

Hors d=œuvre

LA SOUPE DU JOUR

Daily soup 8.50

LA SOUPE à L'OIGNON

French Onion Soup Gratinée, 9.00

LE COEUR DE LAITUE

Heart of Butter Lettuce, Red Wine Vinaigrette, 8.50

LA FRISÉE ET LES LARDONS

Frisée Salad and Double Smoked Bacon,
Poached Free Range Egg, 13.50

L'ENDIVES ET LE ROQUEFORT

Belgian Endive, Candied Walnuts, Pear and Roquefort,
Hazelnut Vinaigrette, 14.00

LA QUICHE DU JOUR

Quiche of the day, Mixed Green Salad, 13.00

LES ESGARGOTS ET LE PASTIS

Sauteed Escargot, Grilled Asparagus, Shitake Mushroom
Tomatoes and Pastis, 14.00

LE TARTARE ET LES FRITES

Steak Tartare, Pommes Frites and Cornichons, 15.00

LA TARTE AUX CHAMPIGNONS

Mushroom, Goat Cheese and Onion Tart
Truffle Vinaigrette, 15.00

LES MOULES MARINIÈRES

Steamed Mussels, White Wine and Shallots, 14.00

LES CALAMARES A LA PROVENÇALE

Sauteed Calamari Provençale, Ratatouille
Pastis Beurre Blanc, 12.00

LES GATEAUX DE CRABE ET LE CELERI

Crab Cakes, Celery Root Salad
Red Bell Pepper Coulis, 15.00

LE SOUFFLÉ AU FROMAGE

Blue Cheese Soufflé, Mixed Greens, Plum and
Walnut Sauce, 15.00

LE RAVIOLI ET LE BOEUF

Pulled Beef and Roasted Tomato Ravioli,
Horseradish Emulsion, 15.00

LES SAINT JACQUES ET LE JAMBON FUMÉ

Scallops Wrapped in Procuitto, Curried Cauliflower
Purée, Saffron Sauce, 16.00

Apéritifs

Kir	9.00
Kir Royale	11.00
Pastis Champ. Cocktail	12.00
Guignolet Kirsh	9.00
Picon Kronenbourg	13.50
Pineau des Charentes	8.50
Suze	9.50

Martinis

Dry Martini	11.00
Pastini	11.00
Melon Ball Martini	12.00
French Martini	12.00
Parisian	12.00
Sour Apple	12.00
Chocolat	12.00
Vanilla	12.00
Midnite Expresso	13.00

Champagne

Chamdeville	9.00
Crémant de Limoux	13.00
Moët & Chandon	27.00

Huître du Jour

Oyster of the Day

*“ The consumption of raw oysters poses an increase risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination”
Medical Health Officer*

*For parties of 8 or more,
15% service added*