

Lunch Menu

Appetizer

Soup du Jour, 7.50

French Onion Soup Gratinée, 8.50

Oven Dried Tomato, Goat Cheese and Caramelized Onion Tart, Truffle Vinaigrette, 14.50

Steak Tartare, Pommes Frites and Cornichons, 15.00
Main Course, 23.00

Sauteed Escargot, Oyster Mushrooms, Parsley Gratin Garlic Cream Sauce, 12.00

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

Duck Liver Terrine, Cornichons, Onion Marmalade, 12.00

Salad

Heart of Butter Lettuce, Red Wine Vinaigrette, 7.50

Belgian Endive, Candied Walnuts, Pear and Roquefort Hazelnut Vinaigrette, 13.00

Curly Frisée Salad and Double Smoked Bacon Poached Free Range Egg, 13.00

Salade Niçoise, Grilled Fresh Tuna, Nugget Potatoes Haricot Vert, Black Olive Vinaigrette, 19.50

Warm Seafood Salad, Prawns, Mussels, Calamari, Shaved Fennel, Grape Tomato, Basil Vinaigrette 19.50

Crispy Duck Confit Salad, Golden Beets, Mixed Greens Sherry Vinaigrette, 18.50

Sandwich

Grilled Chicken, French Baguette, Anjou Pear Chutney, Brie Tarragon Aioli, Pommes Frites or Salad, 16.00

Croque Monsieur, Pommes Frites or Salad, 14.00
Croque Madame, 16.00

Short Rib Sandwich, Focaccia Bread, Emmenthal Cheese Garlic Mayonnaise, Pommes Frites or Salad, 17.50

Main Course

Quiche du Jour, Mixed Green Salad, 14.00

Omelette du Jour, Pommes Frites or Salad 13.00

Grilled Wild Salmon, Warm Fingerling Potato Salad Fresh Corn Velouté, 19.50

Fish du Jour, Fresh Herb Risotto, Saffron and Tomato Beurre Blanc, 19.50

Pan Seared Fresh Halibut, Israeli Couscous Salad Chorizo Vinaigrette, 23.00

Grilled Chicken Paillarde, Bacon Corn Bread, Marinated Mushrooms, Arugula Salad, 18.50

Provimi Calves Liver, Pomme Purée, Onion Rings and Bacon, Grainy Mustard Jus, 22.50

Grilled Angus New York Steak Frites, Peppercorn Sauce, 22.50

Potato Gnocchi, Fennel, Oven Dried Tomato, Fresh Peas House Made Lemon Riccotta, 16.50

Plat du Jour, 19.00

Pasta du Jour, 17.50

Apéritifs

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| Kir | 9. ⁰⁰ |
| Kir Royale | 11. ⁰⁰ |
| Guignolet Kirsh | 9. ⁰⁰ |
| Picon Kronenbourg | 13. ⁵⁰ |
| Pineau des Charentes | 8. ⁵⁰ |
| Suze | 9. ⁵⁰ |

Martinis

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| Dry Martini | 11. ⁵⁰ |
| Pastini | 11. ⁵⁰ |
| Melon Ball Martini | 12. ⁵⁰ |
| French Martini | 12. ⁵⁰ |
| Parisian | 12. ⁵⁰ |
| Sour Apple | 12. ⁵⁰ |
| Chocolat | 12. ⁵⁰ |
| Vanilla | 12. ⁵⁰ |
| Midnite Espresso | 14. ⁰⁰ |

Champagne

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| 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*