

Main Course

Poisson

LA BOUILLABAISSE

Fish du Jour, Prawns, Mussels and Clams Bouillabaisse, Aioli and Croutons, 25.00

LE SAUMON ET SON VELOUTÉ

Grilled Spring Salmon, Fingerling Potato and Dill Salad
Fresh Corn Velouté, 26.50

LE FLÉTAN ET LES GNOCCHI

Pan Seared Fresh Halibut, Clams, Gnocchi, Green Peas,
Saffron Tomato Broth, 29.00

LES SAINT JACQUES BEURRE BLANC

Pan Seared Scallops, Roesti Potato, Pink Grapefruit
Fennel Salad, Black Truffle Beurre Blanc, 29.00

LA SOLE MEUNIÈRE

Pan Seared Dover Sole, Jardinière de Légumes, Lemon
Brown Butter Sauce, 43.00

LE VÉGÉTARIEN

Goat Cheese Polenta, Wild Mushrooms, Vine Ripened
Tomato Fondue, Garlic Confit, 22.00

Viande

LE POUSSIN ET L'ESTRAGON

Lemon and Thyme Roasted Game Hen, Tagliatelle Pasta,
Wild Mushrooms, Tarragon Sauce, 25.00

L'OSSO BUCCO ET LA POLENTA

Braised Veal Osso Bucco, Polenta Frites, Cauliflower Purée
Mushroom and Fava Bean Râgout, Red Wine Jus, 28.00

LE STEAK ET LES FRITES

Grilled Angus New York Steak, Pommes Frites,
Peppercorn or Bearnaise Sauce. 28.00

LE FOIE DE VEAU ET LA MOUTARDE

Provimi Calf Liver, Pomme Purée, Onion Rings and
Bacon, Grainy Mustard Sauce, 28.00

LE DUO D'AGNEAU

Lamb Duo, Grilled Lamb Loin, Braised Lamb Cannelloni
Eggplant, Ricotta, Cumin Scented Lamb Jus, 29.00

LE CANARD ET LES CERISES

Smoked Duck Breast, Duck Rillettes, Warm Farro Salad
Golden Beets, Cherry Sauce, 29.00

Special du Jour

Tuesday

Truite Amandine, 22.00

Wednesday

Rognon à la Moutarde,
27.00

Thursday

Duck Confit Sarladaise,
26.00

Friday

Sole Normande, 26.00

Saturday

Steak Bordelaise, 28.00

Sunday

Chicken Paillard, 26.00

Side Dishes

Pommes Frites, 6.00

Mushrooms, 7.50

Sauteed Spinach, 6.00

Haricots Vert, 6.00

Macaroni and Cheese, 7.00

Asparagus, 6.50