

Lunch Menu

Appetizer

Soup du Jour, 7.50

French Onion Soup Gratinée, 8.50

Heart of Butter Lettuce, Red Wine Vinaigrette, 7.50

Belgian Endive, Candied Walnuts, Pear and Roquefort, Hazelnut Vinaigrette, 12.50

Curly Frisée Salad and Double Smoked Bacon, Poached Free Range Egg, 12.50

Sauteed Escargot, Grilled Asparagus, Shitake Mushroom, Tomatoes and Pastis, 12.00

Sauteed Calamare, Ratatouille Provençale, Tomato and Pastis Beurre Blanc, 12.50

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

Goat Cheese, Onion and Mushroom Tart, Truffle Vinaigrette, 13.50

Pulled Beef and Roasted Tomato Ravioli, Horseradish Emulsion, 13.50

Steak Tartare, Pommes Frites and Cornichons, 15.00
Main Course, 22.00

Steamed Mussels, White Wine and Shallots, 13.00
Main Course with Pomme Frites, 19.50

Steamed Mussels, Smoked Bacon, Chive Cream Sauce 14.00
Main Course with Pomme Frites, 21.00

Main Course

Quiche of the Day, Mixed Green Salad, 13.00

Omelette du Jour, Pommes Frites or Salad 12.50

Croque Monsieur, Pommes Frites or Salad, 13.00
Croque Madame, 14.00

Flank Steak Sandwich, Onion Marmelade, Blue Cheese Aioli, Pommes Frites or Salad, 19.50

Salade Niçoise, Grilled Fresh Tuna, Nugget Potatoes, Haricots Vert, Black Olive Vinaigrette, 18.50

Grilled Wild Salmon, Crushed Potatoes, Fennel and Onion Confit, Black Olive Tapenade, 19.50

Sole Normande, Riz Pilaf, Shrimp, Clams, Mussels, Mushroom Fricassée, White Wine Sauce, 19.50

Mixed Fish of the Day, Grilled Asparagus, Riz Pilaf Tomato and Saffron Beurre Blanc, 19.50

Provimi Calves Liver, Pomme Purée, Onion Rings and Bacon, Grainy Mustard Jus, 21.00

Coq au Vin, Mushrooms, Double Smoked Bacon Fettuccini, 18.00

Cassoulet, Duck Confit, Toulouse Sausage, Braised Navy Beans, Red Wine Jus, 21.00

Grilled Angus New York Steak Frites, Peppercorn Sauce, 21.00

Gnocchi, Mushroom Râgout and Blue Cheese Sauce, 18.00

Plat du Jour, 19.00

Pasta du Jour, 16.00

Apéritifs

Kir 8.00

Kir Royale 9.50

Pastis Champ. Cocktail 12.00

Guignolet Kirsh 8.50

Picon Kronenbourg 12.50

Pineau des Charentes 8.50

Suze 9.50

Martinis

Dry Martini 10.00

Pastini 10.50

Melon Ball Martini 11.00

French Martini 11.00

Parisian 11.00

Sour Apple 11.00

Chocolat 11.00

Vanilla 11.00

Midnite Espresso 12.00

Champagne

Chamdeville 9.00

Crémant de Limoux 13.00

Moët & Chandon 26.00

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

Side Dishes

Pomme Frites 5.00

Haricots Vert 5.00

Spinach 5.00