blanc, Ocro Bay Intense gooseberry peach and melon flavours, with a well balanced crisp, off dry finish	N.Zealand	16.55

Red Wines

Shiraz-Cab/Sauvignon, Hardys, Captains Classic Australian style wine with smooth, rich, ripe spicy flavours	Australia	12.95
Merlot, Sierra Grande Soft fruity Merlot from the central valley, warm fruits with supple tannins	Chile	13.95
	175ml	3.55
	250ml	4.80
Rioja, Campo Viejo, Crianza Intensity on the nose comes through in the mouth, with full fruit flavours and outstanding freshness	Spain	14.95
Côte du Rhône Thomas Bassot This wine has quite a lot of body with a smooth appealing fruitiness	France	15.80
Rioja, Siglo Saca An elegant wine with a ripe fruit flavour enhanced by a period of aging in oak	Spain	17.85
Pinotage, False Bay Drunk young the wine is purple and bursting with rich raspberry fruit	S. Africa	16.50
Fleurie, Hospice de Belleville, Cellar des Samson A quality Beaujolais with a rich, flavourful medium body and velvety mouth feel	France	19.95
	half bottle	9.95
Cabernet Sauvignon, The Churchyard, Franschoek Cellar/Boschendal Classic flavours and red berry aromas with a well rounded firm yet silky finish. Produced by Boschendal wines	S. Africa	14.95
	175ml	3.75
	250ml	5.15
Cabernet Sauvignon, Concha Y Toro, Sunrise Fine Chilean Cab-Sauvignon from one of the oldest Castillero Del Diablo labels	Chile	15.80
Syrah, Bakers Station, Franschoek Cellar/Boschendal The palate has complex layers of spice and a soft fruit finish with aromas of pepper and black fruit. Produced by Boschendal	S. Africa	14.95
	175ml	3.75
	250ml	5.15
Shiraz, McGuigan Bin 2000 This is an elegant Shiraz with complex aromas	Australia	17.95

Rosé Wines

Rosé, Ocro Bay Charming bouquet of red berries and fragrant flowers. An elegant rosé	N. Zealand	16.75
Pinot Grigio, Mero "Pink" A pleasant balance of harmonious and fruity wine with floral hints of pear and apple	Italy	14.95
	175ml	3.75
	250ml	5.15
White Zinfandel, Pink, Jack Rabbit Summer berry fruits, easy drinking with food and on its own	California	12.95
	175ml	3.55
	250ml	4.80



Dix-Neuf

Open 8.30am until late

"It is neither a Restaurant, nor a Wine Bar, Café or Pub. It is all these things and more!"

Phone: 01481 723455



We accept most major credit cards, cash and Euro notes. Sorry no cheques.

Breakfast, Brunch

Smoked Bacon Baguette Slices of grilled smokey back bacon laid in a warm baguette	£5.75	Thick Wholegrain Toast Three wedges of thick wholegrain toast served with Guernsey butter and preserves	£2.45
Creamy Scrambled Eggs Served on toasted granary bread	£5.45	Croissants Freshly baked and served warm with Guernsey butter and strawberry jam	<i>Single</i> £1.65
with bacon	£6.20		
or with smoked salmon	£6.95		
Traditional All Day Breakfast Two fried eggs, smoked bacon, Pomniers sausage, mushrooms, tomatoes and rosti potato with toast, Guernsey butter and preserves	£7.60	Sticky Danish Pastry Served warm or cold	£1.90
		Pain au Chocolat Served warm	£1.90

And Tea

Toasted Guernsey Gâche Two slices of Guernsey fruit loaf, toasted and buttered	£2.50	Freshly Baked Fruit Scone Homemade fruit scone served with Guernsey butter	£2.10
Gâche Melee Traditional Guernsey apple cake served with Guernsey ice-cream or cream	£3.50	with strawberry jam	£2.45
		with strawberry jam and fresh cream	£3.10
		Carrot Cake Homebaked carrot cake topped with cream cheese frosting	£3.10

Dix-Neuf Galettes and Crêpes

Galettes

farine de ble noir (Savoury Pancakes)

Smoked Ham, Gruyere Cheese and Spinach Galette With mixed salad	£6.95	Crêpe Banane, Chocolat, Glace Warm banana and chocolate sauce pancake with Guernsey vanilla ice-cream	£5.15
Spicy Chorizo, Potato and Cheddar Galette With a crisp salad garnish	£6.95	Sticky Toffee Apple Crêpe With Guernsey vanilla ice-cream and toffee sauce	£5.15

Crêpes

farine de froment (Sweet Pancakes)

Dix-Neuf Sandwiches

On Local Wholemeal, Granary or White bread

Turkey, Brie and Cranberry Sliced turkey breast, creamy French Brie and a ramekin of cranberry sauce	£4.95	Tuna Mayonnaise Tuna fish bound in mayonnaise with cucumber and rocket	£4.95
Chicken Coronation A delicious combination of roast chicken, curried mayonnaise and apricots served with crisp lettuce	£4.95	Prawn and Avocado Juicy Norwegian prawns and avocado served with a side order of Marie Rose sauce	£5.95

Grilled Sandwiches

Brie and Bacon on Focaccia Melted brie, smoked bacon and sundried tomato grilled on toasted focaccia bread	£6.75	Croque Monsieur A grilled smoked ham and gruyère cheese sandwich on white bread with a salad garnish	£5.70
Croque au Thon A grilled tuna mayonnaise and cheddar cheese sandwich on granary bread with a salad garnish	£5.70	Roasted Red Pepper and Goats' Cheese on Olive Focaccia  Garlic, roasted red peppers topped with melted goats' cheese and fresh basil pesto	£6.75
Croque Tomate A grilled mozzarella, sundried tomato and basil pesto sandwich on granary bread with a salad garnish	£5.70		


Homebaked Baguettes or Ciabatta

Hot Chicken, Bacon and Avocado Chargrilled chicken sliced into a warm baguette or ciabatta with crispy bacon and avocado served with a ramekin of mayonnaise and crispy french fries	£7.50	Chargrilled Steak Grilled steak and fried onions sliced into a warm baguette or ciabatta served with a ramekin of Dijon mayonnaise and crispy french fries	£8.25
Tuna Mayonnaise Tuna fish lightly threaded with mayonnaise, a salad garnish and potato crisps	£5.95	Sausage and Fried Onions Fresh Cumberland sausage with fried onions served in a warm baguette or ciabatta with a ramekin of ketchup and crispy french fries	£6.95
Oak Smoked Salmon and Prawns In a baguette or ciabatta with citrus and chervil mayonnaise	£7.20	Brie and Ham French Brie, smoked ham with pear and apple chutney garnished with potato crisps	£6.20

Appetisers and Starters

Thai Style Prawn Salad Scented with mint and lemon grass, tossed in cucumber ribbons	£6.80	Homemade Soup Freshly prepared daily, served with thick wholegrain local bread	£4.10
Almond Crumbed French Brie Creamy brie coated in nibbed almonds and breadcrumbs deep fried till golden served with raspberry coulis	£5.95	French Onion Soup Served with gruyère cheese croûtons and french bread	£4.75
Magic Mushrooms  Pan fried field and wild mushrooms in garlic and virgin olive oil and Guernsey herbs served on a rustic croûton	£6.20	Galia Melon and Mango Sorbet Garnished with seasonal fruits and raspberry coulis	£5.25
Mexican Chilli Chicken Wrap Wrapped in flat bread served with tortilla chips, guacamole, salsa and sour cream	£6.15	King Prawns  Pan fried with garlic, chilli and coriander, served with baba ganousch and roti bread	£7.20
Caribbean Crab Cakes With mango and avocado salsa and citrus crème fraîche	£6.95	Main Course Size	£13.95
		Dix Neuf House Pâté Homemade chicken liver pâté served with Guernsey granary toast and redcurrant jelly	£5.50

Main Dishes

Thai Beef Cakes Ground beef steak with Thai spices served with sticky rice balls, Asian coleslaw and sweet chilli sauce	£11.30	Char-grilled Loin of British Pork Glazed with honey and Dijon mustard, dauphinoise potatoes, spiced red cabbage and a rosemary, wild mushroom and Port sauce	£10.95
Moules Marinière et Frites Steamed local Rocquaine Bay Mussels in a garlic Guernsey cream sauce with frites, baguette and butter	£10.20	Beef Bourguignon and Pommes Aligot Braised beef steak, shallots and lardons in rich burgundy wine sauce with a classic cheese and garlic mash from the Auvergne region	£10.30
Grilled Toulouse Sausages On a bed of scallion creamed potatoes, garlic French beans and onion jus	£9.80	Pan-roasted, Marinated Rump of Lamb Carved over bacon and spring onion mash potatoes with a sweet sage jus	£11.45
Gnocchi with Baby Spinach and Wild Mushrooms  In a creamy Provençal sauce and glazed with Parmesan, served with a mixed salad	£9.80	Brittany Style Seafood Pie Cooked in a leak and white wine sauce topped with sliced potatoes served with a crisp side salad	£10.80
Indian Spiced Lamb Skewers Tikka spiced minced lamb on a tomato, corinader and onion salad with warm flat bread, mango chutney and raita	£9.80	Grilled Fillet of Scottish Salmon With a guacamole and Atlantic prawn crust, set on crushed new potatoes with a white wine and razor clam cream sauce and a side plate of fresh vegetables	£10.20
Crumbed Breast of Chicken Filled with smoked ham, Brie and sun-blushed tomatoes, served with garlic potato wedges and a tomato and local fresh herb coulis	£10.25	Fish 'n' Chips with Tartare Sauce Fillet of cod, fried until crisp in our famous Channel Island beer batter, served with crispy french fries and a salad garnish	£8.95

Please See Our Steak Boards for a Selection of Fresh Char-Grilled Fillet, Sirloin and Rib Eye Steaks with Garlic Butter or Pepper Sauce

Pasta + Noodles

Linguini tossed with...

Carbonara Smoked ham, Guernsey mushrooms and cream	£8.80	Macaroni Cheese  Baked in a rich cheese and chive sauce, served with a side salad	£8.20
Bolognese Prime minced beef, tomatoes, herbs and garlic and fresh parmesan cheese	£8.80	or with bacon	£8.80
Seafood and Chorizo Linguini With fresh basil pesto and Parmesan crisps	£9.50	Mee Goreng  Indonesian stir fried noodles with vegetables, eggs and chillies	£8.80
		with added chicken	£9.95
		with added king prawn tails	£13.50

Dix-Neuf Double Steak Burger

Two Chargrilled Dix Neuf Steak Burgers

In a fresh Guernsey flour bap with melted cheese, crisp smokey bacon, tomato relish and french fries

£9.25

Salads

Greek Feta Cheese Salad  With a fresh mint yogurt dressing and warm flat bread	£8.80	Grilled Cajun Spice Fillet of Salmon On tossed salad leaves with mint cucumber yoghurt dressing	£9.25
Warm Goats' Cheese Crostini  Melted goats' cheese on a toasted fresh basil pesto crostini, laid on a bed of fresh salad leaves	£8.80	Chicken Caesar Salad Crisp garlic croûtons, bacon, chopped egg, parmesan shavings and crisp green salad with our own caesar dressing	£9.85
Smoked Bacon, Mushrooms and Avocado Salad Crispy smoked bacon, marinated local mushrooms and slices of avocado tossed with salad leaves and house dressing with crispy croûtons	£8.95	Garlic King Prawn Tails Caesar Salad	£13.50
		Classic Caesar Salad	£8.80
		Hot Chicken Salad Wok fried with a hoï sin and soy sauce on a bed of tossed mixed salad leaves	£9.25

Side Orders

Dauphinoise potatoes Hot buttered new potatoes Creamy mashed potato Cauliflower cheese Mixed salad Green salad Garlic french beans Sautéed mushrooms Mange-tout Spinach	Crispy French Fries	£2.70
	Large Salads	£3.65
	Speciality Breads	
	Hot garlic bread	£2.95
	Cheesy garlic bread	£3.35
	French bread	£2.75
All		£2.95

Homemade Puddings

Sticky Toffee Pudding Rich toffee sponge with hot toffee sauce, served with Guernsey cream or ice-cream	£5.15	Warm Chocolate Brownie With hot fudge sauce and Guernsey vanilla ice-cream (contains nuts)	£5.15
Banoffee Pie Biscuit base, rich toffee, fresh banana and Guernsey cream	£4.95	Trois Boules Three scoops of vanilla, strawberry or chocolate Guernsey ice-cream	£3.95
Tarte au Citron Baked lemon tart served with crème fraîche	£5.15	Cheese Platter A small selection of stilton, mature cheddar and brie with biscuits	£5.80

For more puddings please see our Dix Neuf Crêpes