

19

Dix - Neuf

BRASSERIE & BAR

HORS D'OEUVRES

Marinated mixed olives (ve)
2.95

Hummus, vegetable crudites,
flat bread (ve)
6.95

LES ENTRÉES

Wild mushrooms on toast **9.95**
Pan-fried wild mushrooms in a garlic,
cream and parsley sauce (vo)

Chicken liver parfait **9.95**
Red onion marmalade, grilled sourdough,
mixed leaves

Le petit brie **7.95**
French soft cheese rolled in almonds and
breadcrumbs, onion marmalade, mixed leaves (v)

Soup du jour **5.95**
French baguette, Guernsey butter

French onion soup **6.50**
Gruyère sourdough croutes

Salt and pepper calamari **8.95**
Lemon aioli

Saute King Prawns **9.95**
With garlic and chilli

LES SPÉCIALITES

Steak & frites **16.95**
Grilled sliced bavette, served pink, pommes frites,
your choice of Roquefort or garlic butter
Try pairing this with our award-winning Liberation IPA

Chicken Holstein **14.50**
Chicken Schnitzel topped with caper butter and
fried egg, pomme frites, chicken salt, green salad

Niçoise salad **16.95**
Salmon fillet, French beans, black olives, tomatoes,
baby gem lettuce, new potatoes, poached egg (T)

Classic Chicken Coq-au-vin **15.95**
Slow cooked chicken thighs with red wine, bacon &
button mushrooms, served with creamed potatoes

Coquilles St. Jacques **16.50**
Classic scallops, button mushrooms, tarragon, brandy
and cream, topped with mashed potato and Gruyere,
served with French beans

Roquefort and caramelised onion tart **12.95**
Fries and rocket salad

LES FAVORIS ANGLAIS

Liberation ale-battered fish and chips **13.50**
Lemon, tartare sauce, crushed minted peas (T)

Guernsey crab and lobster linguine **19.95**
Chilli, garlic, parsley, white wine (T)

Malaysian seafood curry **16.95**
White rice, shrimp crackers, crispy shallots,
coriander (T)
*This is delicious washed down with our light and refreshing
Liberation IPA*

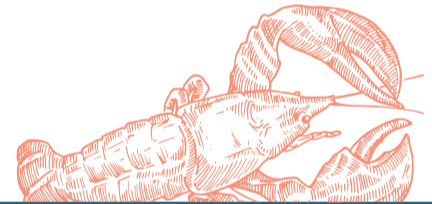
Caesar salad **14.50**
Grilled chicken, baby gem lettuce, Caesar dressing,
garlic croutons, Parmesan (T)

Dix Neuf beef burger **13.50**
Guernsey beef patty, smoked bacon, French cheese,
Dijon mayo, tomato relish, pickles, baby gem lettuce,
in a toasted brioche bun, pommes frites (T)

Dix Neuf vegan burger **13.65**
Beyond Meat vegan burger, vegan cheese, Asian
slaw salad, rocket, relish, toasted vegan brioche bun,
pommes frites (ve) (T)

HOMARD

1/2 or whole Grilled Guernsey Lobster **P.O.A**
served with fries, rocket salad & Bearnaise sauce



SIDE DISHES

Guernsey tomato salad, red onion, basil (ve)
4.50

Garlic bread / garlic bread with cheese (v)
3.95 / 4.75

Pommes frites, sea salt (ve) (T)
3.95

Braised baby gem with baby peas and bacon
4.50

Rocket and Parmesan salad (v)
4.00

French bread, salted Guernsey butter (v)
3.95

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/DixNeufGuernsey

dixneuf.gsy

19 Commercial Arcade, St. Peter Port, Guernsey GY1 1JX
T. 01481 723 455 E. dixneufgsy@liberationpubco.com



Recycled (FSC) paper & designed for single use only.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options.
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.

LES DESSERTS

Dix Neuf Peach Melba

Red wine and rosemary poached peach halves, Guernsey vanilla ice cream, raspberry coulis and crushed Amaretti biscuits

6.75

Cointreau crème brûlée

Vanilla ice cream (v)

6.75

Guernsey Gâche bread 'n' butter pudding

Vanilla ice cream (v)

6.75

Crêpes au chocolat praliné

Banana, chocolate sauce, Guernsey vanilla ice cream (v)

6.75

Guernsey ice creams

Wafer biscuits (v)

per scoop 1.75

NEARLY FULL?

Affogato; Guernsey vanilla ice cream, espresso, Jersey fudge (v)
(50p from every sale of this dish will be donated to the Burnt Chef Project)

4.50



THE BURNT CHEF PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

MILKSHAKES

Thick milkshake made with real dairy ice cream

Chocolate, strawberry or vanilla

Small 2.30

Large 3.90

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

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



Our Favourite

Johnson Estate Sauvignon Blanc

Marlborough, New Zealand - passionfruit and grapefruit

Bottle 25.00 | 250ml 9.00 | 175ml 6.55

Our Favourite

Tilia Malbec

Mendoza, Argentina - plum, blackberry and dark chocolate

Bottle 25.00 | 250ml 9.00 | 175ml 6.55

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TRACK & TRACE

Paying us a visit? Please take a moment to scan the code and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.

If your phone does not support this please visit this website: <https://trax.je/in/DXNE>

