



LES POTAGES et SALADES

La Soupe à L'Oignon Gratinée 6.00
Baked Onion Soup with Melted Gruyere Cheese

La Soupe du Jour 6.00
Soup Made Daily

*** La Salade César 6.00**
Classic Caesar Salad, Reggiano Cheese, Anchovy, Egg Yolk (Table Side)

HORS D'OEUVRE

L'Assiette de Saumon Fumé Classique aux Capres, Échalottes et Citron 9.00
House Smoked Salmon with Capers, Shallots and Lemon

La Terrine de Foie Gras et Gelée de Sauternes 14.00
Homemade Terrine of Foie Gras with Sauternes Jelly

Les Escargots au Beurre, Ail, Persil et Noisette 7.00
Snails with Garlic, Parsley, Tomato and Hazelnut

LES SALADES EN PLAT DE RESISTANCE

Boudin de Poisson, Beurre Blanc et Petite Salade 14.00
Seafood Sausage with Beurre Blanc Sauce and Salad

La Salade de Poulet Tiède aux Noix et Légumes d'Hiver 12.00
Warm Free Range Chicken Salad with Leeks, Beets and Asparagus

La Salade d'Haricots Verts et de Crabe Bleu 16.00
French Green Beans and Jumbo Lump Crab Meat Salad

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

LES PLATS PRINCIPAUX

Bouillabaisse et sa Rouille 18.00

Seafood Stew with Fresh Fish of the Day, Shrimp, Mussels and Scallops and Garlic Toast

Gateau de Crabe Bleu aux Câpres 14.00

Sautéed Crab Cake with Capers

***Le Foie de Veau à l'Echalotte 14.00**

Fresh calf's liver with savory shallots

Bavette au Poivre Noir 16.00

7 oz Certified Black Angus Bavette Steak with Black Peppercorn Sauce

Le Parmentier de Canard à la Fleur de Thym 13.00

Sheppard Pie of Duck Confit, Yukon Gold Potatoes and Hazelnut Crust

LES DESSERTS

Cardinal au Framboise et Chocolat 7.00

Fresh Raspberry and Chocolate Cake with Red Berry Sauce

Larme aux Deux Chocolats 8.00

Tears of White and Milk Chocolat

Profiterolles 7.00

Puff Pastry with Vanilla Ice Cream and Hot Chocolate Sauce

Tarte aux Mirabelle et sa Crème Anglaise 8.00

Warm Mirabelle Plum Tart with Crème Anglaise

Crème Brûlée à la Vanille 7.00

Vanilla Crème Brûlée

Pomme Rôti au Miel et Abricot 8.00

Roasted Apple with Honey and Apricot

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