

STARTERS

HORS D'OEUVRES

French bread, salted Guernsey butter (v) 3.95

Marinated mixed olives (ve, gf) 2.95

Wild mushrooms on toast	8.50	French onion soup	6.50
Pan-fried wild mushrooms in a garlic, cream and parsley sauce (v, gfo)		Gruyère sourdough croutes	
Chicken liver parfait	7.50	Salt and pepper calamari	7.50
Red onion marmalade, grilled sourdough, mixed leaves (gfo)		Asian slaw salad, chilli sauce	
Soup du jour	5.95	Le petit brie	7.95
French baguette, Guernsey butter (gfo)		French soft cheese rolled in almonds and breadcrumbs, onion marmalade, mixed leaves (v)	

MAINS

Caesar salad	12.50	Guernsey crab linguini	16.95
Grilled chicken, baby gem lettuce, Caesar dressing, garlic croutons, Parmesan (T)		King prawn, chilli, garlic, parsley, white wine (T)	
Niçoise salad	13.50	Malaysian seafood curry	16.95
Salmon fillet, French beans, black olives, tomatoes, baby gem lettuce, new potatoes, poached egg (gf) (T)		White rice, shrimp crackers, crispy shallots, coriander (T)	
Salmon fishcake	13.95	<i>This is delicious washed down with our light and refreshing Liberation Craft Lager</i>	
Crushed new potatoes, poached egg, spinach, grilled asparagus, beurre blanc (T)		Steak & frites	14.95
Guernsey beef bourguignon	12.95	Grilled sliced bavette, served pink, pommes frites, your choice of Roquefort or garlic butter (gf)	
Made with red wine, bacon and mushroom, served with creamed potato and glazed carrots (gf)		<i>Try pairing this with our award-winning Liberation IPA</i>	
Normandy fish pie	14.50	Grilled half chicken	14.50
Cod, salmon, prawns and mussels in white wine and tarragon cream sauce, chive mash, greens (T)		Garlic and parsley butter, chicken salt, pomme frites, mixed leaf salad (gf)	
Risotto vert	12.95	Dix Neuf beef burger	13.50
Peas, asparagus, green beans, spinach, soft herbs, basil pesto, Parmesan (v, gf)		Guernsey beef patty, smoked bacon, French cheese, Dijon mayo, tomato relish, pickles, baby gem lettuce, in a toasted brioche bun, pommes frites (gfo) (T)	
Liberation ale-battered fish and chips	13.50	Dix Neuf vegan burger	13.50
Lemon, tartare sauce, crushed minted peas (T)		Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, toasted vegan brioche bun, pommes frites (ve) (T)	
Spinach and Roquefort crêpes	12.95		
Mushrooms, confit onions, crème fraîche, with dressed rocket salad (v) (T)			

SIDE DISHES

Guernsey tomato salad, red onion, basil (ve, gf)	4.50
Three cheese macaroni cheese (v)	4.50
Garlic bread / garlic bread with cheese (v)	3.95 / 4.75
Pommes frites, sea salt (ve, gf) (T)	3.95
Liberation ale-battered onion rings (v)	3.50
Buttered greens (v, gf)	3.95
Rocket and Parmesan salad (v, gf)	3.50

PUDDINGS

NEARLY FULL?

Your choice of coffee or tea and Guernsey fudge (v, gf)

4.50

Summer berry Eton mess	6.50	Crêpes au chocolat praliné	6.50
Lemon cream, meringue, strawberry sorbet (v, gf)		Banana, chocolate sauce, Guernsey vanilla ice cream (v)	
Guernsey Gâche bread 'n' butter pudding	6.50	Guernsey ice creams	per scoop 1.75
Vanilla ice cream (v)		Wafer biscuits (v)	

MILKSHAKES

Thick milkshake made with real dairy ice cream (gf)

Chocolate, strawberry or vanilla

Small 2.30 / Large 3.90

Allergen Info

(v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

(T) These dishes are available to take away and enjoy at home.



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BRUNCH & AFTERNOON TREATS (Served 11am - 6pm)



Dix Neuf all-day breakfast Two fried eggs, smoked bacon, pork sausage, black pudding, mushroom, tomato, hash brown, beans, toast, Guernsey butter and preserves	9.95	Croque Monsieur Smoked ham, cheese, béchamel and Dijon mustard baked in our bloomer bread served with pommes frites and salad garnish (T)	8.95	Toasted Gâche, Guernsey butter (v) (T)	3.50
Breakfast baguettes Loaded smoked bacon or pork sausage (gfo) (T)	6.75	Croque Madame As a Croque Monsieur, topped with a fried egg served with pommes frites and salad garnish (T)	9.50	Freshly baked croissant, Guernsey butter, strawberry jam (v) (T)	
Scrambled eggs and toasted sourdough (v, gfo)	6.80	Home baked fruit scones (v) (T)		Single	2.15
+ Smoked bacon	7.95	With strawberry jam	3.45	Double	3.45
+ Oak-smoked salmon	8.50	With strawberry jam and Guernsey cream	3.95	Pain au chocolat (v) (T)	2.35
				Pain aux raisins (v) (T)	2.50

HOT BAGUETTES (Served 11am - 6pm)



Served with pommes frites and a salad garnish

Grilled chicken, avocado, smoked bacon, mayo, baby gem lettuce (T)	9.50
Fish goujons, tartare sauce, baby gem lettuce, red onion, tomato (T)	10.25
Grilled steak, shallots, Dijon mayonnaise, watercress (T)	11.95



WINES



Sparkling Wine	
Vitelli Prosecco NV Veneto, Italy - citrus, elderflower and apple	200ml 7.00
Veuve Clicquot Yellow Label Brut NV Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish	Bottle 55.00
Rosé Wine	
La Maglia Rosa Pinot Grigio Blush Veneto, Italy - light with red fruit flavours	Bottle 19.00 250ml 6.85 175ml 5.00
The Bulletin Zinfandel Rose California, USA - raspberry and watermelon	Bottle 20.00 250ml 7.20 175ml 5.25
Domaine de Pastoure Cotes de Provence Provence, France - pale rosé with floral aromas	Bottle 22.00

SANDWICHES & BAGUETTES (Served until 6pm)



Served on white or brown bloomer bread or baguette with a salad garnish

Smoked ham, French brie, mixed leaves, tomato, pear and apple chutney (T)		Smashed avocado, roasted peppers, chilli jam, Asian slaw salad, toasted seeds (ve) (T)	
Sandwich	6.50	Sandwich	6.75
Baguette	7.50	Baguette	7.75
Tuna mayonnaise, red onion, cucumber, rocket (T)		Smoked salmon, prawns, baby gem lettuce, Marie Rose sauce (T)	
Sandwich	6.50	Sandwich	8.25
Baguette	7.50	Baguette	9.25
Guernsey crab, brown crab mayonnaise, cucumber, mixed leaves (T)			
Sandwich	9.25		
Baguette	10.25		
Classic BLT; bacon, baby gem lettuce, tomato, mayonnaise (T)			
Sandwich	6.95		
Baguette	7.95		



White Wine	
The Paddock Chardonnay South Eastern Australia - juicy peach and tropical fruit	Bottle 18.00 250ml 6.50 175ml 4.75
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia Campania, Italy - crisp, fruity and floral	Bottle 22.00 250ml 7.20 175ml 5.20
Valdivieso Sauvignon Blanc Aconcagua Valley, Chile - refreshing, lemon and lime	Bottle 22.00 250ml 7.95 175ml 5.75
Cap Cette Picpoul de Pinet Languedoc-Roussillon, France - grapefruit, lemon and lime	Bottle 22.00
Louis Latour Macon-Lugny Burgundy, France - floral, citrus and apple	Bottle 27.00

Red Wine	
Petit Papillon Grenache Rouge Vin de Pays d'Oc Languedoc-Roussillon, France - blackcurrant, cherry and violet	Bottle 18.00 250ml 6.50 175ml 4.75
The Paddock Shiraz Murray Darling, Australia - red berries and peppery spice	Bottle 19.00 250ml 6.85 175ml 5.00
Valdivieso Merlot Rapel Valley, Chile - jammy plum, cocoa and coffee	Bottle 22.00 250ml 7.95 175ml 5.75
Domaine St Jacques Organic Cotes du Rhone Rouge 2018 Rhone Valley, France - raspberry, strawberry and spice	Bottle 22.00 250ml 7.95 175ml 5.75
Marques de Caceras Rioja Rioja, Spain - smooth and spicy	Bottle 25.00



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Dix - Neuf
BRASSERIE & BAR

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