

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 Escargots, Puff Pastry, Crimini Mushrooms
Black Garlic Cream Sauce, 12.50

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

Salad

Heart of Butter Lettuce, Red Wine Vinaigrette, 7.50

Roasted Beet Salad, Goat Cheese Croquette, Apple
Sherry Vinaigrette, 12.50

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

Crispy Duck Confit Salad, Golden Beets, Mixed Greens
Apple, Sherry Vinaigrette, 17.00

Salade Nicoise, Grilled Albacore Tuna, Baby Red Potatoes,
Haricots Vert, Black Olive Vinaigrette, 18.50

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

Sandwich

Choice of Pommes Frites or Mixed Greens

Croque Monsieur, Black Forest Ham, Gruyère, Béchamel,
14.00, Croque Madame, 15.00

Grilled Chicken, French Baguette, Anjou Pear Chutney, Brie,
Tarragon Aioli, 16.00

Braised Short Rib Sandwich, Focaccia Bread, Roquefort,
Onion Marmalade, 16.00

Main Course

Quiche du Jour, Mixed Green Salad, 14.00

Winter Squash Cannelloni, Porcini Pasta, Goat Cheese,
Mushroom Ragout, Sage Brown Butter 17.00

Trout Amandine, Pomme Purée, Haricots Vert, Roasted
Almond, Brown Butter Sauce, 18.50

Fish du Jour, Herb Risotto, Saffron Buere Blanc 19.00

Shellfish Linguine, Mussels, Clams, Chilli,
Fresh Tomato 18.50

Pastis Bouillabaisse, Prawns, Mussels, Clams, Aioli and
Croutons, 19.00

Coq au Vin, Onions, Bacon, Mushrooms, Fettuccini, 18.00

Cider Braised Pork Cheeks, Papardelle Pasta 18.00

Duck Confit, Braised Butter Bean Cassoulet, 19.00

Provimi Calf Liver, Creamy Crushed Potatoes, Bacon,
Balsamic Cippolini Onions, Grainy Mustard Jus, 22.50

Grilled Angus New York Steak Frites,
Peppercorn Sauce, 22.50

Plat du Jour, 19.00

Pasta du Jour, 16.50

Apéritifs

Kir 9.⁰⁰

Kir Royale 11.⁰⁰

Guignolet Kirsh 9.⁰⁰

Picon Kronenbourg 13.⁵⁰

Pineau des Charentes 8.⁵⁰

Suze 9.⁵⁰

Martinis

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

Midnite Espresso 14.⁰⁰

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